

# BALLROOM MENU

- ARTFULLY CREATED BUTLER PASSED HORS D'OEUVRES -

## NEW ENGLAND LOBSTER ROLL

LOBSTER - TOASTED BRIOCHE - SCALLION CONFETTI

## GRILLED CHEESE SHOOTER

GRILLED CHEESE WEDGE - HOMESTYLE TOMATO SOUP

## PAN SEARED THAI CHICKEN

THAI ORANGE GLAZE - OVER PEANUT BEDS

## CHICKEN KEBABS

MEDITERRANEAN CHICKEN AND VEGETABLE SKEWERS

## COCKTAIL FRANKS IN BLANKET

KOBE BEEF HOT DOG - PHYLLO WRAPPED

## SUSHI ROLL

TRADITIONAL CALIFORNIA ROLLS

## SMOKED SALMON BURRITO

MASCARPONE - SMOKED SALMON - CREAM CHEESE - SIRACHA AIOLI - CAPER RELISH - CHIVE CONFETTI

## BLOODY MARY JUMBO SHRIMP COCKTAIL

STEAMED CHILLED JUMBO SHRIMP - BLOODY MARY COCKTAIL SAUCE - HORSERADISH

# VILLAGER GRAZING TABLES

## CHARCUTERIE - FORMAGE

IMPORTED & AGED CHEESE SELECTIONS | CURED MEATS  
DRY AGED SWEET / HOT ITALIAN SAUSAGE - FRENCH CORNICHONS  
AGED SWISS - ROQUEFORT AGED BLUE / SMOKED BLACK PEPPER CORN FARM  
PEPPITO DOUBLE CREAM BRIE & CANDIED WALNUTS - HONEY  
PECORINO ROMANO WHEEL WEDGE & KNIFE  
SEEDLESS RED / GREEN GRAPES /  
MANGO PEPPER CHUTNEY - DRIED APRICOT & FIGS

## ANTIPASTO

DECONSTRUCTED CAPRESE  
CILIEGINE WITH BASIL - PESTO - TOMATO - BALSAMIC GLAZE

CHERRY PEPPERS STUFFED  
PROVOLONE W/ PROSCIUTTO & OREGANATA BREAD CRUMB

TRI COLOR TORTELLINI HEALTH PASTA SALAD  
CHEESE TORTELLINI - RED ONION - VIRGIN OLIVE OIL - CRACKED PEPPER

MARINATED SUN DRIED TOMATOES & GARLIC CLOVES  
FRESH HERBS & SPICES - OLIVE OIL - CRACKED BLACK PEPPER

ROASTED PEPPERS  
TRADITIONAL HOUSE ROASTED RED PEPPERS  
LONG HOT FINGER PEPPERS GARLIC - OIL - SEA SALT

RUSTIC TUSCAN FIRE GRILLED VEGETABLES  
ENDIVE - RADICCHIO - PORTOBELLO

HOUSE MARINATED OLIVES  
KALAMATA - GREEN & BLACK W/ GARLIC CHILI CITRUS ROASTED  
W/PARSLEY & MARINATED SPANISH OLIVES

# VILLAGER STATION OFFERINGS

## STATION OFFERINGS

### BREAD BLOCK | TAPENADE & GARNITURES DE PANÉ

HOUSE BAKED PEASANT | FRENCH BREADS | CIABATTA

OLIVE - HEIRLOOM - VIDALIA - ROSEMARY HERB

SEASONAL HOUSE TASTES

STONE GROUND THREE OLIVE TAPENADE

DICED TOMATO ONION BASIL

PESTO & SUN DRIED TOMATOES

TUSCAN SWEET PEPPER TAPENADE

BABY SPINACH ROASTED GARLIC AND FETA ORZO

INFUSED OILS | AGED VINEGARS

CHILI HOT PEPPER OIL - ROSEMARY - GARLIC - BASIL OIL

AGED BALSAMIC & REDUCTION GLAZE

( IN THE EVENT THE STATION OFFERINGS PAGE IS OPTED OUT BY HOST BREAD AND TAPENADE  
MAY STILL BE SUPPLIED WITH CHARCUTERIE PLEASE INQUIRE )

### DIM SUM STATION

“DUEL ASIAN BAMBOO STEAMER BASKET”

MIXED ASIAN VEGETABLE SHU MAI ( SUI MAI )

