

# ABOUT PIER 22 CATERING



The award winning team at **Pier 22 Catering**, one of the largest and tenured catering companies in the area, is committed to providing you an authentic and personalized culinary experience at your next event.

Whether you're planning a wedding, celebratory gathering, luncheon, casual get-together, or special dinner at your home, we offer custom menus and services to create a memorable occasion. Along with our catering and beverage services, we will also assist with your event rental and décor needs.



Pier 22's catering services offer an extensive list of house-made dishes including appetizers, entrees, desserts and custom made cakes. Our culinary team takes pride in our from-scratch approach to cooking and will produce a menu that sets your event apart. We offer a variety of services including butler passed or stationed hors d'oeuvres, plated or buffet dinners, chef attended stations and dessert displays.



Throughout the planning process you will work with our catering professionals to guide you through your event creation. Our hospitality team will turn your location into your ideal event space. As the host you can enjoy your event and guests, let our team take care of the rest!

Please call 941.748.8087 or email [info@pier22.com](mailto:info@pier22.com) to begin planning your special event today!

[pier22catering.com](http://pier22catering.com)

**PIER 22**  
Special Events & Catering

# BAR PRICING

## OPEN BAR PACKAGES

Bar packages are priced per person and include cocktails, beer, wine, and mixers.

	2 HOURS	3 HOURS	4 HOURS
Beer & Wine	\$18	\$24	\$30
Premium Beer & Wine	\$22	\$28	\$34
Call Open Bar	\$28	\$36	\$44
Premium Open Bar	\$34	\$42	\$50

## BASED ON CONSUMPTION

Cash Bar or Hosted

Call Liquor	\$9	Wine	\$7
Premium Liquor	\$10 - \$12	Premium Wine	\$10 - \$12
Beer	\$5 - \$6	Soft Drinks	\$3

### BEER & WINE BAR

Modelo, Michelob Ultra, Shock Top,  
Corona, White Claw Seltzer

House Chardonnay, Pinot Grigio, Merlot & Cabernet

### CALL BRANDS BAR

Tito's Vodka, Concierge Gin,  
Don Q White Rum, Bacardi Spiced Rum,  
Don Q Coconut Rum, Four Roses Bourbon, Jim Beam,  
Dewar's White Label, Corazon Reposado Tequila,  
Disaronno Amaretto, Ryan's Irish Cream, Triple Sec,  
Vermouth, Peach, Brandy

Modelo, Michelob Ultra, Shock Top,  
Corona, White Claw Seltzer

House Chardonnay, Pinot Grigio, Merlot & Cabernet

### PREMIUM BEER & WINE BAR

Modelo, Michelob Ultra, Shock Top,  
Corona, Founders All Day IPA,  
White Claw Seltzer

Kendall Jackson Chardonnay,  
Montelliana Pinot Grigio, Grayson Cellars Merlot,  
Three Finger Jack Cabernet

### PREMIUM BRANDS BAR

Grey Goose Vodka, Bombay Sapphire Gin,  
Bacardi Superior, Captain Morgan Spiced Rum,  
Bacardi Coconut, Four Roses Small Batch Bourbon,  
Jack Daniel's Whiskey, Corazon Anejo Tequila,  
Dewar's White Label, Baileys, Disaronno Amaretto,  
Triple Sec, Peach, Brandy, Vermouth

Modelo, Michelob Ultra, Shock Top,  
Corona, Founders All Day IPA,  
White Claw Seltzer

Kendall Jackson Chardonnay, Montelliana Pinot  
Grigio, Grayson Cellars Merlot, Three Finger Jack  
Cabernet

