



CATERING & EVENTS

Palm Beach Elegance with a Modern Twist

2022

Wedding Plated Dinner Menu

Salad Choices

The Flagler

*Baby Mixed Greens, Avocado Wedge, Hearts of Palm
Baby Gem Tomatoes & Grapefruit Segments
Toasted Almonds – Lemon Vinaigrette*

The Grecian

*Farm Fresh Greens, Roasted Beets & Sliced Ripe Peaches
Crispy Feta Cheese Fritter
Pistachio Vinaigrette*

Strawberry Fields

*Tender Butter Lettuce, Strawberries, Crumbled Pistachio
Herbed Goat Cheese, Honey Balsamic Glaze & Edible Flowers
Poppy Seed Vinaigrette
Presented in elegant circle design*

Roman Caesar

*Fresh Romaine Lettuce Wedge, Heirloom Cherry Tomatoes, Crisp Capers
Toasted Circle Parmesan Crouton
Edible Orchid*

The Capri

*Baby Arugula, Fresh Burrata Cheese, Artichoke Hearts
Jubilee Tomatoes & Pesto Vinaigrette*

Entrées

Beef

5oz Grilled Filet Mignon

****Add on \$12.99pp***

Burgundy Demi Sauce

Petite 5oz NY Strip Steak

Burgundy Demi Sauce

Braised Beef Short Rib

Port Demi Sauce

Marinated Grilled Flank Steak

Chimichurri Sauce

Chicken

Chicken Sorrentino

Stuffed Breast of Chicken with Prosciutto, Provolone Cheese & Roasted Eggplant

Sundried Tomato Ragu

Pesto Chicken Roulade

Sundried Tomato Ragu

Chicken Bella

Roasted Artichokes & Caramelized Baby Bella Mushroom Sauce

Spinach & Goat Cheese Chicken Roulade

Sea

Maine Lobster Tail -- Add on \$9.99pp
Served Broiled with Herb Butter & Lemon

Jumbo Crab Stuffed Shrimp

Lobster & Crab Ravioli

4oz Maryland Crab Cake

Herb Mustard Glazed Salmon
Lemon Shallot Sauce

Key West Shrimp Skewer
Chimichurri Aioli

Macadamia Nut Encrusted Grouper
Coconut Curry Sauce

Vegan Options

Grilled Polenta & Zucchini
Cashew Chickpea "Ricotta"
Sundried Tomato Pesto

Watermelon Poke Bowl
*Sesame Seasoned Watermelon, Sushi Rice, Tamari Mushrooms, Edamame,
Pea Sprouts, Spicy Vegan Aioli & Sesame Roasted Cashews*

Eggplant Parmesan Stack
Non-Dairy Mozzarella
Portabella Bolognese
Served over steamed Spaghetti Squash

Soup Courses

Cream of Mushroom & Roasted Parmesan Crostini

Tomato Bisque & Pesto Goat Cheese Crostini

Butternut Squash Soup & Dill Crème Fraiche

Modern French Onion

Toasted Provolone Sandwich Wedge served on the side

Side Dish Choices

Herbed Rice Pilaf

Garlic Whipped Potatoes

Horseradish Whipped Potatoes

Cauliflower Puree'

Lemon Zested Spaghetti Squash

New England Crab Stuffing

Butternut Squash Ravioli

Cremini Mushroom & Spring Pea Risotto

Grilled Baby Zucchini

Baby Vegetable Bundle

French Green Bean Bundle

Dessert Choices

Desserts Mini Gourmet Sweets Display

\$9.99 Per Guest

Includes:

Chocolate Covered Strawberries
Chocolate Mousse Shooters
Mini Lemon & Raspberry Tartlets
Mini Double Chocolate Brownies
White Chocolate Drizzled Shortbread Cookies
Cheese Cake Lollipops

Cookies & Milk

\$5.00 Per Guest

Assorted Fresh Baked Cookies & Ice cold Milk

Donut Wall & Coffee

\$6.00 Per Guest

Includes:

Assortment of Donuts & Fresh Brewed Regular Coffee Station

Create your Own Smores Station

\$7.00 Per Guest

Includes:

Tabletop campfire experience, endless amounts of marshmallows, Chocolate bars and graham crackers.

Ice Cream Sundae Bar

\$8.00 Per Guest

Includes:

Delight your guests with the option to create their own Ice Cream Sundae. Vanilla ice cream, assorted toppings, dessert sauces, root beer, fresh whip cream, cups, cones, and all the fixings included.