

## RECEPTION HORS D' OEUVRES

minimum order of sets of 25 pieces each selection

---

### COLD HORS D' OEUVRES

#### \$5 Per Piece

Bacon and Goat Cheese Bruschetta with Fig Jam  
Ahi Tuna Tartar with Wasabi Ponzu, Wonton Crisp  
Cured Salmon with Herbed Mascarpone, Preserved Lemon on a Cucumber Slice  
Lobster and Avocado Crème Shooter  
Oyster Bloody Mary “Shooters”  
Lotus Cup Filled with Spicy Asian Chicken Salad  
Cilantro-Jalapeno Hummus, Cuban Cracker, Heirloom Tomato

#### \$6 Per Piece

Grilled Shrimp with Avocado Relish  
Snapper Ceviche Served on an Asian Spoon  
Thin Sliced Roast Beef on Crisps Crostini with Goat Cheese  
Tuna Tartar With Spicy Ponzu Served on a Wonton Crisp  
Key West Pink Prawn Cocktail  
Seared Diver Sea Scallop “Spoons” with Marinated Tomatoes & Asparagus  
Poached Florida Lobster, Saffron, Vanilla Creme Fraiche Crostini

## RECEPTION HORS D' OEUVRES

minimum order of sets of 25 pieces each selection

---

### HOT HORS D' OEUVRES

#### \$5 Per Piece

- Mini Conch Fritters with Key Lime Mustard Aioli
- Bacon Wrapped Dates
- Mini Franks in Puff Pastry with Spicy Mustard
- Blue Cheese Tater Tots with Gorgonzola Sauce
- Spanikopita
- Thai Vegetable Spring Roll with Teriyaki Dipping Sauce
- Grilled Cheese and Tomato Bisque Cup
- Feta and Kalamata Stuffed Crimini Mushroom
- Duck Confit with Pickled Cherries on Crostini
- Mini Crab Cakes with Chipotle Aioli
- Mojo Pork, Manchego Cheese and Guava BBQ Empanadas
- Mini Cuban Sandwich
- Buffalo Chicken Lollipops

#### \$6 Per Piece

- Grilled Lamb Mini Chops with Minted Dijon Mustard
- Braised Short Rib, Pickled Red Onion, Crème Fraiche, Cilantro on a Wonton Crisp
- Coconut Battered Shrimp with Mango Habanero Sauce
- Chicken Satay with Chili Peanut Marinade, Cilantro
- Korean Bulgogi Beef, Spicy Dipping Sauce

## RECEPTION DISPLAYS

---

### Imported and Domestic Cheese Display

garnished with fresh fruit and served with crusty breads, lavosh and water crackers

*\$15++ per person*

### Tuscan Table

cured meats & cheeses, marinated olives, marinated mushrooms, roasted peppers, marinated feta cheese, roasted tomatoes & artichokes, crusty breads & olive oil

*\$20++ per person*

### Build Your Own Bruschetta Display

goat cheese and roasted mushroom, fresh mozzarella, heirloom tomatoes and basil, grilled asparagus, mission figs and brie, bacon and blue cheese

*\$15++ per person*

### Fresh Vegetable Crudités

crisp vegetables with ranch dipping sauce, hummus

*\$10++ per person*

### Grilled and Chilled Vegetable Display

marinated and roasted exotic mushrooms, egg plant, zucchini, yellow squash, asparagus, red onion, bell pepper and grilled endive

*\$12++ per person*

### Fresh Sliced Fruit Display

fresh sliced melon, grapes and seasonal berries

*\$11++ per person*

### Taste of Key West Seafood Bar

beer steamed middle neck clams, wine and chili steamed mussels, key west pink prawns, & oysters served with mignonette, cocktail sauce, horseradish, lemons & crackers

*\$30++ per person (based on 6 pieces per person)*

### Key West Salad Bar

hearts of romaine and mixed field green salad with freshly sliced vegetables and grated cheeses with ginger caesar dressing, and strawberry vinaigrette

*\$12++ per person*

---

## RECEPTION STATIONS

---

### Guacamole Station

chef attendant required

Fresh Avocado Mixed To Order with Your Choice of the Following:  
Shrimp, Black Olives, Red Onions, Jalapenos, Black Beans, Monterey Jack Cheese, Sour Cream, Roasted Corn Salsa & Yellow Tomato Pico de Gallo, Served with Tortilla Chips & Plantain Chips

*\$12++ per person*

### Seafood Slider Station

BBQ Shrimp with Creamy Tarragon Cabbage  
Blackened Mahi Mahi with Chipotle Slaw  
Sesame Tuna with Soy Aioli & Pickled Ginger Relish  
Lobster Salad Club

*\$20++ per person (based on 4 pieces per person)*

### Seafood Taco Station

Chef Attendant Required

Grilled Mahi Mahi & Key West Pink Shrimp with Offerings of:  
Tomatillo Relish, Pico de Gallo, Cilantro, Queso Freso, Roasted Tomato Salsa,  
Cumin Sour Cream and Guacamole

*\$15++ per person (based on 2 pieces per person)*

### Macaroni and Cheese Bar

Chef Attendant Required

Elbow Pasta in a Light Creamy Cheese Sauce with the Following Toppings:  
Jalapeno Jack and Blue Cheese Crumbles  
Crumbled Bacon  
Sautéed Mushrooms, Fried Onions, Diced Tomatoes, Black Olives,  
Jalapenos & Potato Chip Crumbles

*\$12++ per person*

---

*Price is based on 90-minute service  
Chef attendant fees are \$100 per chef  
1 chef required for every 50 guests*