**BRANDS AND VARIETIES ARE SUBJECT TO  
CHANGE BASED ON AVAILABILITY.**

**BAR PRICING FOR BALLROOM AND OFFSITE EVENTS ONLY.  
FOR RESTAURANT EVENTS, SEE DRINK MENU.**



# HORS D'OEUVRES

Prices Are Per Piece. 35 Piece Minimum Order - Passed or Stationed



## FARM

### Asian Spring Rolls 🍃🌱 \$2.5

wok vegetables, chili sauce

### Portobello Mushroom 🍃🌱🌾 \$2

marinated satay, grilled, balsamic glaze, thyme

### Goat Cheese

#### Pesto Bruschetta 🍃 \$2.5

tomatoes, whipped pesto goat cheese, olive oil, crostini

### Buffalo Tofu Nuggets 🍃🌱 \$2.5

spicy buffalo grilled tofu, poblano ranch sauce

### Tomato Basil Bruschetta 🍃 \$2.5

Boursin, garlic, olive oil, crostini, balsamic glaze

### Onion Bhaji 🍃 \$2.75

crispy onion fritter, yogurt mint sauce

### Raspberry & Brie

#### Phyllo Cups 🍃 \$2.5

### Gazpacho 🍃🌱🌾 \$2.5

tomatoes, cucumbers, peppers, onions, garlic

### Mexican Street Corn Cups 🍃 \$3

corn, mayo, queso fresco, lime, cilantro

### Brie & Pear Crostini 🍃 \$2.25

diced roasted pear, warm brie, honey

### Brie & Cranberry Crostini 🍃 \$2.25

cranberry relish, warm brie

### Cajun Deviled Eggs 🍃 \$2.5

pickled onion

### Spanakopita 🍃 \$3.5

cheese, spinach, phyllo dough

### Mushroom Arancini 🍃 \$2.5

with garlic aioli

### Mozzarella Caprese

#### Skewers 🍃🌱 \$3.25

cherry tomatoes, fresh mozzarella, basil, extra virgin olive oil, balsamic glaze

### Mini Veggie Crudité

#### & Hummus Cups 🍃🌱🌾 \$3.25

### Fried Mac n Cheese Bites 🍃 \$2.5

### Grilled Cheese & Tomato

#### Bisque Soup Shooters 🍃 \$3.5

### Spinach & Artichoke Crostini 🍃 \$2.25

spinach, chopped artichoke, Parmesan, cream cheese

### Spinach & Artichoke

#### Stuffed Mushrooms 🍃 \$2.25

spinach, chopped artichoke, panko crumb

## SEA

### Crab Artichoke Spring Rolls \$3.25

blue crab, chopped artichoke, cream cheese, scallions, Old Bay, Sriracha

### Mini Crab Cakes 🌱🌾 \$3

blue crab, light seasoning, Creole remoulade

### Mini Grouper Cakes 🌱 \$3

black grouper, Old Bay, tartar sauce

### Grouper Bites \$3.5

black grouper, cornmeal, lemon, tartar sauce

### Coconut Shrimp \$3.25

fried with mandarin orange marmalade

### Shrimp Cocktail Shooters 🌱🌾 \$3.25

large shrimp, cilantro cocktail, lemon and lime garnish

### Mini Fish Tacos 🌱 \$4.25

sautéed black grouper, hard shell, Asian tartar coleslaw, tomatoes

### Ahi Tuna Wonton 🌱 \$3.5

thin sesame crusted tuna, wakame, soy glaze, wonton chip

### Honey Walnut Shrimp \$3.5

walnut fried, honey drizzle

### Ceviche Cups 🌱🌾 \$5

fresh fish, cilantro, lime, onion, tomato, jalapeño & tortilla chip

### Blackened Shrimp Rounds 🌱 \$3

on polenta rounds with whipped goat cheese

### Smoked Salmon Potato Pancakes \$4

crème fraîche, salmon, capers

### Lobster Mac n Cheese Bites \$5

roasted jalapeno white cheddar dipping sauce

### Crab Rangoon \$3

crab, cream cheese, fried wonton, thai chili sauce

### Roasted Oysters 🌱 \$4

bacon butter, parmesan

### Maple Ginger

#### Shrimp Skewers \$3.25

### Smoked Salmon Deviled Eggs 🌱 \$3

pickled red onion and fried capers

### Mini Lobster Rolls \$5

lobster salad, petit roll



dairy-free



gluten friendly



vegetarian

