



EVERY DETAIL. EVERY TIME.

MENU OPTION ONE

HORS D' OEUVRES

Domestic Fruit and Cheese

Aged Cheddar, Baby Swiss, and Provolone Cheese, Fresh Cut Melons, Golden Pineapple, Grapes, and Berries Served with a Vanilla Yogurt Dipping Sauce

TO BE PASSED

Stuffed Mushroom with Parmesan, Breadcrumb and Crab

~

Bacon Wrapped Scallops

~

Crispy Bruschetta with Diced Tomatoes, Garlic, Red Onions, Basil, and Extra Virgin Olive Oil

DINNER

Baby Blue Salad

Tossed Baby Lettuces with Mandarin Oranges, Florida Strawberries, Spiced Pecans, Crumbled Blue Cheese and House Made Balsamic Vinaigrette

Panko Crusted Free Range Chicken Roulades
Stuffed with Boursin Cheese, Caramelized Onions and Spinach
Served with a Sherry Cream Emulsion

Kobe Flatiron Steak with Shallots, Rosemary and Thyme

Farfalle with a Light Herb Broth
and Sautéed Mayport Shrimp

Grilled Jumbo Asparagus
with Extra Virgin Olive Oil and Parmesan Reggiano

Smashed Red Potatoes

Sweet Endings

Chef Selection of Assorted Desserts

Gourmet Coffee Station



CHEF'S GARDEN
Catering & Events

EVERY DETAIL. EVERY TIME.

MENU OPTION TWO

HORS D' OEUVRES

Marketplace Display

Fresh Seasonal Fruit, Crispy Vegetables, Assorted Domestic Cheese, and Fresh Made Spreads, to include: Spinach and Artichoke, Sesame, and Vermont Cheddar, served with Gourmet Crackers and Flat Bread

TO BE PASSED

Roasted Fingerling Potatoes with Smoked Bacon and Boursin Cheese

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Prime Beef Sirloin Roulade with Roasted Peppers, Asiago Cheese and Sweet Onions

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Fresh Baked Butter Brioche with House Smoked Salmon
and a Capers and Red Onion Crème Fraîche

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Coconut Mayo Shrimp

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Crispy Rice Paper Stuffed with Cilantro Marinated Chicken,
Avocado Mousse and a Tomato Relish

DINNER

Hearts of Romaine Wrapped with Prosciutto de Parma,
Served with Focaccia Croutons and a Creamy Parmesan Dressing

Chef Carved New York Strip with a Wild Mushroom and Thyme Reduction

Sautéed Peekytoe Crab Cake with a Tomato and Fennel Relish

Yukon Gold Whipped Potatoes

Roasted Seasonal Vegetables

Sweet Endings

Chef Selection of Assorted Desserts

Gourmet Coffee Station



SAMPLE MENU 3 (STATIONS)

HORS D' OEUVRES

To Be Passed

Spice Baked Ham Canapes

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Bundle of Crudités served
with a Sesame Aioli Dipping Sauce

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Marinated Belgian Endive with Ginger and Candied
Apricot Chicken Salad and Toasted Almonds

Chilled Seafood Display

Mayport Shrimp Poached with Naval Oranges,
White Wine and Fresh Parsley

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Smoked Scottish Salmon with Traditional Garnishes
Served with American Caviar

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Diver Scallop Carpaccio

~

Individual Ahi Tuna Tartar with Capers, Red Onion,
Sweet Basil and Extra Virgin Olive Oil

DINNER

Soup and Salad

Baby Blue

Florida Strawberries, Mandarin Oranges, Gorgonzola Cheese and Spiced Pecans wrapped in
Romaine Lettuce, Tied with Green Onion and Served with and a House Made Balsamic
Vinaigrette

Vichyssoise

A Chilled Creamy Potato and Leak Soup
Served with Crème Fraiche and Chives



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Southern comforts

Seared Local Shrimp with Shallots, Garlic and Italian Parsley
over Sweet White Corn and Boursin Cheese Grits

Braised Swiss Chard with Maple and Smoked Ham

A little spice – chef attended grill station

Mojo Marinated Prime New York Strip
Served with Sautéed Mushrooms, Caramelized Onions and Grilled Vegetables

Pousson with Sweet Corn and Fried Leeks

Steak Fries Served with a Cumin and Cilantro Aioli, Ketchup, and Sea Salt

Texas Toast

Sweet endings

Chef Selection of Assorted Desserts

Gourmet Coffee Station