



SWFL

CATERING & EVENTS



SMALL BITE & HORS D'OEUVRES MENU

Selections Include but are Not Limited to the Following. Final Pricing is Based on Menu Selection, Party Size and Menu Additions. Please Contact Us Directly for a Quote.

Menu One

Starters

- Sweet and Spicy Pork Belly Stuffed Petit Potato with Lime Crema
- Pickled Florida Pink Shrimp with Sriracha Cocktail Sauce

First Course

- Wedge Salad with Warm Bacon Jam Vinaigrette, Caramelized Onions, Tomatoes and Blue Cheese

Main

Sliced Beef Tenderloin with Red Wine-Cherry Reduction, Lobster Stuffed Twice Baked Potato, and Crispy Bacon Balsamic Brussels Sprouts

Dessert

Chocolate Torte with Ganache, Berries, Fruit Coulis

Menu Two

Starters

- Sliced Steak Crostini with Horseradish Cream and Arugula
- Lobster and Manchego Quesadilla with Lime Crema

First Course

Mixed Greens + Romaine with Strawberries, Tomatoes, Citrus, Avocado, Goat Cheese, Almonds + Champagne Vinaigrette

Main

Pan Seared Chef Market Fish Selection (i.e. Local Snapper or Grouper) with Citrus Beurre Blanc, Tomato Risotto, and Garlic Sautéed Greens

Dessert

Individual Key Lime Pie

Menu Three

Starters

- Jumbo Lump Crab Cake with Pineapple Habanero Salsa
- Wild Mushroom and Gruyere Crostini with Thyme

First Course

Florida Pink Shrimp with Poblano Cream and Crispy Chorizo

Main

Bone in Berkshire Pork Chop with White Balsamic Apple Chutney, Au Gratin Potato and Grilled Asparagus with Citrus Breadcrumb Gremolata

Dessert

Traditional Vanilla Bean Crème Brulee with Fresh Berries