# HORS D'OEUVRES

Prices Are Per Piece. 35 Piece Minimum Order - Passed or Stationed

## LAND

### Stuffed Jalapeños \$3

three cheese, panko, bacon wrap

### Cheesesteak Spring Rolls \$4

steak, peppers, onion, cream cheese

### Southwest Chicken

#### Spring Rolls \$3.25

seasoned chicken, black bean corn salsa, cheddar cheese, poblano ranch

### Micro Burger \$3

Cheddar, pickle, onion aioli on a housemade mini sesame roll

### Jerk Chicken Satays 🍷🍷 \$2.25

Jamaican jerk, pineapple purée

### Sesame & Scallion

#### Chicken Satays 🍷🍷 \$2.5

toasted sesame, scallion, Asian ginger dressing

### Thai Peanut

#### Chicken Satays 🍷🍷 \$2.25

peanut sauce, thai chili sauce

### Tea Sandwiches \$3

chicken salad on rye, tuna salad on wheat, egg salad on white

### White Truffle

#### Deviled Eggs 🍷🍷 \$2.50

truffle oil, red pepper caviar

### Annalida's Boneless Tenders \$2.5

Annalida's local hot sauce, Gorgonzola sauce

### Prosciutto Wrapped

#### Asparagus 🍷 \$3

asparagus, Boursin, shaved prosciutto

### Chicken & Waffle Bites \$2.75

honey, powdered sugar, strawberry garnish

### Buffalo Chicken Bites \$2.5

diced buffalo chicken and celery in phyllo shell

### Baby Lamb Chops 🍷 (MP)

Grey Poupon, breadcrumbs, mint sauce

### Mini Cuban Bites \$3.5

roast pork, ham, shaved dill pickle, Swiss cheese and grain mustard, ciabatta roll

### Tenderloin Satays 🍷🍷 \$6

beef tenderloin drizzled with a balsamic reduction

### Bacon Wrapped

#### Tenderloin Bites 🍷🍷 \$7

applewood bacon, mini-tournedos, seasoning

### Blackened Ribeye Smoked

#### Mushroom Bites 🍷🍷 \$5

hickory-smoked mushroom, charred ribeye

### Reuben Fritters \$3

corned beef, swiss cheese, sauerkraut

### Beef Tenderloin Crostini \$3.5

french baguette, beef tenderloin, gorgonzola crumbles, balsamic glaze, and chives

### Mini Empanadas \$3

choice of beef or chicken

### Mini Short Rib en Croute \$5

beef short rib, mashed potatoes, in a puff pastry

### Avocado Toast 🍷 \$2.5

smashed avocado, sliced cherry tomatoes, red onions, olive oil and bacon crumbles

### Pinwheels \$3

turkey with cranberry mayo, lettuce, cheese, and italian with salami, ham, pepperoni, provolone

### Bacon Wrapped Meatball \$2.75

bbq sauce

### Chicken Parmesan Bites \$2.5

pastry cup, breaded chicken, marinara, mozzarella cheese

### Maple Bacon Deviled Eggs \$2.75

candied bacon, avocado

### House-made Meatballs \$2.25

marinara sauce, ricotta, fresh basil

## HORS D'OEUVRES DISPLAYS

Full serves approx. 50 guests

### Assorted Sushi 🍷

\$100 full (80 pc.) \$50 half (40 pc.)  
California Roll, Spicy Tekka, Philly Roll

### Hummus 🍷🍷

\$100 full \$50 half  
red pepper and traditional hummus, cucumber, carrot, pita bread

### Chilled Jumbo Shrimp 🍷🍷

\$150 full (50 pc.) \$75 half (25 pc.)  
large shrimp, lemon, lime, cilantro cocktail

### Charcuterie Board

\$250 full \$125 half  
assorted cheese, meat, nuts, dry fruit, fig jam

### Oysters On The Half 🍷

(MP) full (50 pc.) half (25 pc.)  
Gulf oysters, horseradish, cilantro cocktail, lemon, lime, crackers

### Vegetable Crudités 🍷🍷

\$100 full \$50 half  
asparagus, carrots, celery, broccoli, cauliflower, grape tomatoes, red peppers, buttermilk ranch

