



COASTAL HOSPITALITY. TASTEFULLY STYLED.

MENU





CURATED GATHERINGS

A flexible starting point for your event - personalized during your consultation.

4-6 guests

INTIMATE GATHERING

A beautifully composed selection for an afternoon gathering or an intimate evening.

Choose 1 Crostini or Crisp, 1 Chilled Bite, 1 Warm Bite, 1 Petite Dessert.

Piece-based selections include 6 pieces each.



Starting at \$225



Starting at \$475

7-10 guests

SOCIAL GATHERING

More variety for entertaining while keeping the menu relaxed and beautifully balanced.

Choose 1 Salad or Shareable, 2 Crostini or Crisps, 1 Chilled Bite, 1 Warm Bite, 1 Petite Dessert.

Piece-based selections include 12 pieces each.

11-15 guests

EXTRAORDINARY GATHERING

An abundant assortment designed for guests to graze, mingle and enjoy throughout the gathering.

Choose 1 Salad or Shareable, 2 Crostini or Crisps, 2 Chilled Bites, 1 Warm Bite, 1 Grazing or Charcuterie Selection, 1 Petite Dessert.

Piece-based selections include 18 pieces each.



Starting at \$795

Additional quantities may be ordered by the half-dozen or dozen. Premium selections, specialty presentations and additional selections are priced separately.



SALADS & SHAREABLES

Fresh compositions and polished shareable presentations.



PEAR & POMEGRANATE MESCLUN SALAD

A delicate mesclun blend accented with sliced pears, pomegranate arils, crispy prosciutto, thin slices of red onion, crumbled gorgonzola, and candied walnuts.



PEAR & POMEGRANATE MESCLUN SALAD CUPS

Individual version of our mesclun blend accented with sliced pears, pomegranate arils, crispy prosciutto, thin slices of red onion, crumbled gorgonzola, and candied walnuts.



BRIGHT BURRATA CITRUS SALAD

A colorful composition of creamy burrata, seasonal citrus, avocado, microgreens, shaved shallots, and toasted pistachios, delicately dressed in a bright champagne citrus vinaigrette.



LIGHT LEMON HUMMUS W/ ROASTED FENNEL & RED PEPPERS

Velvety lemon hummus topped with savory roasted fennel, roasted red peppers, fresh herbs, and extra virgin olive oil. Served with warm naan bread for sharing.



WHIPPED GOAT CHEESE WITH SWEET & SPICY CALABRIAN JAM

Whipped goat cheese topped with Calabrian chili jam, mandarin orange segments, and crushed roasted pistachio. Served with warm pita.



CROSTINI & CRISPS

Layered, handcrafted bites with elegant savory-sweet pairings.



WHIPPED BOURSIN WITH PROSCIUTTO & GREEN APPLE

Creamy whipped Boursin and mascarpone layered over crisp green apple, topped with a delicate prosciutto rose, golden raisins and pistachios.



WHIPPED BRIE WITH SPECK, SWEET APRICOT PRESERVES & FIG

Triple-cream whipped Brie layered with sweet apricot preserves, savory speck and golden fig, finished with fresh rosemary.



CITRUS & SPICE GOAT CHEESE BITES

Creamy whipped goat cheese topped with sweet-heat Calabrian chili jam, savory cured meat and bright mandarin, finished with pistachios and fresh mint.



BLACKBERRY, PEAR & MANCHEGO CRISP

Nutty Manchego paired with fresh pear and blackberry on a crisp bite, offering a fresh balance of sweet fruit, savory cheese and delicate crunch.



BRANDIED BLACK CHERRY ON FETA W/ MARCONA ALMONDS

Creamy whipped feta with brandied black cherries, paired with a ribbon of capicola, and a marcona almond for a sophisticated balance of tangy, sweet and savory, finished with a delicate crunch.



TOMATO & OLIVE CROSTINI WITH PESTO WHIPPED RICOTTA

Crisp toasted crostini topped with velvety whipped ricotta, fragrant basil pesto, delicate prosciutto roses, sweet heirloom tomatoes, marinated olives, and fresh basil.



CHILLED BITES

Bright, refreshing selections designed for effortless coastal entertaining.



SPICY GINGERED SALMON WITH ASIAN PEAR

Gingered smoked salmon wrapped around crisp Asian pear, topped with a cool wasabi crème and finished with a delicate soy glaze and toasted black sesame.



CHILLED SHRIMP CEVICHE

Fresh Florida shrimp delicately marinated in a bright citrus dressing with mango, cucumber, red onion, cilantro and a touch of jalapeño.

LOBSTER ENHANCEMENT AVAILABLE



SEARED AHI TUNA & MELON

Lightly seared peppercorn-crusted ahi tuna folded over chilled cantaloupe and finished with fresh basil, lime zest and a delicate hot-honey drizzle.





