



## ***Display Reception Stations***

### ***Tuscan Table***

*Sliced Pepperoni, Sopresata Salami, Prosciutto di Parma, Roasted Peppers, Marinated Olives, Artichoke Hearts,  
Tomato and Mozzarella Ovaline "Caprese" with Basil Chiffonade and Balsamic Syrup  
Toasted Orzo with Sun-dried Tomatoes Pine Nuts and Basil Oil*

*Served with Homemade Focaccia and Parmesan Bread Sticks*

**\$30.00 Per Guest**

### ***Cheese and Fruit Display***

*Imported and Domestic Cheese Display, Garnished with Fresh Fruit and Nuts*

*Served with Assorted Crackers and Homemade Flatbreads*

**\$25.00 Per Guest**

### ***Viva Spain Paella Station***

*Imported Spanish Rice, Shrimp, Florida Fish, Atlantic Shrimp, Local Clams, Spanish Chorizo cooked in a  
Saffron Broth*

**\$42.00 Per Guest**

### ***Sushi Town***

*Live Sushi Station*

*Served with Wakame Salad Soy, Pickled Ginger, Wasabi and Chop Sticks*

**\$45.00 Per Guest**

Pricing is subject to taxes and service fees. Maximum 2 hours of service.  
Minimum of 50 guests. For small groups fewer than 50 guests, a \$9 surcharge will apply.



**Blue Sea Bar**

*Chilled Seafood on Ice, Poached Shrimp, King Crab Legs and Oysters on the Half Shell  
Served with Cocktail Sauce, Creamy Dijon Mustard and Lemon Wedges*

**\$50.00 Per Guest**

**Peruvian Ceviche Station**

*Local fresh fish, Florida gulf shrimp, snapper. Smoke orange  
Peruvian Chills, bitter orange, key lime, kettle corn leche de tigre, young coconut (vegan)  
Mussels, scallops, clams, Peruvian seabass and fresh conck  
Piscado verde, snapper, clintro, black garlic, lychee*

**\$50.00 Per Guest**

**\*Argentine Grill Station**

- \* Matambre Traditional grilled Argentinean Churrasco with Chimichurri Sauce*
- \* Burgundy Marinated Kabobs Chunks of Tenderloin alternated with Mushrooms & Zucchini*
- \* Hand Carved Glazed Turkey Breast accompanied by Apple Chutney & Apricot Moutarde*
- \* South American whole free range chicken with parsley pesto*

**\$55.00 Per Guest**

**Villa Dessert Table**

*An Assortment of Four (4) miniature desserts:  
Flavored Macaroons, Chocolate & Passion Fruit Bon Bons, Key Lime Cones,  
Panna Cotta and Tiramisu*

**\$28.00 Per Guest**

Pricing is subject to taxes and service fees. Maximum 2 hours of service.  
Minimum of 50 guests. For small groups fewer than 50 guests, a \$9 surcharge will apply.



*Butler Passed Hors d'oeuvres*

***Please select (6) six different hors d'oeuvres for 1 (one) hour reception***

***Please select (8) eight different hors d'oeuvres for 2 (two) hour reception***

***Chilled***

*Alaskan King Crab Salad, Hass Avocado Foam, Fried Lavish Smoked Salmon, Lava Salt on Purple Potato Chip*  
*Miso Marinated Hamachi on Sesame Crisp*  
*Chilled Seasonal Gazpacho Shooters (Red, Yellow, Green)*  
*Goat Cheese Stuffed Black Mission Fig, White Balsamic Glaze*  
*Baby Italian Sweet Pepper Chili Relanos, Stuffed with Chive Brie Cheese*  
*Prosciutto with Melon Gelee and Sheep's Milk Feta Skewer*  
*Chilled Oysters on the Half Shell (seasonal)*  
*Blue Cheese and Apple Chutney on Baguette*

