

SIGNATURE MENU *(MIN 50 GUESTS)*

organic harvest mixed greens

fresh local greens with sweet batard garlic croutons, heirloom tomatoes, and roasted garlic vinaigrette

roasted seasonal vegetables

locally grown oven roasted vegetables with a light herbed olive oil blend

roasted red potatoes

fresh cut red potatoes specially seasoned and oven roasted until slightly crisp and tender

herbed marinated grilled chicken

marinated individual chicken breasts seasoned and grilled

firecracker tri tip sirloin beef

certified angus beef marinated in our signature firecracker marinade, slowly cooked in a sous vide process for twenty-four hours, then grilled with light seasonings and finished with our signature firecracker steak sauce

brioche bread rolls

fresh baked bread rolls from tribeca oven artisan bakers

PLATED OR BUFFET MEAL \$24

FRESH SALADS AND PASTA'S MENU

(MIN 50 GUESTS)

greek salad

fresh local greens, sun-dried tomatoes, kalamata olives, croutons, crumbled feta cheese, heirloom tomato and roasted garlic vinaigrette

caesar salad

chopped hearts of romaine, sweet batard garlic croutons, house-made caesar dressing and shaved parmesan

roasted seasonal vegetables

locally grown oven roasted vegetables with a light herbed olive oil blend

rigatoni alfuizio

garlic cream, pomodoro, hickory smoked bacon, fresh basil, parmesan cheese and rigatoni noodle topped with italian parsley

chicken sausage penne

spicy chicken sausage, roasted red bellpeppers, fresh basil, light marinara, whole grain penne and parmesan

PLATED OR BUFFET MEAL \$19



Pricing good through 12-31-2018. Sales tax and 20% gratuity will be added. Pricing and product availability is subject to change.

STARCH OPTION

russet garlic mashed potatoes

lightly mashed russet potato with roasted garlic and fresh chopped italian parsley

no charge to substitute / \$2 to add

italian parmesan risotto

arborio rice slowly cooked with garlic, onion, fresh thyme and parmesan cheese until creamy

\$2 to substitute / \$3 to add

wild rice

wild rice with toasted slivered almonds and finely chopped green onions

\$2 to substitute / \$3 to add

SALAD OPTION

caesar salad

chopped hearts of romaine, sweet batard garlic croutons, house-made caesar dressing and shaved parmesan

no charge to substitute / \$2 to add

greek salad

fresh local greens, sun-dried tomatoes, kalamata olives, croutons, crumbled feta cheese, heirloom tomato and roasted garlic vinaigrette

\$1 to substitute / \$2 to add

PASTA OPTION

rigatoni alfuizio

garlic cream, pomodoro, hickory smoked bacon, fresh basil, parmesan cheese and rigatoni noodle topped with italian parsley

\$3 to add

chicken sausage penne

spicy chicken sausage, roasted red bellpeppers, fresh basil, light marinara, whole grain penne and parmesan

\$3 to add

firecracker pork fusilli

marinated, braised and slow roasted pork with cork screw noodles, sour cream, cilantro mix, and a unique habanero pesto

\$3 to add

chopped salad

chopped hearts of romaine, italian salami, fuji apples, grilled chicken breast, heirloom tomatoes, bleu cheese crumbles, and balsamic vinaigrette

\$2 to substitute / \$3 to add

bleu cheese chicken salad

penne pasta, romaine lettuce, fuji apples, cucumbers, blue cheese crumbles, heirloom tomatoes and our scratch made bleu cheese dressing

\$2 to substitute / \$3 to add

mac n cheese

garlic cream, gruyere, cambozola, aged parmesan and sharp cheddar cheeses with orecchiette pasta and toasted bread crumbs

\$3 to add

shrimp linguini

fresh florida pink shrimp seasoned and seared with fresh garlic, sciabica olive oil, tomato cream, thyme and grated parmesan

\$4 to add

PROTEIN OPTION

firecracker baseball sirloin

9oz tender baseball sirloin lightly seasoned, grilled and served with our signature firecracker sauce

market pricing

fillet of beef

8oz grilled beef tenderloin, wild mushrooms and cabernet demi glace

market pricing

herb crusted prime rib

slow roasted aged certified angus choice beef seasoned with our in house seasonings, fresh garlic, lots of rosemary, thyme, and parsley served with our scratch made horseradish

market pricing

ora king salmon

exclusive farmed new zealand salmon, buttery in texture, light seasoned and served with our white wine reduction, kalamata olives, sun-dried tomatoes and toasted pine nuts

market pricing

asian baby back pork ribs

baby back pork ribs seasoned with chinese five spice, slowly oven roasted and then grilled with a house-made spicy hoisin making these ribs a unique and fall off the bone pleasure

market pricing

jumbo tiger prawns

u6 jumbo tiger prawns, butter, garlic and fresh herbs with a hint of chili

market pricing

chicken marsala

pan sautéed chicken, marsala wine, and portobello mushrooms

\$2 to substitute / \$3 to add

chicken picatta

pan sautéed chicken, lemon, white wine, capers, fresh parsley and butter

\$2 to substitute / \$3 to add

SOUP OPTION

roasted red bell pepper

creamy with hints of roasted red bell pepper and a buttery texture

see chef for pricing

bacon clam chowder

traditional creamy chowder with sea clams, potatoes and hickory smoked bacon

see chef for pricing



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VEGETARIAN OPTION

roasted vegetable risotto

arborio rice slowly cooked with garlic, onion, fresh thyme and parmesan cheese until creamy and served with fresh local roasted vegetables

see chef for pricing

basil pesto penne pasta

scratch made basil pesto, penne pasta, heirloom tomato, roasted pine nuts and crumbled feta cheese

see chef for pricing

bow tie marinara

bow tie pasta, marinara, roasted pine nuts, zucchini, squash, and crumbled feta

see chef for pricing

chipotle lime red quinoa pilaf

quinoa pilaf with roasted fire roasted vegetables, marinated portobello mushrooms and crisp asparagus spears

see chef for pricing

VEGETABLE OPTION

asparagus spears

crisp asparagus spears with lemon zest and truffle oil

no charge to substitute/ \$2 to add

organic baby carrots

baby carrots, butter and brown sugar

no charge to substitute/ \$2 to add

brussels sprouts

pan seared brussels sprouts with bacon, walnuts and bleu cheese crumbles

\$2 to substitute/ \$2 to add

APPETIZERS

\$10 PER GUEST OPTIONS

bacon wrapped dates

fresh dates wrapped in hickory smoked bacon and macadamia nuts topped with balsamic reduction

vietnamese spring rolls

soft rice paper, rice noodles with sweet chili sauce, fresh vegetables, mint, cilantro and grilled chicken

smoked salmon

smoked salmon, goat cheese, capers, and light crostini

bruschetta

heirloom tomato, toasted garlic, parmesan and olive oil cambazola cheese, roasted bacon, caramelized onions and basil

asian pork ribs

small cut pork ribs seasoned with chinese five spice, slowly oven roasted and then grilled with a house-made spicy hoisin

\$7 PER GUEST OPTIONS

italian meatballs

southern italian recipe featuring spicy chicken sausage and ground steak with marinara and parmesan

jumbo shrimp cocktail

large fresh seasoned prawns, lemon, house-made cocktail sauce

tomato and mozzarella

skewered fresh cherry tomato, miniature marinated mozzarella balls

vegetable celebration

local fresh vegetables, ranch and bleu cheese dressings

PRICING QUOTED BY CHEF FUZIO

cheese celebration

assortment of cheeses, specialty crackers, and local nuts



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