WARM BITES

Savory, oven-finished selections served warm.



SWEET & SAVORY BRIE STUFFED DATES

Warm Medjool dates filled with creamy brie, wrapped in crisp candied bacon, topped with chopped pecans.



BISTRO STEAK CROSTINI

Premium selection
Tender seared steak layered with peppery arugula, sweet caramelized onions, and chimichurri atop lightly toasted crostini. Served with whipped horseradish crème.



ASPARAGUS & GRUYÈRE PUFF PASTRY BITES

Bite size flaky pastry cups with asparagus, Gruyère, and fresh herbs.



SKEWERED LAMB POLPETTE

Premium selection
Herb-infused lamb polpette paired with your choice of rich fig-port reduction or a bright lemon-mint crema.



ASPARAGUS & GRUYÈRE PUFF PASTRY TWISTS

Buttery puff pastry enveloping crisp asparagus, savory prosciutto, and melted Gruyère cheese for an elegant savory bite.



SIGNATURE STUFFED MINI CROISSANTS

Buttery mini croissants with thoughtfully paired fillings.



ASSORTED STUFFED MINI CROISSANTS

Choose an assortment of:
Black Forest Ham & Gruyère; Roast Turkey Breast, Brie & Fig; Italian Roast Beef & Havarti.



BLACK FOREST HAM & GRUYÈRE MINI CROISSANT

Black Forest ham layered with nutty Gruyère, fresh arugula, and Dijon aioli on a buttery mini croissant.



ITALIAN ROAST BEEF & HAVARTI MINI CROISSANT

Italian roast beef layered with creamy Havarti, roasted red peppers, and horseradish crème on a buttery mini croissant.



ROASTED TURKEY BREAST, BRIE & FIG MINI CROISSANT

Roasted turkey breast layered with creamy Brie, house fig preserves with a hint of cranberry & rosemary, and fresh arugula on a buttery mini croissant.





CHARCUTERIE & CANAPÉS

Individual presentations, grazing boards and handcrafted bites.



ASSORTED HAND-CRAFTED CANAPÉS

Elegant, handcrafted bite-sized selections inspired by the flavors of a traditional charcuterie board.



GRAZING BOATS

A personal grazing experience elegantly presented in individual serving cups featuring artisan cheeses, cured meats, fresh fruit, olives, nuts, crackers, and seasonal garnishes.



CHARCUTERIE FLUTES

A refined, individual charcuterie experience artfully layered in champagne flutes featuring artisan cheeses, premium cured meats, fresh fruit, olives, nuts, and gourmet accompaniments.



SMALL GRAZING BOARD

Serves 4–6 guests

Perfect for intimate gatherings, sunset cruises, date nights, and small celebrations.



MEDIUM GRAZING BOARD

Serves 7–10 guests

Ideal for cocktail parties, brunches, birthdays, and dockside entertaining.



LARGE GRAZING BOARD

Serves 11–15 guests

An abundant presentation thoughtfully designed to impress, creating a stunning centerpiece for larger gatherings and celebrations.



PETITE DESSERTS

Small-format sweets with polished finishes.



LEMON VELVET MASCARPONE WITH BLACKBERRY

Silky limoncello mascarpone mousse layered with blackberry preserves, finished with freshly whipped cream, lemon zest and blackberry.



BANANA-FOSTER CREAM TRIFLE

Layers of bourbon-kissed caramelized bananas, velvety mascarpone cream, and buttery crumble, finished with freshly whipped cream and a delicate caramel drizzle.



KEY LIME & WHITE CHOCOLATE MOUSSE

Silky key lime pie and creamy white chocolate mousse, layered on top a Biscoff cookie crumble for a refreshing Florida-inspired finish.



BLACK CHERRY CHOCOLATE MOUSSE

Rich chocolate mousse infused with Filthy® Black Cherry Syrup and finished with fresh whipped cream.



MIXED BERRY ALMOND CREAM PARFAIT

Layers of fresh seasonal berries, berry compote and crisp granola finished with a light almond-scented whipped cream for an elegant start—or sweet finish—to your morning gathering.



BLOODY MARY BAR ACCOMPANIMENTS

Savory coastal additions for a polished brunch bar.



DATIL PEPPER BLOODY MARY MIX

A bold and flavorful Florida favorite with a signature sweet heat, crafted in St. Augustine.



CANDIED BACON TWISTS

Thick-cut bacon glazed with a touch of sweetness and crisped to perfection.



CHARCUTERIE SKEWERS

Cured meats, artisan cheeses, and thoughtful accompaniments presented in elegant bites.



CILANTRO LIME SHRIMP

Chilled shrimp marinated with bright citrus notes and a hint of coastal flair.



Filthy® BLUE CHEESE STUFFED OLIVES

Briny olives generously filled with creamy blue cheese.