

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
mini lobster salad | corn salsa | crispy shell
deviled quail eggs | cucumber | caviar | chives
smoked salmon | crispy pumpernickel | capers | dill cream cheese

land

beef tenderloin crostini | horseradish crema | onion jam
mini duck spring rolls | pickled cabbage | hoisin | garlic aioli
chicken liver mousse | champagne grapes | sesame crisp (gluten free)
bbq short rib | pickled shallots | queso fresco | crispy shell
grilled chicken arancini | smoked tomato aioli | basil coulis
kosher franks in a blanket | gourmet mustard | chives

garden

vegetable summer roll | sweet & spicy chili sauce | mint
palm beach cheese puffs | aged parmesan | crispy sourdough
wild mushroom bonbons | black truffle emulsion | micro arugula
compressed watermelon tower | feta | balsamic syrup | mint
daikon radish | sweet pea mousse | pea tendrils
humus | cucumber | crispy chickpea
warm spinach tart | lime crema

CHEF ATTENDED STATIONS

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 tacos | green apple slaw | pickled cabbage | ginger aioli

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

grilled chicken taco | avocado | mexican cheese | micro cilantro

antipasti station

gourmet flatbreads | thin wafers | french baguette

artisan cheese board | fresh & dried fruit | candied & spiced nuts | fruit preserves

cured meats | grainy mustard | tapenade | cornichon | pickled onions | marinated olives

sushi station

assortments of sushi and sashimi | spicy mayo | ginger | soy and eel sauce | wasabi

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

wild salmon tartar | lemon zest | pickled cucumbers | crispy pumpernickel

organic beef tartar | arugula | capers | balsamic glaze | parmesan snow

carving 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

fresh mozzarella | arugula | fried prosciutto | nectarines | pine nuts | friséé | basil vinaigrette

classic caesar salad | fresh dressing | spanish anchovies | sourdough croutons | aged parmesan

grilled vegetable salad | herb vinaigrette | roasted hazelnuts

asian station

crispy peking duck bao buns | plum sauce | scallions

pad thai | chicken | lime | roasted peanuts | cilantro

summer vegetable rolls | sweet chili sauce

pasta station

bowtie pasta | shrimp | spinach | seafood crema

mini penne | 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

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

cotton candy station | donut wall

SEATED DINNERS

salads

classic caesar salad | heirloom tomatoes | parmesan snow | caesar vinaigrette | sourdough croutons

rainbow beets | arugula | goat cheese | candied hazelnuts | orange | citrus vinaigrette

creamy burrata | cherry tomato | 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

goat cheese panna cotta | heirloom tomatoes | arugula | hazelnuts | basil vinaigrette

tuna tartar | avocado | mango | puffed rice | sesame vinaigrette

soups

heirloom tomato gazpacho | sourdough croutons | basil oil

shrimp & corn bisque | micro basil

vichyssoise | white truffle oil | crispy leaks | croutons

lobster bisque | chive oil | micro basil

mediterranean fish soup | rouille, gruyere

starters

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 | jalapenos | micro cilantro

main courses

meat

petit filet of beef | grilled vegetables | polenta croquette | black truffle jus | sauce bernaise
boneless rack of lamb | potato pear gratin | haricot verts | lamb demi glaze
lamb loin | celeriac puree | root vegetables | lamb jus
five spice crusted duck breast | grilled peaches | sweet potato puree | port wine reduction
crispy chicken roulade | prosciutto | parmesan polenta | baby vegetables | poultry jus
surf and turf | lobster tail | petit filet | creamy potatoes | lobster hollandaise | beef demi
baby vegetables

fish

grilled salmon | sautéed spinach | roasted potatoes | white wine sauce
miso glazed sea bass | crispy rice cakes | asian vegetables | miso jus
sesame crusted tuna | wasabi potato puree | baby bok choy | ponzu vinaigrette
butter poached lobster tail | roasted corn risotto | torched cherry tomatoes | lobster foam
local pompano | tajine vegetables | preserved lemon jus
coconut crusted lump crab cake | steamed vegetables | lemon beurre blanc

vegetarian

wild mushroom ravioli | morel cream | roasted broccolini
sun dried tomato risotto | wild grains | basil oil | vegan parmesan (vegan option)
butternut squash ravioli | sautéed spinach | brown butter | sage (vegan option)
roasted vegetable tart | tomato confit | herbs | 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 doughnuts | espresso ice cream | cinnamon chocolate drizzle

pavlova | crème chantilly | tropical fruit | strawberry sorbet

grand marnier souffle | compressed apricot crème anglaise

chocolate tart | salted caramel | vanilla ice cream | cocoa nibs

BUFFET OPTIONS

palm beach

warm & crispy bread basket, whipped herb garlic spread

classic caesar salad | heirloom tomatoes | parmesan snow | caesar vinaigrette | sourdough croutons

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

east hampton

warm & crispy bread basket, whipped herb garlic spread

organic greens | fresh vegetables | cherry tomatoes | citrus vinaigrette

pan seared seabass | orange & miso glaze | bak choi

grilled vegetable tart | fresh chopped herbs

prime short rib | bbq glaze, roasted root vegetables

roasted fingerling potatoes | rosemary

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

watermelon jalapeno margarita, passion fruit mojito, bumbu rum daiquiri, smokey lavender manhattan, white cranberry mule, skinny grapefruit 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

mixers

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

SERVICE

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

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 have an in-house creative team and we work with very creative event designers planning events all over the world.

floral design

we have an in-house floral design team as well as excellent contacts to all of the best floral designers around town.

PRICING

service:

starting @ \$300 per staff

food:

cocktail parties starting @ \$69 per person

seated dinners, stations & buffets starting @ \$99 per person

beverages:

bar packages starting @ \$29 per person

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

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kosher franks in a blanket | gourmet mustard | chives

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vegetable summer roll | sweet & spicy chili sauce | mint
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roasted beef tenderloin | mushroom ragout | horseradish sauce | sauce béarnaise

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lamb lollipops | mint yogurt | pomegranate syrup

salad station

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