



PERSONAL TOUCH

CATERING EXPERIENCE

EXQUISITE FOOD | ATTENTION TO DETAIL | THE FINEST HOSPITALITY



SOCIAL EVENT SAMPLE MENU

2026 MENU COLLECTION

HORS D'OEUVRES

LAND

DUCK CRÊPE

with Sriracha Pearls and Lemon Sauce with Chive

GRILLED CHEESE BURGER

Double-stacked Grilled Cheese Sandwich with a House made Beef Burger Patty, Caramelized Onions and Microgreens



SEA

FRIED OYSTER & CITRUS CREAM

Sriracha, Pina Colada or Passion Fruit Pearls

RICE PAPER BITE

Shrimp with Thai Chili, Black Sesame Seeds, and Scallions



VEGETARIAN | VEGAN

VEGAN CEVICHE

Sesame Seeds and Radish in Endive Cup

CRISPY ASIAN TOFU

Blistered Shishito and Gluten-Free Teriyaki Glaze



FOOD STATIONS

ELITE GRAZING

FOURME D'AMBERT BLUE CHEESE
FRESH MOZZARELLA
ASIAGO
SMOKED GOUDA

PROSCIUTTO
MORTADELLA

COPPA CURED MEATS

SEASONAL FARMERS' MARKET FRESH &
DRIED FRUITS
CRUSTY ITALIAN BREAD
RUSTIC CROSTINI & CRACKERS

SHRIMP COCKTAIL
with Horseradish Cocktail Sauce

ASSORTED SUSHI
to include Salmon, Tuna, and Vegetable

ACCOMPANIMENTS OF:
STUFFED PEPPADEW PEPPERS
with Boursin Cheese

MARINATED OLIVES
SEASONAL PRESERVES
ALMONDS & PISTACHIOS

SMALL PLATES

CHEF REQUIRED

*CHOICE OF **THREE** MAINS:*

CHICKEN with Garlic and Herbs

CITRUS ZEST SALMON

LEMON BUTTER SHRIMP

HANGER STEAK with Smoky Chili or Chimichurri Sauce

*CHOICE OF **TWO** SIDES:*

Tri-Color Carrots

Broccolini

Sauteed Spinach

Roasted Potato

Potato Mash

