

BANQUET & CATERING

Hors D'oeuvres • Platters • Stations

Hors D'oeuvres

HORS D'OEUVRES

black & bleu sliders
vegetable spring roll, florida citrus ponzu
jerk chicken skewers, mango ketchup
crispy vegetable tempura, parmesan dressing
fried chicken fingers, iCUATRO sauce
reuben egg rolls, house Russian

~ prices as low as
\$3 per person ~

PREMIUM HORS D'OEUVRES

crab cake slider, house remoulade
Florida shrimp gazpacho shooters
chorizo sliders, caramelized onion jam
chimichurri steak skewers
grouper nuggets, citrus tartar sauce

Platters

SERVES APPROX.
20 PEOPLE

ITALIAN ANTIPASTO | 195

salami, capicola, prosciutto
idiazabal, shaved parmesan, mozzarella, roasted red pepper, charred onion, marinated olives,
roasted zucchini & yellow squash, balsamic dressed artichokes, cornichon
bruschetta, garlic focaccia, parmesan crostini

MEXICAN APERTIVO | 195

chorizo, mojo roast pork, serrano ham, pickled jalapeño, chayote squash, marinated olives,
pico de gallo, roasted pearl onions, monterey & cheddar jack, corn tortillas, grilled flour tortillas,
house avocado ranch dip

AMERICAN APPETIZER | 150

roasted turkey breast, grilled chicken, roast beef, aged cheddar, maytag bleu cheese, Alpine Swiss
celery, carrot, house buffalo dip, crisp dill pickle, grilled zucchini, roast yellow squash,
peppercorn ranch

Vegetable Crudité | 125

roasted, grilled, and fresh vegetables
black peppercorn ranch

Fruit & Cheese Display | 150

grifton cheddar, maytag bleu, alpine swiss, smoked cheddar, manchego,
orange blossom honey, dried figs, seasonal fresh fruit, candied oranges
sweet poppyseed dressing

CHEF ATTENDED STATION

~ Price per person ~

CARVING STATION*

ROASTED HAM, HONEY DIJON CREAM | 14

ROASTED TURKEY BREAST, SMOKED PAPRIKA AIOLI | 16

PRIME RIB, HORSERADISH CREAM | 16

BEEF TENDERLOIN, ROSEMARY JUS | 18

PASTA STATION* | 20

CHOICE OF 2 PASTA: PENNE, RIGATONI, ROTINI, FARFALLE, FUSILLI, CAVATAPPI

CHOICE OF 2 SAUCES: MARINARA, ALFREDO, BASIL PESTO, VODKA, SPINACH CREAM

CHOICE OF 1 PROTEIN: GRILLED ROSEMARY CHICKEN, GULF SHRIMP, MEATBALLS, ANDOUILLE

includes shaved red onion, yellow squash, zucchini, green beans, peas, spinach,

cremini mushroom, minced garlic, grated parmesan, feta, house queso fresco

*Requires
\$125 Chef
Attendant Fee

DESSERT STATION*

BANANAS FOSTER, VANILLA BEAN ICE CREAM | 10

CHERRIES JUBILEE, RUM RAISIN ICE CREAM | 10

ICE CREAM BAR, CLASSICAL TOPPINGS | 7