

passed appetizers

sea

ahi tuna mini tacos, avocado mousse, toasted sesame, micro cilantro
mini crab cakes, sweet and spicy mango sauce, spring onions
crispy potato, lemon aioli, caviar, chives
jumbo shrimp lollipops, key lime cocktail sauce, micro dill
deviled quail eggs, cucumber, caviar/bacon
mini lobster salad, corn salsa, crispy shell
smoked salmon, lemon mousse, capers, dill

land

beef tenderloin crostini, horseradish crema, red wine onions
mini duck spring rolls, pickled cabbage, hoisin, micro cilantro
chicken liver mousse, champagne grapes, sesame crisp
bbq short rib, pickled shallots, queso fresco, crispy shell
asian chicken lollipop, sweet & spicy peanut sauce, toasted sesame
kosher franks in a blanket, gourmet mustard, chives

garden

vegetable summer roll, sweet & spicy chili sauce, mint
crispy artichoke fritter, key lime aioli
warm spinach tarts, lime crema
wild mushroom bonbons, black truffle emulsion, micro arugula
palm beach cheese puffs, aged parmesan, crispy sourdough
compressed watermelon, mint, feta, balsamic syrup



seated dinners

warm & crispy bread basket, whipped herb butter

salads

romaine wedge, heirloom tomatoes, parmesan snow, caesar vinaigrette, sourdough baguette**rainbow beets**, arugula, goat cheese, candied hazelnuts, orange, citrus vinaigrette**burrata**, cherry tomato, avocado, peaches, crispy prosciutto, pine nuts, sesame oil, balsamic**baby kale**, roasted squash, toasted pumpkin seeds, feta, lemon vinaigrette**garden salad**, cherry tomatoes, citrus fruit, almonds, herb vinaigrette

soups

heirloom tomato gazpacho, sourdough croutons, basil oil**shrimp & corn bisque**, micro basil**vichyssoise**, white truffle oil, crispy leeks, croutons**lobster bisque**, chive oil, micro basil**mediterranean fish soup**, rouille, gruyere

1st courses

wild mushroom risotto, black truffle jus, grilled asparagus**salmon & scallop tartar**, chive vinaigrette, caviar, sourdough wafers**grilled octopus**, crispy chorizo, fennel salad, baby potatoes, saffron aioli**rock shrimp ceviche**, avocado crema, mango, jalapeno, micro cilantro

main courses (meat)

prime short rib, bbq glaze, roasted root vegetables, potato gratin**petit filet of beef**, grilled vegetables, polenta croquette, black truffle jus, sauce bearnaise**boneless rack of lamb**, potato pear gratin, haricot verts, lamb demi glaze**five spice crusted duck breast**, grilled peaches, sweet potato puree, port wine reduction**roasted quail**, black rice & chorizo stuffing, root vegetables, truffle jus**crispy chicken roulade**, parmesan polenta, baby vegetables, poultry jus

main courses (fish)

grilled salmon, sautéed spinach, roasted potatoes, white wine sauce

miso glazed sea bass, crispy rice cakes, snow peas, miso jus

sesame crusted tuna, wasabi potato puree, baby bok choy, ponzu vinaigrette

butter poached lobster tail, roasted corn & pea risotto, crustacean foam

local pompano, tajine vegetables, preserved lemon jus

coconut crusted lump crab cake, steamed vegetables, lemon beurre blanc

main courses (vegetarian)

wild mushroom ravioli, morel cream, roasted broccolini

butternut squash ravioli, sautéed spinach, sage brown butter

roasted vegetable tart, tomato confit, goat cheese sauce

desserts

ginger crème brulee, pineapple mango salad, passion fruit sorbet

fresh berry tart, ginger anglaise, raspberry sorbet, strawberry coulis

valrhona chocolate mousse dome, macerated berries, dulce de leche, vanilla bean ice cream

key lime tart, toasted meringue, raspberries, coconut sorbet

crepes suzette, orange salad, chocolate ganache, grand marnier glaze, vanilla bean ice cream

warm cider donuts, espresso ice cream, cinnamon gel



buffet options

sample buffet menu I

artisan bread basket, whipped herb butter
organic greens, raw vegetables, cherry tomatoes, citrus vinaigrette
grilled salmon, sautéed spinach, lemon beurre blanc, fresh herbs
herb crusted beef tenderloin, roasted mushrooms, black truffle jus, sauce bearnaise
yukon gold potato puree, aged parmesan, garlic, chives
grilled asparagus, lemon zest

sample buffet menu II

artisan bread basket, whipped herb butter
baby romaine, classic caesar dressing, parmesan snow, sourdough croutons
pan seared seabass, orange & miso glaze
yellow & green zucchini gratin, fresh chopped herbs
prime short rib, bbq glaze, roasted root vegetables
grilled vegetables, roasted fingerling potatoes