GYOZA / SWEET CHICKEN & LEMONGRASS DUMPLINGS

SESAME GLASS NOODLES - SHITAKI - SNOW PEA - BOC CHOI -

\*AUTHENTIC HOUSE MADE WONTON CHIPS - HOT MUSTARD / SWEET DUCK SAUCE

\*A TRIO OF ASIAN DIPS- SCALLION SOY GINGER GARLIC SAUCE & SWEET CHILI  
TAKE OUT BOXES / CHOP STICKS / FORTUNE COOKIES

### BUTCHER BLOCK

“CARVING BOARD” - PICK 2

CHAR GRILLED CERTIFIED ANGUS SOY SCALLION STEAK

ROAST MAPLE GLAZED TURKEY - PORT CRANBERRY

SWEET & TANGY - BOURBON, MUSTARD & HONEY GLAZED

OVEN BAKED BONE IN HAM

LEG OF LAMB - MINT WASABI

ACCOMPANIED BY: TRUFFLE SMASHED RED & WHITE BLISS POTATOES ONIONS

HERBS PARMESAN CREAM SEASONAL SAUTÉED VEGETABLES

### PASTA OFFERINGS

CAVATELLI CARBONARA

TRI COLOR FOUR CHEESE TORTELLINI PARMESAN PESTO

# COCKTAIL HOUR ENHANCEMENTS

BABY LAMB CHOPS - ADDED TO PASSED HORS D'OUERVES

## STIVALI

- CHILLED NEGRONI FOUNTAIN

OLD WORLD PEASANT BREADS

PROSCIUTTO - ARUGULA - CRACKED BLACK PEPPER - FIGS - HONEY - BLUE CHEESE

ROPE SAUSAGE - BROCCOLI RABE - ORECCHIETTE

SOUTHERN STYLE SLOW SIMMERED BRACIOLLE - PIGNOLIA - EGG - RAISIN - SPINACH - FILETTO

CLAMS OREGANATA - PARMESAN- OLIVE OIL - LEMON

BREADED ZUCCHINI CRUSHED PLUM TOMATO SAUCE

PORCINI MUSHROOM - PARMESAN - TRUFFLE RISOTTO

## THE MEDITERRANEAN

- MULE FIG VODKA - GINGER BEER - THYME LIMONCELLO

HUMMUS & TZIKI OFFERINGS | TOASTED PITA W/ OLIVE OIL - HARISSA CHERRY PEPPER

ROAST GARLIC HUMUS | GRILLED SPICED LAMB KOFTA & GRILLED CHICKEN KEBABS

FETA - CUCUMBER - TOMATO - DOLMADE'S - GIARDINI PLATTER - BABA GHANOUJ

PASTICCIO | MOUSSAKA | SPANAKOPITA

## SOUTH MIAMI MOJO

- CUBAN MOJITO PITCHER

PIG CARVING AT STATION CUBANO SANDWICHES STREET STYLE / PRESS

CUBAN FISH TACOS - CITRUS MANGO SLAW - SQUEEZE LIME

SLOW COOKED VACA FRITA TACOS - LIME

SMASHED & FRIED PLANTAIN CHIPS "TOSTONES" - MOJO MAYO

ROPES VIEJAS - STEAMED SOFT TORTILLA

CUBAN MOJO SHRIMP

## TAQUEIRIA ( TIJUANA PICNIC )

- SANGRIA

CHORIZO TACOS - BLACK BEAN & CORN SALSA - CILANTRO LIME CREMA

CRISPY SLOW PULLED BBQ PORK CARNITAS

TEQUILA LIME SHRIMP - CORN SALSA TAQUITOS

GRILLED MEXICAN STREET CORN

SALSA / GUACAMOLE - BLACK CORN CHIPS

TRADITIONALLY SPICED REFRIED BEANS - RICE

## **PATRICK'S PUB**

- ICE COLD GUINNESS STOUT  
SKILLET SHEPARD'S PIE  
IRISH BANGERS  
CHEESY IRISH SODA SCONES  
STOUT-BATTERED ONION RINGS  
CARVED CORNED BEEF & BRISKET AT STATION - SCALLION STOUT ONION GRAVY  
CABBAGE & CARROTS WITH CHAMP MASHED POTATO

## **M.A.D**

( MODERN ASIAN DUCK STATION )  
- MAI TAI FOUNTAIN -

### **CRISPY PEKING DUCK**

CRISPY DUCK - STICKY SWEET STEAMED BUNS - SCALLION - CUCUMBER SHREDS - HOISIN

### **MAD MARTINI VESSELS**

AHI TUNA POKE AND CILANTRO  
GINGER AVOCADO SWEET SEAWEED MARTINI SALAD

### **EGG ROLLS**

LOBSTER SHRIMP AND VEGETABLE

### **\*\*MAD BAMBOO STEAMERS**

"DUEL ASIAN BAMBOO STEAMER BASKET"

