

BANQUET & CATERING DINNER MENU

All Prices per Person

CHOOSE 1 PROTEIN, 2 VEGETABLES, 1 STARCH, 1 SALAD AND 2 DESSERTS
2ND PROTEIN ADD | 5

MAIN OPTIONS

22.95

PROTEIN baby back pork ribs | pulled pork butt | smoked chicken breast
VEGETABLE bacon baked beans | grilled corn on the cob | house coleslaw | green bean casserole
STARCH garlic dill potato salad | parsley mashed potatoes with herb butter | citrus pasta salad
SALAD caesar salad | house salad

25.95

grilled rosemary chicken breast | marinated london broil | balsamic pork tenderloin |
iCUATRO house jambalaya, roasted garlic & shallot green beans | charred seasonal vegetables |
sautéed spinach, garlic mashed potatoes | rice pilaf | blistered red skin potatoes
caesar salad | house salad

30.95

guava pork shoulder | 8 oz. NY strip | airline grilled chicken with garlic cream | blackened salmon
grilled asparagus | creamed spinach | roasted broccolini, balsamic glazed yukon gold potatoes |
oyster mushroom & red pepper rice | coconut sweet potato mash
caesar salad | house salad | spinach salad

35.95

cornmeal crusted grouper | 10 oz. grilled Coulotte steak with chili butter |
herb rubbed smoked 1/4 chicken with tasso gravy, roasted mushrooms with chili oil and chèvre,
roasted brussel sprouts with crisp pancetta & brown butter | roasted red pepper, haricot verts with
roasted pearl onions & blistered cherry tomatoes, roasted rosemary fingerling potatoes |
saffron risotto | roasted garlic & horseradish whipped potatoes
caesar salad | house salad | spinach salad

DESSERT OPTIONS

peanut butter mousse jars | key lime pie shooters | caramel hand pies | assorted cookies | brownies

***We specialize in creating customized menus based on
budget, dietary restrictions, or themes.***

20% Service Charge and 8.5% Sales Tax will be applied to banquet charges