### Cheese 🍷

\$170 full \$85 half  
assortment of gourmet cheese, Gruyère, blue, fontina, aged cheddar, with berry garnish, gourmet crackers

### Seasonal Fruit 🍷🍷🍷

\$140 full \$70 half  
assorted seasonal fruits

### Cheese & Seasonal Fruit 🍷

\$225 full \$112.50 half  
assortment of seasonal fruit, artisan cheeses with crackers

### Antipasta 🍷

\$160 full \$80 half  
olives, artichokes, roasted red peppers, tomatoes, prosciutto, salami, ham fresh mozzarella, balsamic glaze, extra virgin olive oil

# PLATED SALADS

Prices Are Per Person



Add ons: Chicken \$9 - Shrimp \$14 - Salmon \$15 - Grouper \$17 - Skirt Steak \$14 - Lump Crab \$20 - Yellowfin Tuna \$16

## PIER 22 House ♥🌱🌱 \$8/\$12

field greens, pepitas, Gorgonzola, grape tomatoes and balsamic vinaigrette

## GROVE House ♥🌱🌱 \$8/\$12

spring mix, beets, carrots, red onion, cucumbers, cherry tomatoes, goat cheese, balsamic vinaigrette

## 1976 Salad 🌱🌱 \$8/\$12

iceberg, applewood bacon, chopped egg, peppercorn Parmesan cheese dressing

## Caesar \$8/\$12

chopped romaine, herb croutons, Parmesan and Caesar dressing

## Carpenters ♥ \$8/\$12

romaine, Cheddar, green onion, cherry tomatoes, cornbread croutons, creamy mustard dressing

## Mediterranean

### Chopped ♥🌱🌱 \$8/\$12

romaine, tomatoes, cucumber, red onion, feta, Kalamata olives and herb vinaigrette

### Baby Spinach ♥ \$8/\$12

strawberries, raspberries, feta cheese, mushroom, crispy onion, balsamic vinaigrette

### Asian Soy Ginger ♥🌱🌱 \$8/\$12

romaine, dried cranberries, cucumbers, grape tomatoes, almonds, sesame, and soy vinaigrette

### Mandarin ♥🌱🌱 \$8/\$12

mixed greens, candied walnuts, mandarin oranges, Gorgonzola and mango vinaigrette

### Mozzarella Caprese ♥🌱🌱 \$15

olive oil, fresh mozzarella, vine ripe tomatoes, basil and balsamic reduction

## Wedge 🌱🌱 \$12

iceberg, bacon, cheddar, sweet peas, red onion, cherry tomato, poblano ranch

## Southwest ♥🌱🌱 \$8/\$12

romaine, black bean corn salsa, avocado, cheddar, tomatoes, poblano ranch

## Cobb 🌱🌱 \$12/\$16

romaine, tomato, egg, bacon, gorgonzola, black olives, honey mustard vinaigrette

## Seafood Cobb \$30

lobster, shrimp, crab, avocado, bacon, grape tomatoes, bleu cheese, sweet peas, red onion, spring mix, green goddess dressing

## Loaded Caesar \$10/\$14

romaine, bacon, mushroom, egg, red onion, parmesan, croutons, caesar dressing

# SIDE DISHES

Choice of two sides will apply to all entrée choices on your menu.

