

SAMPLE MENU

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 | bacon

land

beef tenderloin crostini, horseradish crema, red wine onions

mini duck tacos, pickled cabbage, hoisin, garlic aioli, duck chicharones

chicken liver mousse, champagne grapes, sesame crisp (gluten free)

bbq short rib, pickled shallots, queso fresco, crispy shell

asian chicken lollipops, sweet & spicy peanut sauce, toasted sesame

kosher franks in a blanket, gourmet mustard, chives

garden

warm spinach tart, lime crema

vegetable summer roll, sweet & spicy chili sauce, mint

crispy artichoke fritter, key lime aioli

palm beach cheese puffs, aged parmesan, crispy sourdough

wild mushroom bonbons, black truffle emulsion, micro arugula

compressed watermelon tower, feta, balsamic syrup, mint



SAMPLE MENU

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

ahi tuna taco, avocado mousse, micro cilantro

antipasti 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, cornichon, pickled onions, marinated olives

sushi station

assortments of sushi and sashimi, spicy mayo, ginger, soy and eel sauce

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 pumpernickel

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



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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

pasta station

bowtie pasta, shrimp, spinach, seafood crema
mini penne, yellow pepper coulis, blanched tomatoes, grilled zucchini, roasted eggplant
orechette, 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



SAMPLE MENU

seated dinners

warm & crispy bread basket, whipped herb garlic spread

salad options

romaine wedge, heirloom tomatoes, parmesan snow, caesar vinaigrette, mini sourdough baguette

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

creamy 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

soup options

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

first course options

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



SAMPLE MENU

main course options

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
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

fish

grilled salmon, sautéed spinach, roasted potatoes, white wine sauce
miso glazed sea bass, roasted carrot puree, 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

vegetarian

wild mushroom ravioli, morel cream, roasted broccolini
butternut squash ravioli, sauteed spinach, brown butter, sage
roasted vegetable tart, tomato confit, herbs, goat cheese sauce

dessert options

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 gel



SAMPLE MENU

buffets

palm beach

warm & crispy bread basket, whipped herb garlic spread

organic greens, raw vegetables, cherry tomatoes, citrus vinaigrette

grilled salmon, sautéed spinach, lemon beurre blanc, fresh herbs

quinoa, butternut squash, cranberries, pistachios

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

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

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