MIXED ASIAN VEGETABLE SHU MAI ( SUI MAI )  
GYOZA / SWEET CHICKEN & LEMONGRASS DUMPLINGS

### **SESAME GLASS NOODLES**

- SHITAKI - SNOW PEA - BOC CHOI -

\*AUTHENTIC HOUSE MADE WONTON CHIPS - HOT MUSTARD / SWEET DUCK SAUCE

\*A TRIO OF ASIAN DIPS- SCALLION SOY GINGER GARLIC SAUCE & SWEET CHILI  
TAKE OUT BOXES / CHOP STICKS / FORTUNE COOKIES

## **THE JERKY CARIBBEAN**

- BAHAMIAN BEACH WALKERS SIPPY-CUP RUM PUNCH  
JAMAICAN SPICED BEEF PATTIES  
JERK CHICKEN TACOS - SERRANO LIME HOT AND FRUITY CARIBBEAN SLAW  
PINEAPPLE SHRIMP SKEWERS - JERK DUSTING  
CONCH FRITTERS - SPICED AIOLI  
MELT IN YOUR MOUTH - JERK PORK RIBS

## **CARVING BOARD ADDITIONS**

(MUST HAVE INITIAL "CARVING BOARD" TO ADD AT PRICES BELOW)

\*MAIALINO ARROSTO / ROASTED CRISP SKIN SUCKLING PIG - PER 35LB PIG

\*TAGLIOLINI DI AGNELLO / BABY LAMB CHOPS - PER 8 RACKS

(CHEFS RECOMENDATION 16 RACKS PER 150 GUESTS)

## **SOUTHERN HOSPITALITY**

### **HURRICANE PUNCH FOUNTAIN**

DEEP SOUTHERN SYLVIA'S STYLE FRIED CHICKEN & WAFFLES AUTHENTIC PO BOY - FRIED SHRIMP  
SHAVED ROAST BEEF RED SHELL PULLED PORK TACOS W/SPICY SLAW - BOURBON STREET APPLE JALAPEÑO SMOKED  
RIBS CHEESY GRITS - DRY CRISPY BACON PIECES - HONEY BUTTER CORN FRITTERS HONEY SPICED PEANUTS  
GRILLED & ROASTED BUTTERED CORN - SOUTHERN COLLARD GREENS - JALAPEÑO CORN BREAD

## **H2O OFFERINGS**

PRICES ARE BASED ON 100+ PERSON MINIMUMS ADDED ON TO ARTISAN COCKTAIL HOUR CHILLED

### **CHILLED STEAMED SHELLFISH LEVEL I**

COLOSSAL 15 SHRIMPS & CEVICHE / INSALATA DI MAR.

### **CHILLED STEAMED SHELLFISH LEVEL II**

COLOSSAL 15 SHRIMPS & CEVICHE SHELL / INSALATA DI MAR  
LOBSTER TAILS & CLAWS & SNOW CRAB CLAWS

(EDWARD ISLE ONION DILL HORSERADISH DIP & SPICED COCKTAIL DIP - MUSTARD SAUCE)

### **THE RAW BAR**

BLUE POINT OYSTERS & LITTLENECK CLAMS HALF SHELL  
PONZU - GIN & TONIC MIGNONETTE

### **CAVIAR DISPLAY**

VODKA TRIO - CAPERS - MINCED ONIONS - SOUR CREAM - CHOPPED HARD BOILED EGG  
- RUSSET CHIPS

### **SUSHI STATION**

MANNED STATION OF VARIOUS SUSHI

## DINNING ROOM

### ARTFUL “DUET PLATE” OFFERINGS

#### HAWAIIAN “BIG EYE”

SUSHI GRADE A BIG EYE TUNA - DICED CUCUMBER - MANGO  
CILANTRO - CHIVES - WASABI - TEMPURA FLAKES  
INFUSED MICRO GREEN

#### BURRATA & PROSCIUTTO

BURRATA- PEPPERY BABY ARUGULA  
SLOW ROASTED BLISTERED HEIRLOOM TOMATO  
THIN SLICED PROSCIUTTO - MICRO GREENS

#### POACHED PEAR

POACHED BOSCH PEAR - GORGONZOLA CHEESE TART  
CANDIED BACON - APPLE CIDER VINAIGRETTE - CANDIED WALNUTS  
MIXED ORGANIC GREEN

#### BEETS & GOAT CHEESE NAPOLEON

SPREAD AND STACKED BEETS AND GOAT CHEESE WEDGE PRESENTED  
ARUGULA - ROASTED ONION VINAIGRETTE

## DINNING ROOM

### PRINCIPAL PLATE

( SELECT 3 - PLUS THE VEGETARIAN )

