

BRUNCH MENU

\$29 per person

Assorted Muffins

Blueberry ~ Chocolate ~ Dried Fruit ~ Corn

served family style (choice of one)

(each additional item \$5 pp)

Caesar Salad

Pecorino ~ Prosciutto ~ Lemon ~ White Bean

Heirloom Tomato Salad

Farro ~ Arugula ~ Olive ~ Feta ~ Green Goddess

Roasted Beets

Candied Walnuts ~ Pickled Onion ~ Oregon Blue

choice of one

Crab Cake Benedict

Biscuits ~ Spinach ~ Caper-Chive Hollandaise

Chef's Frittata

Yukon Gold Hash

Greek Yogurt Parfait

Assorted Berries ~ Granola

Banana French Toast

Macerated Strawberries ~ Candied Walnuts ~ Chantilly

Chicken and Sweet Potato Waffle

Maple ~ Bacon Butter

Shrimp and Grits

Gulf Shrimp ~ Cheddar Grits ~ Tasso Gravy

Poached Egg

sides

Not Included in Package

(additional \$3 pp per item)

Bacon

Yukon Gold Hash

Cheddar Grits

Service charge not included.

6% tax will be added.

Price Includes Soft Drinks ~ Iced Tea ~ Coffee



LUNCH MENU ONE

\$25 per person

snacks

Wok Charred Edamame

Soy ~ Togarashi ~ Sea Salt

Tempura Cauliflower

Gochujang Aioli

Tomato Bread

Grated Tomato ~ Olive Oil ~ Manchego

salad (choice of one)

Caesar Salad

Pecorino ~ Prosciutto ~ Lemon ~ White Bean

Greens Salad

Cucumber ~ Onion ~ Heirloom Tomato

Champagne Vinaigrette

large plates

(guest choice of one)

Pork Sandwich "Cuban Style"

Cured Ham ~ House Pickles ~ Trugole~ Dijonnaise

Rotisserie Chicken Sandwich

Smoked Onion ~ Avocado Aioli ~ Fontina

Turkey Burger Club

Fontina ~ Arugula ~ Onion ~ Tomato

Avocado ~ Bacon ~ Aioli

Oak Grilled Fish Sandwich

Lettuce ~ Tomato ~ Onion ~ Sauce Gribiche



LUNCH MENU TWO

\$40 per person

snacks

Wok Charred Edamame

Soy ~ Togarashi ~ Sea Salt

Tempura Cauliflower

Gochujang Aioli

Tomato Bread

Grated Tomato ~ Olive Oil ~ Manchego

small plates (choice of two)

(Additional item \$5 pp)

Goat Cheese Croquettes

Red Chili ~ Guava Jelly

Caesar Salad

Pecorino ~ Prosciutto ~ Lemon ~ White Bean

Crispy Brussels Sprouts

Smoked Pork ~ Rye Gremolata

Cornichons ~ Mustard Aioli

Roasted Beets

Candied Walnuts ~ Pickled Onion ~ Oregon Blue

Chicken Wings

Guava Glazed ~ Chayote Slaw ~ Blue Cheese

Short Rib Empanadas

Pepperjack Cheese ~ Chili Lime Aioli

Pork Belly Lettuce Wraps

Kimchee Slaw

raw

Not Included in Package

(Choice of 2 for an additional \$8 pp)

Tuna Tataki

Sweet Onion ~ Yuzu Soy Vinaigrette

Hamachi Kimchee

Yellowtail ~ Kimchee ~ Avocado ~ Sesame Yuzu

Spicy Salmon Roll

Salmon ~ Cucumber ~ Sesame

Veggie Roll

Asian Vegetables ~ Soy Paper Wrapped



LUNCH MENU (continued)

large plates (choice of two)

Roasted Salmon

Salsa Verde ~ Gigande Bean Salad

Cuban Sandwich

Roasted Pork ~ Cured Ham ~ House Pickles ~ Swiss ~ Dijonnaise

Rotisserie Chicken Melt

Onion ~ Avocado Aioli ~ Dried Tomato ~ Fontina ~ Herb Mayo

Bavette Steak

Coffee Rubbed ~ Yucca ~ Mango Chimichurri

sides

Not Included in Package

(Additional \$5 pp per item)