## VEGETABLES

### Roasted Tuscan Vegetables ♥🌱🌱🌱

zucchini, yellow squash, balsamic, thyme, olive oil and grilled

### Parmesan Green Beans ♥🌱🌱

steamed green beans, garlic, Parmesan and chopped onion

### Sautéed Mixed Vegetables ♥🌱🌱

zucchini, squash, carrots, red onion, white wine, garlic and butter

### Whole Baby Carrots ♥🌱🌱

brown sugar caramelized carrots

### Roasted Brussel Sprouts 🌱🌱

fire roasted, onions and bacon

### Broccolini ♥🌱🌱

steamed and buttered

### Broccoli ♥🌱🌱

steamed and buttered

### Asparagus ♥🌱🌱 (\$2)

steamed and buttered or grilled with olive oil

### Steamed Spinach ♥🌱🌱

pearl onions, garlic, butter

### Sweet Chili Brussel

Sprouts ♥🌱🌱

### Herb Roasted Cauliflower ♥🌱🌱

### Sesame Haricot Vert ♥🌱🌱

with shitake mushrooms

## STARCHES

### Pommes Duchesse ♥

Piped Whipped Potatoes

### Risotto ♥🌱🌱

creamy Asiago Arborio rice: choice of roasted corn, sweet pea or mushroom

### Roasted Sweet Potatoes ♥🌱🌱

### Sweet Potato Mash ♥🌱🌱

### Mashed Potatoes ♥🌱🌱

garlic or creamed

### Rice ♥🌱🌱

choice of coconut, vegetable, Spanish, or pilaf

### Seasoned Potato Wedges ♥🌱🌱🌱

### Au Gratin Potatoes ♥ (\$2)

thinly sliced baker potatoes, cheddar béchamel, onion and garlic

### Roasted Potatoes ♥🌱🌱🌱

### Pasta ♥

choice of angel hair, penne, bow tie or linguini in garlic, Parmesan and oil

### House Made Chips ♥🌱🌱🌱

thinly sliced local potato fried and salted

### Mac n Cheese ♥

yellow cheddar cheese



# PLATED ENTRÉES

Prices Are Per Person. Choice of two sides will apply to all entrée choices on your menu.



## SEA

### FRESH CATCH

We take great pride in serving the absolute freshest seafood. Our local Gulf Coast fish are selected daily, received whole and filleted by hand in our refrigerated preparation room. Select one of our fresh catches below and your choice of preparation.

Selection of Grilled, Pan Seared, or Blackened

- Salmon** \$34
- Grouper** \$36
- Mahi** \$32
- Snapper** \$40
- Redfish** \$36
- Halibut** \$40
- Sea Bass** \$50
- Swordfish** \$36
- Tuna** \$34

### PREPARATIONS

**Cranberry Pineapple Compote**  
sherry, shallots

**Maple Ginger Glaze**  
honey, soy sauce, mustard

**Pineapple Salsa**  
pineapple, red onion, cilantro

**Picatta**  
lemon beurre blanc, capers, thyme

**Oscar** (\$5)  
blue crab, hollandaise

**Mirin Sake Glaze**  
sweet and spicy with scallions

**Florentine**  
artichoke, tomatoes, spinach and white wine sauce

**Basil Crusted** (\$2)  
pesto, panko and charred tomato  
beurre blanc

**Crab Stuffed** (\$5)  
spinach mascarpone cream, crab,  
lightly crusted

**Francese**  
lemon, butter, white wine sauce

**Meuniere**  
brown butter lemon sauce

### SEAFOOD DISHES

**Wasabi Crusted Tuna** 🌊 \$34  
mild wasabi, panko, soy glaze and  
peanut sauce

**Sea Scallops** 🍤 \$38  
scallops, blue cheese, bacon and  
beurre blanc

**Twin Lobster Tails** 🍤 \$42  
Two 4 oz. Maine lobster, butter, lemon

**Island Shrimp** 🌊 🍤 \$32  
grilled, margarita lime sauce

**Boursin Grilled Shrimp** 🍤 \$32  
grilled, Boursin and lemon

**Shrimp & Grits** 🍤 \$28  
shrimp, white wine, garlic, bacon,  
butter cream, parmesan and cheese  
grits

**Crab Cakes** 🌊 🍤 \$34  
broiled and Creole remoulade

**Grouper Cake** 🍤 \$32  
black grouper, Old Bay, tartar and  
lemon

## VEGETARIAN

**Stuffed Peppers** 🌱 🌊 🍤 \$28  
black beans, rice, tomatoes,  
vegetables, and cheese

**Teriyaki Zucchini** 🌱 🌊 🍤 \$28  
zucchini noodles, mushroom, teriyaki  
sauce, crushed peanuts

**Spaghetti Squash** 🌱 🌊 🍤 \$28  
garlic chickpeas, tomato sauce,  
spinach, and basil

**Zucchini Pasta** 🌱 🌊 🍤 \$28  
zucchini noodles, mushroom, marinara,  
spinach, olive oil, garlic

**Eggplant Torte** 🌱 \$32  
breaded eggplant, portabella, basil,  
fresh mozzarella, roasted red pepper,  
pesto and marinara