***Hot***

*Bacon Wrapped Dates, Candied Walnuts, Chorizo Fresco Balsamic Reduction*  
*Duck Confit with Buttermilk Biscuit, Bartlett Pear Caviar*  
*Frozen Pedro Jimenez Grape, Manchego Frita, Anticuchos*  
*Grilled Spanish Octopus with Fontina in Endive Cup*  
*Black Truffle Arancini, Red Pepper Crema*  
*Coconut Shrimp Mango Aioli*  
*Smoked Fluke Grilled Mediterranean Flat Bread*  
*Lobster and Corn Fritters Lime Cilantro Aioli*  
*Pinese Cake with Wild Mushroom Ragu and Smoked Chili*  
*Jerk Chicken Salad on Plantain Chip*  
*Crispy Prosciutto Grilled Pineapple with Hot and Sour Glaze*

**One (1) hour hors d'oeuvres passed butler style – \$45.00 Per Guest**

**Two (2) hours hors d'oeuvres passed butler style – \$85.00 Per Guest**

Pricing is subject to taxes and service fees. Maximum 2 hours of service.  
Minimum of 50 guests. For small groups fewer than 50 guests, a \$9 surcharge will apply.



## **Plated Dinner Menus**

Select One Appetizers, One Main Course and One Dessert of Your Choice

*Dinner menu includes Homemade Baked Rolls, Freshly Brewed Regular, Decaffeinated Coffee and selection of hot teas.*

### **\*1<sup>st</sup> course- appetizer selections (Select One)**

- \* Heirloom Tomatoes, Burrata Cheese, Balsamic Glaze, Micro Basil
- \* Panzanella Ricotta Cuore Di Buffalo, Focaccia, Bel Pepper, Basil, Cucumber Red Onions
- \* Vitelo Tomato, Thin Sliced Veal Loin, Tuna Mayonnaise, Piquitos, and Fresh Herbs
- \* Grilled Asparagus Salad, Prosciutto, Crispy Farm Egg
- \* Ruby and Golden Beets, Parsley Hazelnut Pesto, Local Avocado, Goat Cheese Mousse
- \* Poached 1/2 Main Lobster and Arugula Salad, Heirloom Tomato, Asparagus Tips
- \* Insalata Versace Field Greens, Cucumbers, Tomatoes, Lambrusco Vinaigrette
- \* Capesante di Viareggio, Main Scallops a la Plancha, Fennel Puree and Croutons

### **\*2<sup>nd</sup> course- Entree selections (Select One)**

- \* Roasted 1/2 Free Range Chicken Whipped Potatoes Cumin Scented Carrots  
\$105.00 Per Guest
- \* Grilled 12oz. New York Strip, Goat Cheese Sweet Potatoes, Mango Aioli  
\$135.00 Per Guest
- \* Certified Black Angus Tenderloin, Truffle Pommes Puree,  
Grilled Asparagus, Crispy Onions
- \* Grilled Bone-in Veal Chop, Crispy Brussel Sprouts, Sweet Potato Puree
- \* Gamberoni St. Remo Key West Prawns, Seasonal Vegetable Lemon Chips  
\$150.00 Per Guest

Pricing is subject to taxes and service fees. Maximum 2 hours of service.  
Minimum of 50 guests. For small groups fewer than 50 guests, a \$9 surcharge will apply.



*\* Branzino with Basil Foam, Roasted Heirloom Tomatoes,  
Sautéed Pee Wee Potatoes*

*\* Pink Peppercorn Encrusted Colorado Lamb Rack,  
Gorgonzola Potato Gratin and Market Vegetables*

\$150.00 Per Guest

***\*3rd Course – Dessert selections (Select One)***

*Strawberry Shortcake  
Strawberry Cremeux Vanilla Bavarois, Strawberry Caviar*

*Tiramisu  
Mascarpone Cream with Triple Espresso Syrup Lady Fingers*

*Chocolate Mousse Temptation  
White, Milk and Dark Chocolate Mousse, Red Chocolate Glaze*

OR

*Grand Marnier Crème Brulee  
Flamed Grand Marnier Custard  
Additional \$15.00 Per Guest*

Pricing is subject to taxes and service fees. Maximum 2 hours of service.  
Minimum of 50 guests. For small groups fewer than 50 guests, a \$9 surcharge will apply  
Final Meal Guarantees Count for your event are 2 Weeks prior to the event  
date.

**Charges will be based on the Final Guarantee or the Actual Number of Guests,  
whichever is greater.**

