



Buffet Menu

Appetizers

Steak tartare \$14

Capers, pickles, dijon, parmesan crisp

Ossobuco ravioli \$14

Cacao, jus reduction

Lomo saltado mini empanada (3) \$12

Huancaína sauce

Shrimp ceviche \$12

Maracuya leche de tigre, sweet potato stix

Zucchini roll \$12

Gravlax, goat cheese, avocado, ponzu, tobiko

Beet tiradito \$10

Mango, avocado, aji amarillo, leche de tigre, crunchy canchas

Bruschetta \$10

Caramelized onion, roasted peach, gorgonzola fondue

Roasted beet labneh \$10

Kalamata olives, dill pickles, warm pita



Main Courses

From the sky

Chicken Thigh Stew \$28

Portobello, Green pepper, Cipollini, tomato, pinot grigio, crème fraiche.

Turkey Breast Involtni \$28

Prosciutto, fontina cheese, caramelized leek, jus, cava velouté.

Duck Breast \$30

Shiitake, oyster mushroom, lulo soy reduction, pickled ginger.

From the land

8oz Tenderloin center cut \$30

Golden bacon, fig compote.

Braised Short Rib \$30

Mirepoix, spices, merlot reduction.

Hanger steak \$30

Brown butter, roasted garlic puree, rosemary, cognac flambee

From the sea

Salmon Fillet \$32

Pistachio crust, dijon mustard, raw honey, Lemon drizzle.



Grouper piccata \$32

Cherry tomatoes, capers, jumbo shrimp,
Lemon parsley beurre blanc.

Lobster crabcakes \$32

Parmigiano crumbs, Dill hollandaise,
pickled cabbage.

Vegetarian

Stuffed Portobello \$28

Creamy polenta, whipped goat cheese, shallot
agrodolce

Eggplant Involтини \$28

Baby spinach, burratina, napoletana, parmigiano
crumbs

Sides

- Basmati rice with scallions, walnuts and cranberries
 - Truffle mashed potatoes
 - Wasabi mashed potatoes
 - Potato millefeuille
 - Garlic butter orzo
 - Mashed celery root
 - Bravas potatoes
 - Saffron pearled cous cous
 - Garlic lemon cilantro rice



Salads

- Spring mix, pickled beets, baked apple, gorgonzola, roasted almonds with our signature honey dijon dressing
- Spring mix, Mango, Radish, cilantro, Campari tomatoes with our signature honey dijon dressing
 - Kale, cucumber, carrot, celery and croutons, with yogurt parmesan dressing
- Eggplant, roasted red peppers, cherry tomatoes, kalamata olives and chickpeas with lime dressing
- Quinoa, tomato, cucumber, cilantro, red onion and black olives with our signature balsamic dijon dressing
- Spring mix, mandarin wedges, cranberries, and feta crumbs with cherry vinegar dressing.
- Spring mix, cashews, cabbage, cucumber and carrots with sesame soy dressing.

Desserts

Shots \$3.5 Portion \$8

- **Manchego cheesecake** Guava compote
- **Coffee crunch sandwich** Almond cookie, mascarpone cream, Coffee pat au bombe.
 - **Banana crème brûlé** Caramel crunch
- **Mango maracuya millefeuille** Mango compote, Lime zest, maracuya buttercream
 - **Greek yogurt pannacotta** Walnuts, raw unfiltered 100% floridian honey
- **White gianduja marquise** Amaretti cookie crumbs, caramelized hazelnut, white chocolate ganache
 - **Our take on pavlova** Walnut meringue, diplomat cream, fresh berries
- **Chocolate mint perfection** Chocolate cake, mint syrup, chocolate mousse
 - **Coconut 3 leches** Coconut cake, coconut crème, Meringue



The fine print

Minimum 10 guests per menu option

Equipment and utensils for buffet have an additional rental cost of \$200

Regular white china, silverware and napkins rental is \$2.5/pers.

Hiring the Chef for a minimum of 3 hours is a must, unless the service is for drop off only. Chef service minimum 3 hours \$250 (Extra hour \$80)

Equipment and utensils rental for drop off service requires double delivery fee to cover pickup gas and toll expenses.

Chef assistant will be mandatory for events greater than 20 guests, or smaller events where our chef acts also as party coordinator in order to comply to schedules and make the event run smooth. Chef / Party planner assistant fee \$100

Bartender service (5 hours minimum) \$200

Waiter service for 5 hours minimum 175 (Waiters/waitresses are not allowed to act as bartenders, they can serve wine and beers only, hard liquors and mixes are only done by our certified bartenders.

Customer is responsible for tables and linens for buffet area (Can also be hired with us) and to provide appropriate electrical and water needs