

# Cocktail Party

For Passed Hors-d'oevres, we recommend providing your guests with at least 3 items. Butler passed or Stationary for 2 hours

## Passed Appetizers

Priced Per Item, Per Person

Vine Ripe Tomato Bruschetta	6
Mini Blue Crab Cakes with Remoulade Sauce	7
Poached Shrimp with Cocktail Sauce	8
Fire Cracker Oysters	6
Marinated Beef Satay with Thai Peanut Sauce	7
Bayfront Coconut Shrimp with Sweet Thai Chili Sauce	7
Seared Rare Tuna with Sesame Ginger Vinaigrette	7
Curry Chicken Satay	7
Assorted Crostini	6
Open Fire Lamb Lollipops	11 ea

## Stationary Food

Priced Per Item, Per Person

Baked Brie with Amaretto glazed Pecans	7
Seasonal Fruit Display	9
International Cheese Display	9
Marinated and Grilled Vegetable Display	9
Open Fire Toast Lamb Lollipops	11ea
Fresh Local Ceviche	7
Pan Seared Andouille Stuffed Day Boat Scallops	9
Poached Shrimp with Cocktail Sauce	8
Mini Blue Crab Cakes with Remoulade Sauce	7
Sweet Fire Shrimp	9

## Dessert

Key Lime Tartlets	8
Cheese Cake Bites	8

Assorted Chocolate Truffles	9
Fresh Caramelized Fruit with Caramel Sauce	8
Chef Marbin's Bread Pudding with Whiskey Sauce	8

## Chef Attended Stations

Minimum 35 guests  
100.00 Chef Attendant

### Carving Stations

Seasoned Beef Tenderloin	35
Standing Rib Roast	28
Smoked Pork Tenderloin	25
Whole Side Smoke Salmon	24

### Potato Martini Bar

Blue Cheese, Sun Dried Tomato, Green Onion, Applewood Smoked Bacon, Cheddar Cheese, Cognac Demi Glaze,	18
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### Pasta Station

Fettuccini, Bowtie, Marinara, Alfredo, Basil Oil Peppers, Mushrooms, Onions, Spinach, Roast Chicken Shrimp, Scallops	19
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### Add Ons

Bayfront Greens Salad Mesclun Mix, Tomato, Cucumber, Carrots, Champagne Vinaigrette	8
Classic Caesar Salad Pecorino Romano, Butter Croutons	8
Antipasto Display Shaved Italian Deli, Marinated Olives and Peppers, Sliced Cheeses	15
Vegetable Melange Broccolini, Carrots, Green Beans	8

Roasted New Potato or Truffled Mash	6
Hosted Bar per person per hour	15
House Vodka, Gin, Whiskey, Rum, Tequila	
House Wine and Domestic Beer	
Mixers and Garnishes	
Premium Bar per person per hour	18
Absolut, Beefeater, Bacardi, Captain Morgan, Jack	
Daniel's, J&B, Cuervo, Canadian Club, House Wines	
Domestic Beer, mixers and garnishes	
Super Premium Bar per person per hour	20
Ketel One, Grey Goose, Tanqueray, Bacardi, Captain Morgan,	
Maker's Mark, Johnnie Walker Red, Quervo 1800, Crown Royal	
House Wines, Domestic and Imported Beer, Mixers and Garnishes	

# Silver Menu Package

\$45 per person

Please select one of the following

Vine Ripe Tomato Bruschetta

Fire Cracker Oysters

Curry Chicken Satay

## Salad

Bayfront Greens

musclun greens, tomatoes, shaved carrots, cucumbers, champagne vinaigrette

## Entrée

Please select one

Cracked Black Peppered Pork Tenderloin

sweet corn succotash, roasted new potatoes, fig essence

Herb Roasted Half Chicken

butter whipped potatoes, vegetable ratatouille, pan gravy

Gorgonzola Tortellini

vine ripe tomatoes, basil, shredded parmesan

## Dessert

Bananas Foster Bread Pudding

house made whiskey sauce

## Gold Menu Package

\$55 per person

Please select one of the following

Bayfront Coconut Shrimp  
Marinated Beef Satay with Thai Peanut Sauce  
Mini Blue Crab Cakes with Remoulade Sauce

### Salad

Classic Caesar

fresh parmesan, butter croutons

or

Bayfront Greens Salad

mesclun mix, cucumber, shaved carrots, tomato, champagne vinaigrette

### Entrée

Please select one

Bronzed Mahi Mahi

dirty rice, black bean puree, mango salsa

12oz Prime Rib

roasted new potatoes, fresh vegetable mélange

Gorgonzola Tortellini

vine ripe tomatoes, basil, shredded parmesan

### Dessert

Mike Martin's Key Lime Pie

raspberry puree

## Platinum Menu Package

\$65 per person

Please Select One of the Following  
Poached Shrimp with Cocktail and Dill Sauce  
Seared Rare Tuna with Sesame Ginger Vinaigrette  
Mini Blue Crab Cakes with Remoulade Sauce

### Salad

Baby Spinach Salad

red onion, goat cheese, candied pecans

or

Bayfront Greens Salad

mesclun mix, cucumber, shaved carrots, tomato, champagne vinaigrette

### Entrée

please select one

Chef Marbin's Butterfish

miso yake marinated, wasabi mash, sweet chili stir fry

Pan Seared Gulf Grouper

sage caper brown butter, scalloped potatoes, fresh vegetables

Center Cut Beef Tenderloin Filet Mignon

melted portabella mushrooms, cognac demi glace, creamy golden mashed potatoes

### Dessert

Mike Martin's Key Lime Pie or Chef Marbin's Bread Pudding

Add 4oz Cold Water Lobster Tail, Grilled Gulf Shrimp  
or Day Boat Scallops To Any Entrée

MKT.

Dessert may be substituted with Client Provided Wedding Cake  
Only at a discounted rate. A \$4 per person cake cutting fee  
applies.

## Custom Menus Available

Weddings  
Receptions  
Rehearsal Dinners  
Brunches  
Anniversaries  
Corporate Meetings  
Formals  
Etc..

Contact

Mike Wilke

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Executive Chef: Marbin Avilez

Prices are subject to change without notice.

All pricing is subject to a 20% service charge and 6% state sales tax.