**Tuscan Vegetable Pasta** 🌱 🌊 \$28  
balsamic roasted vegetables, olive oil,  
garlic and linguini

**Stuffed Zucchini** 🌱 🌊 🍤 \$28  
tofu, rice, mixed vegetables,  
and vegan cheese

# PLATED ENTRÉES

Prices Are Per Person. Choice of two sides will apply to all entrée choices on your menu.

## LAND

### Tenderloin of Beef \$40

6 oz. hollandaise and fried onions

### Beef Wellington \$44

filet, mushroom duxelles, prosciutto, puff pastry and mushroom

### Prime Rib 🍷 \$36

8 oz. slow roasted, beef rub, au jus and horseradish cream

### Steak Diane 🍷 \$42

6 oz. pan seared, mushroom brandy sauce

### Charbroiled Ribeye 🍷🍷 \$44

14 oz. seasoned and charred

### Herb Chicken \$28

with demi glaze

### Chicken Cordon Blue \$30

lightly breaded, ham, Swiss and lemon beurre blanc

### Chicken Marsala 🍷 \$28

pan seared, wild mushroom Marsala sauce

### Chicken Picatta \$28

pan seared, lemon beurre blanc, capers and thyme

### Chicken Saltimbocca \$28

breadcrumbs, lemon, prosciutto and Fontina bechamel

### Chicken Chèvre 🍷 \$28

grilled chicken, sun-dried tomato, goat cheese and basil

### Bruschetta Chicken \$28

breaded, pan seared, tomatoes, garlic, olive oil, fresh mozzarella, basil and balsamic glaze

### Cilantro & Lime Chicken 🍷🍷 \$28

marinated and grilled, black bean relish

### Surf & Turf (MP)

inquire about the perfect combination

### Sliced Pork Loin 🍷 \$28

roasted, sliced, pork gravy, garlic and thyme

### Beef Pot Roast 🍷 \$28

sliced, beef gravy

### Short Rib \$30

braised in a red wine tomato sauce

### Skirt Steak 🍷 \$32

with chimichurri sauce

### Wild Game 🍷 (MP)

inquire about options; bison, veal, duck, venison, alligator, elk, wild boar or quail

MP - Market Price

## PASTA

GF by request

### CREATE YOUR OWN \$28

Spaghetti

Angel Hair

Linguini

Fettuccini

Fusilli

Penne

Bowtie

Cheese Ravioli (\$4)

Cheese Tortellini (\$3)

Macaroni

Cavatappi

Farfalle

### SAUCE

Marinara

Alfredo

Pesto

Tomato and Parmesan Cream

Bolognese

Vodka

Carbonara

Fra Diavlo

Garlic Cream

Garlic and Oil

Scampi

### PROTEIN

Grilled Chicken

Meatballs

Sausage

Shrimp

Tuscan Vegetables

Mushroom

Scallops (\$6)

Blue Crab (\$4)

### PASTA DISHES

#### Crab Artichoke Pesto \$34

blue crab, artichokes, olive oil, garlic spinach, tomatoes, Asiago and penne

#### Chicken Penne \$28

grilled chicken, pancetta, shiitake mushrooms, sundried tomatoes and Parmesan cream

#### Tortellini Prosciutto \$26

roasted garlic, basil, fresh tomato and light cream

#### House Lasagna \$26

beef, parmesan, mozzarella, ricotta, and marinara













# CREATE YOUR BUFFET

Prices Are Per Person. Buffet requires 25 guests or more.












