



DINNER MENU

STARTERS

choose two

AVOCADO & QUINOA Black Beans, Jicama, Lime Dressing

CLASSIC AMERICAN WEDGE Iceberg, Blue Cheese, Red Onion, Bacon

SMOKED SALMON & BULGUR WHEAT Beets, Local Citrus, Sumac

DOUBLE DUCK WINGS Jerk Spice, Sticky Mango, Green Seasoning

SMOKED BURRATA Spiced Squash, Brussels Sprouts, Apple, Pecan

MAINS

choose two

SINALOA CHICKEN

SMOKED PORK RIBS

BRAISED BEEF SHORT RIB

PASTRAMI-SPICED CHAR

ARGENTINE RIB EYE

VIETNAMESE BBQ PORK CHOP

*Additional \$10 per person

*Additional \$10 per person

SIDES

choose two

BRUSSELS SPROUTS

FRIED RICE

Soy Caramel & Peanuts

Kimchi, Gochujang Roasted Pork

SMOKED RIB TIP "MAC & CHEESE"

FRENCH FRIES

GREEN PAPAYA SLAW

WHIPPED POTATOES

Lime, Fish Sauce, Fried Shallot

Duck Fat Gravy

DESSERT

KEY LIME PIE

Cinnamon Toast Crunch, Whipped Cream

\$85 PER PERSON FAMILY-STYLE SEATED

\$75 PER PERSON BUFFET STYLE (PARTIES 20 OR MORE)





ADDITIONS & RECEPTIONS

PASSED CANAPÉS (PARTIES 20 OR MORE)

PRICED PER DOZEN

KALUA "INSTANT BACON" Hawaiian Teriyaki, Pineapple Salsa \$72/dz

KOREAN FRIED CAULIFLOWER \$48/dz

SALT FISH BEIGNETS Tumeric Crème Fraîche \$84/dz

SMOKED BURRATA CROSTINI \$66/dz

MOROCCAN SHRIMP SKEWER \$72/dz

PASTRAMI-SPICED CHAR Crispy Potato \$84/dz

CARNA ADOVADA TOSTADA \$84/dz

VEGGIE TOSTADA \$72/dz

STATIONED SERVICE

ARTISAN CHEESE PLATTER \$125 (SERVES 10-12)

Three Cheeses, Nuts, Dried Fruits & Crackers

CHARCUTERIE PLATTER \$125 (SERVES 10-12)

Three Meats, Traditional Accoutrements

FARMERS MARKET CRUDITÉ \$60 (SERVES 10-12)

Crisp Market Vegetables, Three Dips

RIBS & ROCKS \$35 PER PERSON

Oysters on The Half Shell, Trio of Smoked Ribs

SMOKED PRIME RIB ROAST \$35 PER PERSON

Chimichurri

GRAND SHELLFISH DISPLAY \$50 PER PERSON

Oysters, Gulf Shrimp, Lobster Tail and Crab





BEVERAGE PACKAGES

*for groups 20 and larger, based on 3 hr bar service

FULL BAR PACKAGE \$45 PP

4 Specialty Cocktail Options, Well Cocktails,
House Wines (1 white, 1 red, 1 sparkling), Beers

\$10 Each Additional Hour, Per Person

PREMIUM BAR UPGRADE \$15 PP

SPECIALTY COCKTAILS, WINE & BEER PACKAGE \$40 PP

2 Specialty Cocktails, House Wines (2 White, 2 Red, 1 Sparkling),
Domestic Beers, And Non-Alcoholic Beverages

WINE & BEER PACKAGE \$35 PP

House Wines (2 White, 2 Red, 1 Sparkling),
Domestic Beers, And Non-Alcoholic Beverages

\$8 Each Additional Hour, Per Person

PREMIUM WINE UPGRADE \$10 PP

*If you do not wish to select a bar package,
all beverage will be charged based on consumption

ADDITIONAL INFORMATION

CORKAGE POLICY

\$35 for each bottle up to (2) bottles (750ml),
then \$70 for every additional bottle

CAKE CUTTING FEE

\$5 per person

NO VALET PARKING AVAILABLE

please allow time to find street parking or nearby garages

RECOMMENDED FLORIST

Désirée De Lara, www.desiflower.com

