

# 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*

<i>Vine Ripe Tomato Bruschetta</i>	5
<i>Mini Blue Crab Cakes with Remoulade Sauce</i>	6
<i>Poached Shrimp with Cocktail Sauce</i>	7
<i>Fire Cracker Oysters</i>	5
<i>Marinated Beef Satay with Thai Peanut Sauce</i>	6
<i>Bayfront Coconut Shrimp with Sweet Thai Chili Sauce</i>	6
<i>Seared Rare Tuna with Sesame Ginger Vinaigrette</i>	6
<i>Curry Chicken Satay</i>	6
<i>Assorted Crostini</i>	5
<i>Open Fire Lamb Lollipops</i>	9 ea

## *Stationary Food*

*Priced Per Item, Per Person*

<i>Baked Brie with Amaretto glazed Pecans</i>	6
<i>Seasonal Fruit Display</i>	8
<i>International Cheese Display</i>	8
<i>Marinated and Grilled Vegetable Display</i>	8
<i>Open Fire Toast Lamb Lollipops</i>	9ea
<i>Fresh Local Ceviche</i>	6
<i>Pan Seared Andouille Stuffed Day Boat Scallops</i>	8
<i>Poached Shrimp with Cocktail Sauce</i>	7
<i>Mini Blue Crab Cakes with Remoulade Sauce</i>	6
<i>Assorted Sushi and Sashimi</i>	3.5

*per piece*

*min. 100*

## *Dessert*

<i>Key Lime Tartlets</i>	7
<i>Cheese Cake Bites</i>	7
<i>Assorted Chocolate Truffles</i>	8
<i>Fresh Caramelized Fruit with Caramel Sauce</i>	7
<i>Chef Marbin's Bread Pudding with Whiskey Sauce</i>	7

## *Chef Attended Stations*

*Minimum 35 guests  
100.00 Chef Attendant*

### *Carving Stations*

<i>Seasoned Beef Tenderloin</i>	29
<i>Standing Rib Roast</i>	25
<i>Smoked Pork Tenderloin</i>	21
<i>Whole Side Smoke Salmon</i>	19

### *Potato Martini Bar* 15

*Blue Cheese, Sun Dried Tomato, Green Onion, Applewood  
Smoked Bacon, Cheddar Cheese, Cognac Demi Glaze,*

### *Pasta Station* 19

*Fettuccini, Bowtie, Marinara, Alfredo, Basil Oil  
Peppers, Mushrooms, Onions, Spinach, Roast Chicken  
Shrimp, Scallops*

## *Add Ons*

*Bayfront Greens Salad* 8

*Mesclun Mix, Tomato, Cucumber, Carrots, Champagne Vinaigrette*

*Classic Caesar Salad* 8

*Pecorino Romano, Butter Croutons*

*Antipasto Display* 12

*Shaved Italian Deli, Marinated Olives and Peppers, Sliced Cheeses*

*Vegetable Melange* 8

*Broccolini, Carrots, Green Beans*

*Roasted New Potato or Truffled Mash* 6

*Premium Bar per person per hour* 12

*Absolut, Beefeater, Bacardi, Captain Morgan, Jack  
Daniel's, J&B, Cuervo, Canadian Club, House Wines  
Domestic Beer*

*Super Premium Bar per person per hour* 14

*Ketel One, Grey Goose, Tanqueray, Bacardi, Captain Morgan,  
Maker's Mark, Johnnie Walker Red, Quervo 1800, Crown Royal  
House Wines, Domestic and Imported Beer*

# *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*

*Grilled Center Cut Sirloin*

*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*

### *Crispy Yellowtail Snapper*

*sauce Americain, truffled mash, sautéed spinach*

### *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 \$2 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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*239-463-3663*

*Executive Chef: Marvin Avilez  
Executive Sous Chef: Kevin Decker*

*Prices are subject to change without notice.  
All pricing is subject to a 20% service charge and 6% state sales tax.*

