

ENTREE TRAYS

(Serves 10-12)

Meatballs \$25

Braised meatballs, lil moo cheese, fresh marinara

Heirloom Tomato Caprese ^{GF} \$36

House made burrata cheese, heirloom tomatoes, compressed fruit, citrus, honey balsamic, spicy pine nuts

Smoked Meatloaf \$55

Pasture raised ground beef, maple and bacon glazed brussels sprouts, sweet corn succotash, house made AI

Florida Pink Shrimp & Grits \$65

Creole style, mushrooms, tomatoes, scallions, saffron, pimento cheese grits

Sweet Potato Gnocchi \$45

Oyster mushrooms, butternut squash, broccolini, sage cream, micro parmesan

Smoked Fish Dip \$35

Smoked fish served with house-made pickled accoutrements

60 Spiced Chicken \$60

Whole roasted chicken, spinach and coconut rice risotto, golden grape chutney, coconut yogurt, picked four herbs

APPETIZER TRAYS

\$42 Small (Serves 10-12)

\$90 Large (Serves 20)

Cheese and Charuterie

Chef's selection of cured meats and cheeses

Cheese and Fruit

Chef's selection of fruits and cheeses

Vegetable Crudite

Freshly chopped raw seasonal vegetables

SANDWICH & WRAP PLATTERS

(Serves 10-12)

Cuban Sandwich \$36

Smoked ham, pork & soppressata, tomatoes, sweet onions, pickles, gruyère cheese, Urban Canning German IPA mustard

Montreal Reuben \$36

House smoked corned beef, whole grain mustard, gruyère cheese, cabbage slaw, brioche

Boca BLT \$32

Boca bacon, lettuce, tomato

SALADS

(Serves 10-12)

Chopped Salad \$30

Romaine, chicken, red onions, garbanzo beans, cucumbers, soppressata, kalamata olives, dolce blue cheese, tomatoes, red wine vinaigrette

Spinach & Goat Cheese Salad \$30

Almond goat cheese croquette, bacon bits, dehydrated grapes, sour apples, warm cider vinaigrette

Kale Caesar Salad \$25

Kale, romaine hearts, 62° egg, bottarga croutons, parmesan reggiano, lemon caesar dressing

House Bibb Salad \$25

Four herb blend, grilled zucchini, carrots, candied oranges, feta cheese, honey balsamic

Add to Any Salad:

Chicken \$12

Shrimp \$15

Steak \$18

Seared Tuna \$18

SIDES

(Serves 4-5)

Maple and bacon glazed brussels sprouts \$10

Pimento cheese grits \$10

3 cheese jalapeno mac and cheese \$12

Sweet corn succotash \$10

Papas bravas \$11

DESSERTS

\$45 Small (Serves 10-12)

\$65 Large (Serves 20)

Assorted mini desserts

BEVERAGES

Iced tea \$5 per gallon

Basil lemonade \$12 per gallon

Saratoga water \$6 per bottle

Catering orders include:

Plastic plates and cutlery, napkins, salt & pepper

Our kitchen requires 48 hours advanced notice for all catering orders

Delivery Available:

Monday-Friday until 4pm

\$150 minimum order required

\$25 delivery charge (dependent on distance and order size)

Daily Pick Up Available:

No minimum for pick-up orders