heavy appetizer stations

sample station I

caprese & peach, tomatoes, fresh mozzarella, peaches, pine nuts, balsamic glaze

mushroom sliders, brioche bun, truffle aioli

peking duck tacos, asian slaw, hoisin sauce

chicken roulade, ratatouille, crispy prociutto

roasted vegetable tarts

sample station II

golden beets, arugula, goat cheese, citrus vinaigrette

mushroom ravioli, crispy parsley breadcrumbs

poached salmon, pumpernickel crisps, citrus crema

roasted beef tenderloin, horseradish sauce, artisan mini rolls

grilled vegetable platter, hazelnut vinaigrette

food stations

these stations can be chef attended or buffet style

slider station

angus beef sliders, lettuce, tomato, aged cheddar, bacon jam, pickles

crab cake sliders, sweet and spicy mango sauce, cabbage slaw

mushroom sliders, arugula, black truffle aioli

taco station

crispy fish taco, green apple slaw, pickled cabbage, ginger aioli

braised beef taco, cojita cheese, pico de gallo, truffle emulsion

ahi tuna taco, avocado mousse, micro cilantro



antipasto station

baked pita, rosemary focaccia, french baguette

artisan cheese board, fresh & dried fruit, candied & spiced nuts, truffle honey, grainy mustard
cured meats, grilled vegetables, tapenade, focaccia, cornichon, pickled onions, marinated olives

sushi station

assortments of sushi, spicy mayo, ginger, soy and eel sauce
sashimi & dim sum, seaweed salad, octopus salad, edamame

tartar margarita station

served in mini margarita glasses

ahi tuna tartar, seaweed, avocado, ginger, wasabi aioli, toasted sesame
organic salmon tartar, lemon zest, pickled cucumbers, crispy pumpnickel
organic beef tartar, arugula, capers, balsamic glaze, parmesan snow

meat station

roasted beef tenderloin, mushroom ragout, horseradish sauce, sauce béarnaise
sous vide turkey, cranberry sauce, poultry jus, **lamb lollipops**, mint yogurt, pomegranate syrup

salad station

buffalo mozzarella, fried prosciutto, nectarines, pine nuts, friseé, basil,
classic caesar salad, fresh dressing, spanish anchovies, sourdough croutons, parmigiano
grilled vegetable salad, herb vinaigrette, roasted hazelnuts

asian station

crispy peking duck tacos, plum sauce, scallions
pad thai, chicken, lime, mini chinese to go containers
summer vegetable rolls, sweet chili sauce



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pasta station

bowtie pasta, shrimp, spinach, seafood crema

mini penne, yellow pepper coulis, blanched tomatoes, grilled zucchini, roasted eggplant

orichette, spinach, fire roasted tomato sauce, parmesan, toasted pine nuts

wild mushroom ravioli, morel cream, micro cilantro

dessert station

coconut panna cotta, grilled pineapple

chocolate lollipops, raspberry filling

mini ginger crème brulee, passion fruit salsa, crispy honey

key lime tart, torched meringue, hazelnut crust

macaroons, assorted flavors, custom logos available

chocolate mousse trio, espresso cream, candied nuts

strawberry shortcake tart, rhubarb gel, lemon curd

mini cider donuts, cinnamon & sugar

mini cheesecake lollipops, crispy nuts

cotton candy station, donut wall, cake pops



bar packages

we offer a variety of custom build bars to impress your guests

super premium bar

liquor/ beer

grey goose vodka, kettle one vodka, tito's vodka, hendricks gin, dewars whiskey, mount gay rum, milagro silver tequila, makers mark bourbon, stella artois, corona light, yuengling lager

wine/ prosecco/ champagne

sauvignon blanc, chardonnay, cabernet sauvignon, merlot, champagne

mixers

sodas, orange juice, cranberry juice, grapefruit juice, pineapple juice, tonic, spring water, sparkling water, ice, lemons, limes, oranges, olives, onions, bitters, vermouth, bloody mary mix

signature drinks

mango jalapeno margarita, passion fruit mojito, banana rum daiquiri, smokey lavender manhattan, white cranberry mule, watermelon mint margarita

premium bar

liquor/ beer

kettle one vodka, tito's vodka, tanqueray gin, dewars whiskey, mount gay rum, stella artois, corona light, yuengling lager

wine

sauvignon blanc, chardonnay, cabernet sauvignon, prosecco



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mixers

sodas, orange juice, cranberry juice, tonic, water ice, lemons, limes

services

staffing

our staff members are honest, discreet and qualified professionals and always help make your special event a great success. we offer professional servers, seasoned bartenders, food runners, creative chefs and event captains to ensure a flawless and smooth event

prices

service: starting @ \$300 per staff

food: cocktail parties starting @ \$49 per person

seated dinners, stations & buffets starting @ \$129 per person

beverages: bar packages starting @ \$29 per person

rentals

we work with rental companies from palm beach to miami
providing you with unique and high quality rentals.

entertainment

we work with entertainment source, a locally owned company with 30 years of experience, who will provide you with amazing bands, dj's, and other talented musicians & performers

event design

we work with very creative event designers planning events all over the world

*Consuming Raw or Under cooked Meats, Poultry, Seafood, Shellfish or Eggs may increase your Risk of Food borne Illnesses.

