



RECEPTIONS

CHEF'S HAND~CRAFTED

HORS D'OEUVRES

Minimum of 10 pieces each selection

Selection of Cold Hors d'Oeuvres

Tower of Fresh Mozzarella, Tomato and Basil on Pita
Papaya Wrapped with Prosciutto
Curried Vegetable Salad in Phyllo Cup
\$3.25 each

Miniature Cuban Roll-Ups
\$3.50 each

Yellowtail Snapper Ceviche in Tostone with Scallion and Tomato
Caribbean Chicken and Mango Salad in Cucumber Cup
Salmon Mousse Rosette on a Crisp Fennel Wafer
\$3.75 each

Tenderloin Tartare with Truffle Mushrooms on Gorgonzola Foccacia
Smoked Salmon on Pumpernickel with Herb Cheese
\$4 each

Tuna Tetaki on Wonton Crisp with Sweet Soy and Wasabi Crème Fraîche
Caribbean Crab Salad on Endive Leaf
Shrimp, Papaya and Cream Cheese Sushi
Lime and Herb Broiled Shrimp on Tortilla with Avocado Cream
Sliced Beef with Roquefort Mousse and Green Onion Flower
\$4.25 each

Orzo Paella Tart with Andouille and Lobster
Purple Potato Towers of Tuna Niçoise
\$4.50 each

Caviar on Fingerling Potato with Sour Cream
Ahi Tuna Parfait
\$4.75 each

Scallop on the Half Shell with Wasabi Lime Vinaigrette
\$5.25 each

Stone Crab Claws with Garlic Mustard Sauce – Seasonal at Market Price

21% taxable Service Charge and 7.5% Sales Tax will be applied to all Food & Beverage pricing
Prices subject to change without notice and may expire December 31st, 2008

CHEF'S HAND~CRAFTED

HORS D'OEUVRES

Minimum of 10 pieces each selection

Selection of Hot Hors d'Oeuvres

Spicy Caribbean Chicken Wings (display only)
Pizzettes of Goat Cheese and Prosciutto with Tomato
Jamaican Pork Confit Empanadas
Hearts of Palm and Spinach Stuffed Mushrooms on Crouton
Baby Vegetable, Roasted Garlic Skewer
\$3.50 each

Conch Fritters with Red Pepper Aioli
Miniature Fish Burrito
Churasco Bites on Tostone with Chimichurri
Coconut Chicken with Local Citrus and Horseradish
Skewered Coconut Crusted Mahi with Peanut Curry Sauce
Steamed Potstickers with Soy, Plum Sauce and Sambal-Oelek
Risotto Ball with Warm Mozzarella Center
Marinated Chicken Skewer with Coconut Curry Sauce
Roasted Pork Skewer, Coconut Rum Glaze
\$3.75 each

Seared Scallop with Tomato Jam and Bacon Confetti on Crostini
Beef Tenderloin Skewer, Sesame Sweet Chili Glaze
Gulf Shrimp Skewer, Tamarind BBQ Sauce
Sea Scallop and Apple-smoked Bacon Skewer, Mango and Lime Glaze
\$4 each

Crab Cakes with Roasted Corn Remoulade
Asian Crab Crepes with Crispy Vegetables
Coconut Shrimp with Red Curry Mango Cream
Lobster Fritters with Soy Aioli
Crispy Duck Burrito with Asian Plum Sauce
\$4.50 each

Serrano Wrapped Shrimp on Sugar Cane Spear
Lobster Tempura with a Guava Tamarind Glaze
Florida Lobster, Zesty Key Lime Aioli in Puff Pastry
Surf & Turf Skewer with Key Lime Hollandaise
\$4.75

Baby Lamb Chop with Mustard Crust and Balsamic Mint Drizzle
\$5.25

CHEF'S DISPLAYED PRESENTATIONS

Per Person pricing based on one hour of service
Service Charge of \$100 will apply if guarantee falls below 15

Mediterranean Platter

Imported Meat and Cheese with Olives, Artichokes, Roasted Peppers, Fennel Salad
and Balsamic Grilled Vegetables with Fresh Herbs
\$9.75 per person

Rustic Vegetarian Feast

Assorted Roasted Vegetables and Grilled Artisan Breads
Herb Cheese, Mango Chutney and Roasted Garlic Aioli Spreads
\$7.25 per person

American and Imported Aged Cheese

Heartland Favorites and Specialties from Around the World
Served with Grapes, Nuts and Dried Fruit, Crackers and French Bread
Combination of Wedges and Presliced Soft Cheese
\$6.25 per person

Crudité

A Colorful Harvest of Crisp Vegetables and Pickled Delicacies
Served with Three Unique Dips
\$4.25 per person

Baked Brie Wheel

Flaky Pastry wrapped around this French Delicacy
Filled with Toasted Pecans, Brown Sugar and Raspberries
\$80 each

Paella

This Spanish Rice Dish is full of Delicious Flavors
With an Abundance of Seafood, Chicken and Chorizo
\$9.75 per person

Sushi Mirror

Assortment of Authentic Sushi Rolls
Includes Ahi, Yellow Fin, Vegetarian and California Rolls
With Pickled Ginger, Wasabi and Soy Sauce
\$4 per piece, minimum 10 pieces

Raw Bar

Mango Horseradish Sauce, Cocktail Sauce, Mustard Sauce, Key Limes and Lemons

Shrimp (21-26 count)	\$42 lb.	Oysters	\$4 each
Snow Crab Claws	\$28 lb.	Mussels	\$3 each
Caviar	Market Price	Clams	\$3 each

Stone Crab ~ Market Price
Lobster Medallions (4 slices per 6 oz. tail) ~ Market Price

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NIBBLES and DIPS

Per Person pricing based on one hour of service

World Wide Dips and Chips
Fresh Hummus, Pico de Gallo, Asian Cucumber Dip and Spinach Dip
Wonton Crisps, Pita Points and Parmesan Crostinis
\$6.75 per person

Homemade Tri-Color Chips
With Corn, Black Bean, Pepper and Tomato Salsa
\$3.50 per person

Assorted Gourmet Potato Chips
With Apple-Smoked Bacon, Onion and Sour Cream
\$3.50 per person

House-Smoked Fish Dip with Crackers and Chips
\$3.75 per person

Artichoke and Crab Dip
This Classic Dip is a Crowd Pleaser
Creamy and Chunky served with Toasted French Bread
\$6.50 per person

Artichoke Dip
Warm Spinach, Shitake Mushrooms, Artichokes and Crusty French Bread
\$3.75 per person

8-Layer Dip
Crispy Corn Tortillas with Cheese, Pico de Gallo, Refried Beans,
Guacamole, Sour Cream, Green Onions, Jalapeño Peppers and Olives
\$5.75 per person

Pretzels
\$13 pound

Popcorn
Terra Chips
\$13.50 pound

Roasted Peanuts
Wasabi Peas
\$15 pound

Cheeca Trail Mix
Marinated Assorted Olives
\$16 pound

Caribbean Spiced Nuts
\$25 pound

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