Zellwood Corn

Chili Aioli ~ Queso Fresco

Roasted Mushrooms

Extra Virgin Olive Oil ~ Garlic ~ Butter ~ Herbs

Mac and Cheese

Smoked Gouda ~ Crispy Prosciutto

Rosemary Frites

Parmesan Aioli

desserts (choice of one)

(Each additional item \$5pp)

Triple Chocolate Bar

Hazelnut Praline ~ Milk Chocolate Mousse
Dark Ganache

Blondie

Toll House Style Chocolate Chip Cake ~ Walnuts
Vanilla Bean Gelato

Crème Fraîche Panna Cotta

Vanilla Bean Custard ~ Seasonal Fruit
Almond Shortbread Cookie

Seasonal Fruits

Seasonal Melons ~ Berries ~ Pineapple ~ Honey Drizzle

Service charge not included.

6% tax will be added.

Price Includes Soft Drinks ~ Iced Tea ~ Coffee



DINNER MENU

\$50 per person

snacks

Wok Charred Edamame

Soy ~ Togarashi ~ Sea Salt

Tempura Cauliflower

Gochujang Aioli

Tomato Bread

Grated Tomato ~ Olive Oil ~ Manchego

raw (choice of one)

Tuna Tataki

Sweet Onion ~ Yuzu Soy Vinaigrette

Hamachi Kimchee

Yellowtail ~ Kimchee ~ Avocado ~ Sesame Yuzu

Crisp Rice Cakes

Spicy Tuna ~ Scallion

small plates (choice of two)

(Additional item \$5 pp)

Goat Cheese Croquettes

Red Chili ~ Guava Jelly

Crispy Brussels Sprouts

Smoked Pork ~ Rye Gremolata

Cornichons ~ Mustard Aioli

Roasted Beets

Candied Walnuts ~ Pickled Onion ~ Oregon Blue

Chicken Wings

Guava Glazed ~ Chayote Slaw ~ Blue Cheese

Pork Belly Slider

Dijon Aioli ~ Watercress ~ Tomato Relish

Short Rib Empanadas

Pepperjack Cheese ~ Chili Lime Aioli

Pork Belly Lettuce Wraps

Kimchee Slaw



DINNER MENU (continued)
large plates (choice of two)

Roasted Salmon

Salsa Verde ~ Gigande Bean Salad

Rotisserie Pork Loin

Sausage Bread Pudding ~ Heirloom Carrots ~ Pole Beans

Short Ribs

Roasted Tomato ~ Black Pepper Spaetzle

Rotisserie Chicken

Wood Roasted Ratatouille ~ Farro

Bavette Steak

Coffee Rubbed ~ Yucca ~ Mango Chimichurri

Creekstone Farms Filet (Additional \$10pp)

Boulangere Potato ~ Whipped Butter

Marinated Lamb Chops (Additional \$10pp)

Chickpeas ~ Tomato ~ Feta ~ Olives ~ Lemon Oregano Oil

sushi rolls

Not Included in Package

(Choice of 2 for an additional \$10pp)

Spicy Tuna

Ahi Tuna ~ Cucumber ~ Sesame

Kamikaze Salmon

Spicy Salmon ~ Avocado ~ Jalapeño

Veggie Roll

Asian Vegetables ~ Soy Paper Wrapped

BBQ Eel

Cucumber ~ Avocado ~ Sweet Glaze

sides

Not Included in Package

(Additional \$5 pp per item)

Zellwood Corn

Chili Aioli ~ Queso Fresco

Roasted Mushrooms

Extra Virgin Olive Oil ~ Garlic ~ Butter ~ Herbs

Mac and Cheese

Smoked Gouda ~ Crispy Prosciutto

Rosemary Frites

Parmesan Aioli

desserts (choice of one)

(Each additional item \$5pp)

Triple Chocolate Bar

Hazelnut ~ Milk Chocolate Mousse ~ Dark Ganache

Blondie

Chocolate Chip Cake ~ Vanilla Bean Gelato ~ Walnuts

Seasonal Fruits

Seasonal Melons ~ Berries ~ Pineapple ~ Honey Drizzle

Crème Fraîche Panna Cotta

Vanilla Bean Custard ~ Seasonal Fruit

Almond Shortbread Cookie

Service charge not included. 6% tax will be added.

