

Welcome to Menu Planning!

# HOW IT WORKS

All Packages include Charcuterie Grazing Board,  
One Dinner Menu and choice of Desserts



## Charcuterie Grazing Board

Our Grazing Boards are made up of an Assortment of Meats, Cheeses, Antipasti, Fruit, Crudite and served with House-made Crostinis



# CHOOSE A

## The Floridian

### SALAD

Choose One Salad from the Salad Menu Served with Rolls & Compound Butter

### DINNER

MAHI MAHI SLIDER: Blackened Coffee Rubbed . Ancho Lime Aioli . Mango Jicama Slaw

CUBAN MOJO PORK: Congri (Black Beans + Rice) . Pickled Red Onions . Avocado Chimmichurri

BEEF SKEWER: Chimmichurri

## The Brazilian

### SALAD

Choose One Salad from the Salad Menu Served with Rolls & Compound Butter

### SKEWERS

Choose Two

BEEF: Chimmichurri

PORK TENDERLOIN: Tamarind Glaze

CHICKEN: Grand Central Barbecue Sauce

PORTOBELLO: Balsamic Reduction

### SIDES

Choose One

SEASONAL VEGETABLES: Roasted Lemon Vinaigrette  
ROASTED TRI-COLOR MINI POTATOES

## The American

### SALAD

Choose One Salad from the Salad Menu Served with Rolls & Compound Butter

### SLIDERS

Choose Two

BEEF BURGER: Smoked Gouda . Grand Central Sweet + Spicy Beer Mustard . Caramelized Onions

BBQ PULLED CHICKEN: Grand Central Tangy Beer Barbecue Sauce . Honey-Siracha Slaw

CUBAN: Mojo Pork . Rosemary Ham . Swiss . Pickles . Cuban Bread

MAHI MAHI: Blackened Coffee Rubbed . Ancho Lime Aioli . Mango Jicama Slaw

GOURMET GRILLED CHEESE: Delice de Bourgogne . Brie . Sharp Cheddar

PORTOBELLO: Truffle Goat Cheese . Roasted Red Peppers . Mixed Greens . Balsamic Glaze

### SIDES

Choose One

SEASONAL VEGETABLES: Roasted Lemon Vinaigrette  
ROASTED TRI-COLOR MINI POTATOES

## The Mexican

### MEAT

Choose Two

PORK CARNITAS  
CHICKEN TINGA  
BEEF BARBACOA

### BASES

Corn Chips . Flour Tortillas . Mixed Greens

### TOPPINGS

Shredded Cheese, Black Olives, Guacamole, Pico de Gallo, Salsa Verde, Spanish Rice, Black Refried Beans, Queso Fresco, Jalapeño, Pickled Red Onions, Cilantro, Sour Cream, Hot Sauce

## The Spanish

### SALAD

Choose One Salad from the Salad Menu Served with Rolls & Compound Butter

### DINNER

PAELLA: Gulf Shrimp . Scallops . Mussels . Chorizo . Peas . Roasted Peppers . Saffron Rice . Seafood Broth

ROPA VIEJA SHORT RIB: Orecchiette & Asiago Peppercorn Fondue, Tomato Sofrito, Verde Horseradish

SEASONAL VEGETABLES: Roasted Lemon Vinaigrette

# MENU

## The Italian

### SALAD

Choose One Salad from the Salad Menu Served with Rolls & Compound Butter

### PASTAS

Choose Two

### RIGATONI

Sun-dried Tomatoes . Cajun Pesto Cream Sauce

### SPAGHETTI

Pomodoro . Fresh Basil . Parmesan

### ORECCHIETTE

Wild Mushrooms . Truffle Cream Sauce . Parmesan

Add Meatballs or Rosemary Chicken - \$7.00 pp

Add Meatballs & Rosemary Chicken - \$8.50 pp

# SALADS

## Greek Salad

Heirloom Tomatoes . Cucumber . Red Onion . Feta . Kalamata Olives . Mixed Greens . Thyme-Sherry Vinaigrette

## Chopped Wedge

Heirloom Tomatoes . Red Onion . Bacon Bits, Romaine Lettuce . Blue Cheese Dressing

## Sophia Salad

Granny Smith Apples . Candied Pecans . Dried Cherries, Gorgonzola . White Balsamic Honey Vinaigrette . Greens

## Caesar

Baby Kale Brussel Sprout Mix . Herbed Focaccia Croutons . Teardrop Peppers . Shaved Parmesan . Lemon Caesar Vinaigrette



# SWEETS

Choose One

2 TIER CUTTING CAKE W/ FRESH FLORALS

Vanilla Bean or Chocolate

OR

CUPCAKES

Vanilla Bean or Chocolate

OR

Choose Two

KEY LIME PIE BARS

Graham Cracker . Whipped Cream

TROPICAL MOUSSE PARFAIT

Passion Fruit Mousse . Vanilla Cake . Whipped Cream

LEMON CHEESECAKE

Red Raspberry, Graham Cracker . Whipped Cream

TOASTED COCONUT TRES LECHE

3 Milk Cake, Whipped Cream . Toasted Coconut

CHAMBOURD CHOCOLATE MOUSSE PARFAIT

Chocolate Cake . Chambourd Chocolate Mousse . Whipped Cream

MEXICAN CHOCOLATE POT DE CREME  
Dulce de Leche, Cabernet Berry Jam . Whipped Cream