ENTRÉES	STARTING AT	DETAILS
2	\$36	Includes 1 salad and 2 sides
3	\$41	Includes 1 salad and 2 sides
Pasta	\$28	Includes 2 salads and 2 pastas

## BUFFET SELECTIONS


### SALAD

PIER 22 House    
 GROVE House   
 1976 Salad   
 Carpenters   
 Caesar  
 Mediterranean Chopped    
 Baby Spinach   
 Asian Soy Ginger    
 Mandarin    
 Southwest    
 Cobb (\$2)  
 Loaded Caesar (\$2)

### STARCH





Risotto    
 Rice    
 Au Gratin Potatoes  (\$2)  
 Seasoned Potato Wedges   
 Roasted Potatoes     
 Mashed Potatoes    
 Pommes Duchesse  
 Pasta   
 House Made Chips    
 Roasted Sweet Potatoes    
 Mac and Cheese 

### VEGETABLES

Asparagus   (\$2)  
 Broccolini    
 Broccoli    
 Roasted Tuscan Vegetables     
 Sautéed Mixed Vegetables    
 Parmesan Green Beans    
 Steamed Spinach    
 Whole Baby Carrots     
 Roasted Brussel Sprouts   
 Sweet Chili Brussel Sprouts    
 Herb Roasted Cauliflower    
 Sesame Haricot Vert  

### LAND

Bruschetta Chicken  
 Herb Chicken    
 Cilantro & Lime Chicken    
 Chicken Cordon Bleu  
 Chicken Marsala    
 Chicken Picatta 

Chicken Saltimbocca  
 Chicken Chevre   
 Sliced Pork Loin   
 Short Rib  
 Beef Pot Roast  

Pork Pot Roast    
 Skirt Steak   (\$4)  
 Sliced Beef Tenderloin (\$8)  
 Steak Diane (\$10) 

### VEGETARIAN

Stuffed Peppers     
 Eggplant Torte   
 Tuscan Vegetable Pasta  

Zucchini Pasta     
 Spaghetti Squash   

Teriyaki Zucchini     
 Stuffed Zucchini   



# CREATE YOUR BUFFET

Prices Are Per Person. Buffet requires 25 guests or more.



## SEA

### FRESH CATCH

Selection of Grilled, Pan Seared, or Blackened

Mahi  
Salmon  
Grouper  
Snapper (\$5)  
Redfish (\$2)  
Halibut (\$5)  
Sea Bass (\$10)  
Swordfish (\$2)  
Tuna

### PREPARATIONS

Cranberry Pineapple Compote  
Maple Ginger Glaze  
Pineapple Salsa  
Picatta  
Oscar (\$5)  
Mirin Sake Glaze  
Florentine  
Basil Crusted (\$2)  
Crab Stuffed (\$5)  
Francese  
Meuniere

### SEAFOOD DISHES

Wasabi Crusted Tuna 🐟 (\$5)  
Sea Scallops 🍤 (\$4)  
Twin Lobster Tails 🍤 (\$10)  
Island Shrimp 🐟 🍤  
Boursin Grilled Shrimp 🍤  
Shrimp & Grits 🍤  
Crab Cakes 🐟 🍤 (\$2)  
Grouper Cake 🍤

## PASTA

### PASTA DISHES

Crab Artichoke Pesto (\$6)  
Chicken Penne  
House Lasagna  
Tortellini Prosciutto

### CREATE YOUR OWN

Spaghetti  
Angel Hair  
Linguini  
Fettuccini  
Fusilli  
Penne  
Bowtie  
Cheese Ravioli (\$4)  
Cheese Tortellini (\$2)  
Macaroni  
Cavatappi  
Farfalle

### SAUCE

Marinara  
Alfredo  
Pesto  
Tomato and Parmesan Cream  
Bolognese  
Vodka  
Carbonara  
Fra Diavolo  
Garlic Cream  
Garlic and Oil  
Scampi

### PROTEIN

Grilled Chicken  
Meatballs  
Sausage  
Shrimp  
Tuscan Vegetables  
Mushroom  
Scallops (\$6)  
Blue Crab (\$4)