Price Includes Soft Drinks ~ Iced Tea ~ Coffee



BUFFET STATIONS

Assorted Dips

Tzatziki ~ Gigande Bean Hummus ~ Whipped Feta ~ Fresh Pita
Small (20-30 guests) \$150 / Large (40-50 guests) \$250

Deviled Eggs

\$3 per person

Charcuterie Board

Assorted Salumi ~ Cured Meats ~ Tapenade ~ Cornichons
\$8 per person

Roasted Beet Salad

Candied Walnuts ~ Pickled Onion ~ Oregon Blue
\$5 per person

Pork Belly Sliders

Dijon Aioli ~ Watercress ~ Tomato Relish
\$4 each

Gigande Bean Salad

Onion ~ Celery ~ Tomato ~ Peppers ~ Olives ~ Capers
\$5 per person

Fruit and Cheese Platter

Small (20-30 guests) \$150 / Large (40-50 guests) \$250

Mini Chicken Sandwich

\$4 each

Smoked Salmon

Small (20-30 guests) \$210 / Large (40-50 guests) \$350

Sushi Rolls (4pc per person)

Spicy Tuna ~ Shrimp Tempura ~ Salmon Roll
Choice of one or assorted \$9 per person

Crispy Brussel Sprouts

Smoked Pork ~ Rye Gremolata
Cornichons ~ Mustard Aioli
\$5 per person

Mac and Cheese

Smoked Gouda ~ Crisp Prosciutto
\$6 per person

Rigatoni with Pork Sausage

Poached Garlic ~ Pesto
\$6.50 per person

CARVING STATION*

Prime Rib

\$10 per person

Beef Tenderloin

\$13 per person

Includes Rolls, Au Jus and Horseradish Sauce

*Requires \$100 Carving Station Attendant fee

PASS AROUNDS

Priced on 2 Hours of Service

Choose 6 items \$43.95 pp

Choose 9 items \$49.95 pp

Tomato Bread

Bavette Steak

Rice Cakes

Hamachi Kimchee

Short Rib Empanadas

Crispy Baby Artichokes

Tuna Tataki

Mac and Cheese

Conch Fritters



BAR PACKAGES

happy hour

Includes Well Liquors

Domestic & Craft Beers ~ House Wines

\$23 per person for 2 hours

each additional hour \$8 per person

This package is only available Monday-Friday 4-7pm

beer & wine

Domestic & Craft Beers ~ House Wines

\$25 per person for 2 hours

Each additional hour \$13 per person

level 1

Well Liquors

Domestic & Craft Beers ~ House Wines

\$32 per person for 2 hours

Each additional hour is \$13 per person

level 2

Call Liquors

Domestic & Craft Beers ~ House Wines

\$35 per person for 2 hours

Each additional hour \$15 per person

level 3

Premium Liquors

Domestic & Craft Beers ~ House Wines

\$38 per person for 2 hours

Each additional hour is \$17 per person.

All mixers are included in above pricing with the exception of Red Bull.

Packages exclude specialty drinks & shots.

Service charge not included.

6% tax will be added.



SEXY SUSHI

Assortment of Chef's Sushi Selection

sashimi

Tuna

Salmon

Yellowtail

Snapper

Shrimp

specialty rolls

Spicy Tuna

Eel Roll

Thai Tuna Roll

Kamikaze

Spicy Salmon

Crab & Shrimp Roll

Shrimp Tempura

Rainbow Roll

Veggie Roll

buffet style

Minimum of 30 Guests

\$60 per person

sit down dinner

Minimum of 10 Guests

\$150 per person

Service charge not included. 6%
tax will be added.

(Based on 1.5 Hours of Service)