### FILET MIGNON

( SELECT PREPARATION )

PORCINI DEMI GLACÉ - BONE MARROW BUTTER - TRUFFLE

- OR -

SHALLOT PEPPERCORN CABERNET REDUCTION  
( TRADITIONALLY PLATED AT A TEMPERATURE OF MEDIUM RARE )

&

### PAN SEARED ROASTED FREE-RANGE CHICKEN

FINES HERB - PARSLEY - CHIVES - TARRAGON - CHERVIL

FRENCHED BREAST OF CHICKEN

- OR -

### SKILLET BRICK CHICKEN

WHITE WINE - CAPERS - LIMONCELLO

&

### ROASTED MISO HONEY SALMON

PONZU BEURRE BLANC

- OR -

### CHARRED BRANZINO

MEDITERRANEAN STYLE - LEMON - CAPERS

&

### STUFFED PEPPER

PAELLA STYLE SAFFRON RICE - BEANS - ONIONS - EXOTIC MUSHROOMS

( INCLUDED AS A FOURTH VEGETARIAN CHOICE )

TRUFFLE SMASHED RED & WHITE BLISS POTATOES ONIONS - HERBS - PARMESAN CREAM  
SEASONAL SAUTÉED VEGETABLES

( CHEFS PRINCIPAL PLATE ACCOMPANIMENTS SEASONAL EXAMPLE )



**WEDDING CAKE**  
**TRADITIONAL TIERED WHIPPED CREAM CAKE**

**ACCOMPANIED BY:**

**TASTING PLATE- SELECT (2) DESSERTS TO ACCOMPANY YOUR SLICE OF CAKE  
FROM THE FOLLOWING: CANNOLI / CRÈME BRÛLÉE / BROWNIE / SEASONAL FRUIT**

**- COFFEE & TEA SERVICE -**

**FINISHING TOUCHES**

**SUNDAE PUB**

**ZEPPOLE'S & BELGIUM WAFFLE - VANILLA BEAN - CHOCOLATE - DULCE DE LECHE CARAMEL SWIRL ACCOMPANIED  
BY: REESE'S PIECES, CHOCOLATE SYRUP, WARM CARAMEL, HEATH BAR CRUNCH, WALNUT SYRUP, OLD SCHOOL  
RAINBOW SPRINKLES, CHOCOLATE CHIPS, BLUEBERRY TOPPING, COCONUT TRADITIONAL CRISP BELGIUM WAFFLE &  
TRADITIONAL SAN GENNARO FRIED DOUGH PASTRY ZEPPOLE'S DUSTED WITH POWDERED SUGAR**

**STROLLING DESSERTS (CHEFS CHOICE OF 5)**

**CHOCOLATE CHIP & MACADAMIA NUT VANILLA COOKIE & MILKSHAKE  
MEDITERRANEAN YOGURT HONEY WALNUTS BERRY - SPOONS  
BANANA CHOCOLATE NUTELLA SUSHI - PISTACHIO DUST  
ITALIAN CHEESE CAKE DESSERT CANNOLI - AMARETTO  
SABAYON - BERRY - CRISPED BELGIUM WAFFLE - SPOONS  
GLUTEN AND SUGAR FREE RICH AND SINFUL CHOCOLATE BROWNIE  
ASSORTMENT OF CHEESE CAKE POPS  
TORCHED S'MORES STICKS  
CREAM BRÛLÉE SPOONS**

**CHOCOLATE FONDUE**

**VANILLA OREOS / RICE CRISPY TREATS / SEA SALTED RUSTIC POTATO CHIPS / STRAWBERRIES / PRETZEL RODS  
MARSHMALLOWS / GRAHAM CRACKERS  
ALL W/ SIMMERING WARM SEMI DARK BELGIUM FONDUE CHOCOLATE FOUNTAIN**

**- PREMIUM BEVERAGE PROGRAM -**

**ABSOLUT - TITOS - GREY GOOSE - TANQUERAY - SEAGRAMS SEVEN BLENDED WHISKY  
ASSORTED FLAVORED VODKAS - BACARDI - AZUL TEQUILLA - JOHNNY WALKER RED ETC...  
- PREMIUM RED & WHITE WINES OFFERINGS -  
IMPORTED & DOMESTIC BEERS ASSORTED SOFT DRINKS & JUICES**

**- COUPLES SIGNATURE COCKTAILS WILL BE SERVED AT BARS THROUGHOUT YOUR EVENT -**