# STATIONS

## CHEF STATIONS

**Prime Rib Carving** 🌱🌾 \$32  
au jus, horseradish cream, house rolls and slow roasted crusted prime rib

**Flank Steak** 🌱🌾 \$28  
marinated, chimichurri sauce and house rolls

**Tenderloin Carving** 🌱🌾 \$34  
whole tenderloin, seasoned, beef jus and house rolls

**Ham Carving** 🌱🌾 \$20  
honey roasted, served with mustard sauce

**Pasta** 🌱🌱 \$20  
fettuccini, penne, angel hair, alfredo, marinara, pesto and Tuscan vegetable

**Omelet** 🌱🌾 \$20  
mushroom, onion, bacon, cheddar, red pepper, sausage, chives and tomato

**Berkshire Pig** 🌱🌾 \$20  
whole mojo roasted pig, black beans, mojo barbeque and white rice

(Chef attended stations include an additional \$200 chef fee)

## BAR STATIONS

**Salad Bar** 🌱🌱🌱 \$16  
selection of dressings, lettuce and toppings

**Mashed Potato Bar** 🌱🌾 \$14  
bacon, sour cream, chives, Cheddar, veal demi-glace and caramelized onions

**Risotto Bar** 🌱🌾 \$16  
shiitake mushroom, sweet corn and sweet pea risottos accompanied with grilled chicken and sautéed garlic shrimp

**Mac & Cheese Bar** 🌱 \$18  
selection of protein and vegetables

## LATE NIGHT SNACKS

50 guest minimum.

**Mini Subs with Chips** \$200  
Turkey and Cheese, Italian, and Mozzarella Caprese Subs (serves 50)

**Grilled Cheese & Tomato Soup Shooters** \$250  
(serves 50)

**Nacho Bar** \$200  
tortilla chips, nacho cheese, lettuce, tomatoes, black olives, jalapenos, onions, salsas (serves 50)

**S'mores Bar** \$300  
marshmallows, graham crackers, chocolate, peanut butter cups (serves 50)





# SWEETS

Prices Are Per Person



## PLATED DESSERTS

### Petite Flourless

#### Chocolate Torte 🍷 \$6

with whipped cream and chocolate sauce

### Petite Key Lime Tart \$6

graham cracker crust, light, delicate Key lime mousse and meringue

### Strawberry Shortcake Verrine \$9

fresh strawberries, pound cake, and whipped cream

### Petite Bourbon Bread Pudding \$6

with creme anglaise

### Petite New York Cheesecake \$6

with whipped cream

### Drunken Berry Trifle \$9

seasonal berries in Port wine, pound cake, and whipped cream

### Petite Peanut Butter Pie \$7

creamy peanut butter mouse, Oreo cookie crust and chocolate ganache

### Petite Carrot Cake \$6

cream cheese icing and chopped pecans

### Dessert Flight \$9

quartet of miniature cheesecake, chocolate dipped strawberry, carrot cake, and cannoli

### Assorted Cookies & Brownies \$5

chocolate chip, oatmeal raisin, macadamia white chocolate and brownies (1.5 pieces per person)

## PETITE DESSERTS \$8

### Mini Desserts

Choose four: pecan tart, carrot cake, cheesecake, chocolate tart, chocolate peanut butter tart 🍷, Key Lime meringue, cannoli, chocolate truffles 🍷 or chocolate dipped strawberries 🍷 (2.5 pieces per person)

### Dessert Shooters

Choose three: cheesecake, strawberry shortcake, chocolate mousse 🍷, peanut butter mousse 🍷🍷, tiramisu or banana creme 🍷 (1.5 pieces per person)

### Dessert Station

Cookies and Milk Shooters \$3 each  
Coffee & Mini Donuts \$5 each

## CAKES

Fully Customized Tiered Occasion & Wedding Cakes available with consultation

Cupcakes \$3.25 / each (minimum dozen per flavor)

Half Sheet Cake \$80 (serves 30-50)

Full Sheet Cake \$100 (serves 50-80)

### Cake Flavors

Vanilla, Chocolate, Marble, Carrot, and Red Velvet

### Fillings

Buttercream, Chocolate Ganache, Dulce de Leche Caramel, Raspberry Jam, Fresh Strawberry, Lemon, Coconut-Pecan, Cream Cheese