## RECEPTION STATIONS

---

### Slider Station

Roasted Apple, Melted Brie Chicken Sliders  
BBQ Pulled Pork Slider with Fried Shallots  
Mini Burger with Arugula, Pickled Red Onions & Blue Cheese with Garlic Aioli  
*\$16++ per person (based on 3 pieces per person)*

### Risotto Station

chef attendant required

Creamy Parmesan Risotto Made to Order with Your Choice of the Following:  
Sweet Peas, Pancetta, Tomato, Gourmet Mushrooms, Basil, Onions, Roasted Red Pepper, Mascarpone, Grana  
Padano Cheese, Finished with White Truffle Oil, Lemon Garlic Oil or Chili Oi

*\$14++ per person*

*add lobster medallions - \$8++ per person*

### The Island Ceviche Bar

chef attendant required

yellow – yellowtail snapper, mojo amarillo, red onion, serrano peppers, cilantro, lime,  
extra virgin olive oil, malanga chips  
green – key west shrimp, lemon chimmichurri, crisp plantains  
rojo - yellowtail & shrimp, roasted tomato salsa, lime crème fraîche, cilantro, tortilla strips  
thai – sushi tuna, napa cabbage, tomatoes, scallions, spicy ponzu, wonton croutons

*\$22++ per person*

### Kabob Station

chef attendant required

Garlic Chicken with Honey Mustard Glaze  
Teriyaki Steak with Wasabi & Chili Drizzle  
Gulf Shrimp with Chipotle Glaze  
Chef's Assorted Vegetables  
*\$18+ per person (based on 3 pieces per person)*

---

*Price is based on 90-minute service*

*Chef attendant fees are \$100 per chef*

*1 chef required for every 50 guests*

## RECEPTION STATIONS

---

### Pasta Station

chef attendant required

bowtie & penne pasta, marinara, alfredo & pesto sauce, red peppers, mushrooms, onions, fresh garlic, fresh mozzarella, fresh basil, black olives, spinach, tomatoes, Parmesan cheese, pancetta, diced chicken, sausage

*\$16++ per person*

*add shrimp - \$5++ per person*

### Steak Frites Table

chef attendant required

churrasco served off the grill with pommes frites and your choice of chimichurri, aioli criollo, horseradish creme

*\$33++ per person*

### Cajun Café

pan seared blackened fresh catch, chicken gumbo, shrimp etouffee

*\$25++ per person*

### Loaded Baked Potato Bar

chef attendant required

#### Idaho and Sweet Potatoes

toppings: cheddar cheese sauce, gorgonzola cheese, chili, sautéed mushrooms, onions and broccoli, bacon bits, minced chives, jalapenos, sour cream, whipped butter, pico de gallo, kosher salt and fresh ground pepper, honey butter and brown sugar

*\$14.00++ per person*

### Asian Noodle Cart

chef attendant required

Pad Thai- Chicken, crisp vegetables, rice noodles, egg, peanuts  
Mai Fun- Shrimp, crisp vegetables, rice noodles, yellow curry sauce

*\$25.00++ per person*

### Fajita Station

chef attendant required

chicken and churrasco, grilled onions and peppers, tomatoes, shredded cheese, black beans, spanish rice, chipotle peppers, black olives, guacamole, pico de gallo, sour cream, flour tortillas

*\$24++ per person*

### Empanada Table

four cheese

chicken and bell pepper

spinach, chorizo, caramelized onions & goat cheese  
mojo pork, manchego cheese and guava bbq

*\$16++ per person (based on 4 pieces per person)*

### Hot Tin Roof Paella Station

valencia, chorizo and local seafood

*\$36++ per person*

---

*Price is based on 90-minute service. Chef attendant fees are \$100 per chef  
1 chef required for every 50 guests.*

## CARVING STATIONS

the following items are carved by uniformed chefs

---

**Roasted Pork Loin Wrapped with Applewood Bacon**  
served with cumin, cilantro, garlic sauce, whole grain mustard and silver assorted rolls  
*\$14++ per person*

**Salt Crusted Kansas City Strip Loin of Beef**  
served with horseradish chimmichurri cream & fresh baked rolls  
*\$21++ per person*

**Whole Roasted Pig (Lechon Asado)**  
served with mojo criollo, fresh cuban bread, pepper and onion escabeche  
*30 or less - \$19++ per person*  
*over 30 - \$17++ per person*

**Whole Tenderloin of Beef**  
served with gorgonzola sauce, red wine mushroom demi and assorted rolls  
*\$35++ per person*

**Herb Crusted Prime Rib**  
served with horseradish crème, au jus & fresh baked rolls  
*\$31++ per person*

**Whole Roasted Grouper**  
citrus and herb marinated with mango salsa  
*\$20++ per person*

---

*Chef attendant fees are \$100 per chef*  
*1 chef required for every 50 guests*

## DESSERT STATIONS

---

### S'mores Station

chef attendant required

Toasted Marshmallows with Chocolate and Graham Crackers

*\$13++ per person*

### Ice Cream Sundae Station

chef attendant required

Vanilla and Chocolate Ice Cream  
Rainbow Sprinkles, Honey Walnuts, Toasted Coconut, Whipped Cream and Cherries  
Caramel and Chocolate Sauce

*\$13++ per person*

### Crepe Station

chef attendant required

Sweet Crepes Served with Your Choice of Mango, Bananas, Pineapple, Chantilly Crème, Almond Mascarpone, Nutella, Gourmet Nuts & Fresh Berries

*\$14++ per person*

### Bite Size Snack Bar

Brownies, Cookies, Cupcakes and Key Lime Tarts

*\$15++ per person*

---

*Price is based on 60-minute service*

*Chef attendant fees are \$100 per chef*

*1 chef required for every 50 guests*