



# **A MOVABLE FEAST**

## **MICRO-WEDDING MENUS 2025**

*Starting at \$59 per person*

*Includes choice of two proteins, one salad, one starch, one vegetable  
and one bread*



Price is per person and subject to 7.5% tax & 22% gratuity. Includes menu items, disposable service items, chefs, servers, set up and clean-up for 40+ guests over a 2 hour food service timeframe.

Added services and menu additions are available for additional charge.

All prices and selections are subject to change without notice and subject to availability.

Children's menus are available at \$15 per child.

*A per person upcharge may apply for micro-wedding groups under 40 persons.*

### **PROTEINS**

(choice of two – only one item from a category please)

### Seafood

Plantain Encrusted Snapper - tomato-mango salsa

Conch Republic Snapper – parmesan encrusted, Keys citrus sauce, tomatoes, scallions

Matecumbe Snapper – capers, onions, tomatoes, olive oil, basil, lemon, shallots

Hemingway Snapper – white wine-garlic-basil cream sauce

Snapper Meniere – garlic, lemon, butter sauce

Mahi Oreganata – garlic-oregano seasoned breadcrumbs

*\*(all above menu items can be upgraded to another type of fish at additional cost)*

Coconut Shrimp with Mango Coulis

Keys Shrimp and Pineapple Kabobs with Sweet Thai Chili

Portuguese Shrimp – garlic-paprika butter sauce

Shrimp Scampi – lemon-garlic, parsley sauce

Stuffed Calamari – caper, garlic, anchovy stuffing

Sicilian Style Clams – steamed in white wine, butter, onion, garlic, fresh herbs

Mussels Fra Diavolo – steamed in spicy marinara sauce

*\*Keys Citrus Cracked Conch*

*\*Crabmeat Stuffed Snapper or Shrimp*

*\*Roasted, Grilled or Butter-Poached Florida Spiny Lobster*

*\*Key Lime-Onion Encrusted Seared Scallops*

*\*Jumbo Lump Blue Crab Cakes*

### Chicken/Poultry

Jerk Chicken with Pineapple-Jalapeno Chutney

Lemon Pepper BBQ Chicken

Orange-Basil Glazed Chicken

Spicy Peanut-Cilantro Grilled Chicken

Andalucian Chicken with Pepper and Olive Sauce

Chicken Parmesan – baked with marinara sauce, mozzarella and parmesan

Southwestern Chicken – cajun spiced with peppers, onions, pepperjack cheese, tortilla crumb topping

*\*Chicken Cordon Bleu – chicken breast stuffed with ham and Swiss cheese with herbed cream*

*\*Chicken Saltimbocca – chicken cutlets baked with spinach, mushrooms, prosciutto and provolone*

*\*Seared Duck Breast – blueberry-port reduction*

### Pork

Finca-style Mojo Marinated Pulled Pork

BBQ Dry Rubbed Pulled Pork with our Honey-Bourbon BBQ sauce

Papaya Glazed Pork Loin

Korean BBQ Pork Tenderloin

Pinchos Morunos (Spanish Pork Skewers)

German Pork Schnitzel – fried pork cutlets with Homemade Apple Sauce

*\*Roasted Porchetta – pork tenderloin wrapped in pork belly stuffed with fresh herbs with Chianti wine sauce*

- \*Baby Back Ribs – dry rubbed and smoked with our Honey-Bourbon BBQ sauce
- \*Caja China Whole Pig

### Beef

- \*Espresso Rubbed Beef with Chimichurri
- \*English Countryside Roast Beef (Top Round) – au jus and Yorkshire pudding
- \*Grilled NY Sirloin – garlic butter
- \*Roasted Prime Rib – au jus and Yorkshire pudding
- \*Pepper Crusted Tenderloin
- \*Veal – parmesan, marsala, picatta, saltimbocca

### Miscellaneous

- Greek Moussaka – layered eggplant, ground lamb, tomatoes, onion, béchamel sauce
- Eggplant Parmesan – baked with marinara sauce, mozzarella and parmesan
- \*Low Country Boil
- \*Caja China Whole Lechon (Pig)
- \*Carving Station(s) – roasted beef, turkey breast, pork butt or leg of lamb with natural jus
- \*Paella – fish, shrimp, mussels, clams, chicken, chorizo, vegetables and saffron rice
- \*Grilled Lamb Chops – rosemary garlic olive oil
- \*Mustard Crusted Rack of Lamb

\*Indicates upcharge items

### STARCH

(choice of one)

- Arroz Congri (Cuban Black Beans and Rice)
- Irish Parsley Potatoes
- German-style Potato Salad
- Herb Roasted Potatoes & Onion
- Roasted Garlic Smashed Potatoes
- Truffle **or** Bacon Mac & Cheese
- \*Garden Risotto
- \*Island Rice Pilaf
- \*Asian-style Fried Rice
- \*Pork Belly Rice “Pilaf”
- \*Rasta “Lo Mein”
- \*Lasagna
- Red – Marinara, Ricotta, Asiago, Mozzarella
- White – Asiago Mornay, Spinach, Ricotta, Mozzarella
- \*Italian Action Station
- Pastas – cavatappi **or** penne
- Sauces – marinara, Alfredo, pesto, aglio e olio
- Vegetables – onions, peppers, garlic, broccoli, olives, basil
- Proteins – sausage, meatballs, pancetta, shrimp, anchovy

*\*Indicates upcharge items*

## **VEGETABLES**

*(choice of one)*

Tuscan Style Roasted Root Vegetables

Orange-Ginger Carrots

BBQ Baked Beans

Southern-style Cole Slaw

Mediterranean Ratatouille

Asparagus with Roasted Red Peppers

*\*Collard Greens with Bacon*

*\*Brussel Sprouts with Pancetta*

*\*Island-Spiced Green Beans and Bok Choy*

*\*Baked Tostones (Plantains) with Garlic-Cilantro Sauce*

*\*Roasted Green Beans with Chraimeh Sauce and Almonds*

## **SALADS**

*(choice of one)*

Garden Salad

Caesar Salad

Spanish White Bean Salad

*\*Caribbean Tropical Salad*

*\*Asia-Carib Salad w/Orange-Ginger Dressing*

*\*Greek Chopped Salad*

*\*Feastie's Salad - Romaine, Arugula, Fresh Berries, Pistachio and Gorgonzola with Lemon-Basil Dressing*

## **PASTA SALADS**

Island – shrimp, mango, red pepper, jalapeno, red onion, Keys Citrus vinaigrette

Cool Ranch – fresh corn, black beans, chorizo, red pepper, jalapeno, red onion, pepperjack, ranch dressing

Italian – pepperoncini, olives, tomato, red onion, basil, salami, provolone, Italian dressing

Greek – black & green olives, red onion, cucumber, mint, feta, tzatziki dressing

Vegetable – zucchini, yellow squash, carrots, celery, red onion, olives, red pepper, garlic-cilantro aioli

*\*Indicates upcharge items*

## **HOMEMADE BREADS**

*(choice of one)*

Pan de Aqua

Baguettes

Ciabatta

Pita

Brioche

Jalapeno-Cheddar Corn Bread

*\*Pao de Queijo (Brazilian Cheese Breads)*

*\*Focaccia with Herbs **or** Tomato, Onion, Olive*

*\*Garlic Bread*

*\*Indicates upcharge items*

**all breads are handmade by our in-house, European trained Pastry Chef/Baker**