

HOR D' OEUVRES

Per Person Cost

CHEESE AND CHARCUTERIE PLATTER 7.00

ASSORTED ARTISAN CHEESE AND SLICED MEATS/WHOLE GRAIN DILL MUSTARD/TRUFFLE HONEY/
GRAPES/FRENCH BREAD CROSTINI

ITALIAN VEGETABLE TRAY \$4.00

HERB GRILLED ASPARAGUS/ROASTED PEPPERS/BALSAMIC PORTOBELLO MUSHROOMS/GRILLED
BROCCOLINI/

SEASONAL FRUIT TRAY 4.00

ASSORTED SEASONAL FRUITS AND FRESH HERBS/CITRUS GREEK YOGHURT DIPPING SAUCE

SHRIMP BRUSHETTA 6.00

GRILLED MAYPORT SHRIMP/VINE RIPE TOMATOES/FRESH MOZZARELLA/BASIL/SHAVED RED
ONION/BALSAMIC VINEGAR

PLANTAIN CHIPS AND SALSAS 4.00

CRISPY PLANTAIN CHIPS/ROASTED TOMATO-PINEAPPLE SALSA/HOWLER MONKEY SALSA VERDE

LAGER POACHED SHRIMP 7.00

MAYPORT POACHED SHRIMP/DATIL PEPPER COCKTAIL SAUCE/GRILLED LEMON

CAPRESE SKEWERS 6.00

HEIRLOOM GRAPE TOMATO/BASIL/WHITE BALSAMIC MARINATED MOZZARELLA/BALSAMIC GLAZE

OYSTER ROCKEFELLER 9.00

FRESH OYSTERS/SPINACH/TARRAGON-CITRUS BUTTER/SMOKED BACON/PARMASAN

BRAZILIAN CHEESE BREAD 3.00

HOUSE SMOKED PORK BUTT 12.00
SLOW SMOKED PORK BUTT/PORK AU JUS/HERB BUTTER CIABATTA TOAST

GRILLED AIRLINE CHICKEN BREAST 16.00
HERB GRILLED CHICKEN/PANCETTA-MOZZARELLA GRATIN/MUSHROOM MARSALA SAUCE

BEER BRINED PORK CHOPS 14.00
BRINED PORK CHOPS/DIJON MUSTARD GLAZE/GRILLED PEACH CHUTNEY

CHIPOTLE MANGO BBQ SHRIMP 12.00
BACON WRAPPED MAYPORT SHRIMP/CHIPOTLE-MANGO BBQ GLAZE/PAPAYA-MANGO JAM

HERB VEGETABLE "LASAGNE" 12.00
ZUCCHINI/YELLOW SQUASH/EGGPLANT/ROASTED PEPPERS/RICOTTA/TEMPEH MARINARA/
PARMESAN

BOURBON BRAISED BRISKET 17.00
BOURBON MARINATED BRISKET/HICKORY SMOKED/CHEDDAR-BAY CORNBREAD CROSTINI/
BOURBON GLAZE

TEA MARINATED GRILLED GROUPER 28.00
LOCAL GROUPER/EARL GRAY MARINATED/CITRUS AIOLI

PESTO CHICKEN & SMOKED BACON MAC & CHEESE 6.00
PESTO FRIED CHICKEN/CAVATELLI PASTA/SMOKED TOMATO/GOAT CHEESE BECHEMEL/BACON
CRISP

MARINATED GRILLED ASPARAGUS 8.00
JUMBO ASPARAGUS/LEMON OLIVE OIL/DILL CREAM SAUCE/PARMESAN

TRUFFLED POTATO GRATIN 6.00
SHAVED POTATO/ROASTED GARLIC BECHEMEL/TRUFFLES/PARMESAN GRATIN/ITALIAN PARSLEY

CAESAR SALAD 5.00
CRISP ROMAINE LEAVES/SHAVED PARMESAN/PARMESAN VINAIGRETTE/FOCCACIA CROUTONS/
CRISPY BOQUERONES

TAPHOUSE SALAD 6.00
GRILLED ROMA TOMATOES/CRUMBLED GOAT CHEESE/ROASTED PEPPERS/PEANUTS/SHAVED RED
ONIONS/GRILLED CITRUS VINAIGRETTE

LOBSTER TWICE BAKED POTATO 8.00
TWICE BAKED IDAHO POTATO/MAINE LOBSTER/PANCETTA/SMOKED GOUDA/GRILLED CHIVES

BRAISED CANNELINI BEANS 5.00
WHITE WINE BRAISED CANNELINI BEANS/ROASTED PEPPERS/SAGE/SMOKED TOMATO/HERB
GRATIN