



FLAVOR CATERING

Hors D'oeuvres

Chilled Gazpacho Shots
Smoked Shrimp & Snow Pea Skewer

Grilled Lamb Chops
Mediterranean Tatziki

Salvatore Ricotta Crostini
Roasted Tomato, Sea Salt & Caramelized Red Onion

Chipotle Lime Shrimp
Lemon Aioli

Lobster Bisque Boule
Lobster Bisque with Fennel & Leeks in Mini Brioche

Beef Wellington
Mushroom & Puff Pastry

Small Plates & Platters

Grilled Spring Asparagus
Olive Oil, Cured Black Olives, Garlic & Anchovy
Hardboiled Organic Egg

Korean Beef Short Ribs
Kim Chi

Grilled Jumbo Shrimp
Champagne Beurre Blanc
Shaved Fennel, Orange & Pistachio

Station

MEDITERRANEAN MEZE

Grilled Chicken Skewers & Swordfish Kabobs

Roasted Garlic Rosemary Marinade

Roasted Pepper Oil, Warm Flatbreads, Frisee Lettuce, Sliced Tomato & Cucumber Sauce

Greek Salad

Red Onion, Roasted Peppers & Fennel, Tomato, Cucumber, Scallion

Dill, Parsley, Oregano

Black Olives, Feta & Red Wine Vinaigrette

Crispy Cod Croquette

Remoulade

Spanikopeta

Spinach & Feta in Crisp Filo

Greek Feta & Assorted Olives

Marinated Artichoke Hearts, Spicy Grilled Eggplant, Roasted Peppers

Baba Ganouj, Hummus

Pita Chips & Herbed Grilled Bread

Lamb Burger Sliders

Roasted Pepper, Feta Spread & Grilled Onions

Buffet Arrangement

Raw Bar

Jumbo Beer Boiled Shrimp with Cocktail Sauce & Remoulade

East Coast Oysters on the Half Shell

Calamari Salad with Lemon, Bell Peppers & Green Onion

Clams on the Half Shell

Chilled Prince Edward Island Mussels

Scallop Ceviche

Fresh Lobster, Orange & Mache

Dessert

Dessert Shots

New York Cheesecake with Red wine Marinated Cherries

Hazelnut Crème Brulee

Chocolate Mousse with Raspberry Coulis

Assorted Sweets

*Coconut Macarons, Triple Chocolate Brownies,
Blackberry Cheesecake Bars, Coconut Key Lime Bars*