

Stations Listed below are priced for when two or more are chosen for a minimum of 25 people.

Stations

Garden Vegetable Board \$8.00

Straight Raw

Celery, Carrot, Cucumber

Balsamic Roasted

Button Mushroom, Cherry Tomato

Olive Oil Grilled

Asparagus, Red Onion, Summer Squash

Spread

Red Pepper Ranch, Pimento Cheese,

French Onion

Local Dairy Board \$10.00

Winter Park Dairy

Black and Bleu, Florida Cheddar

Sweet Grass Dairy

Green Hill, Thomasville Tomme

Wainright Dairy

Chipotle Jack, Mild Brick

Bread and Fruit

Berry Blend, Grapes, Lavosh, Baguette

Add Charcuterie \$13.00

Selection of Salumis, Prosciutto,

Bresaola

Tickle Your Brisket \$11.00 🍴

House Smoked Brisket

Salt and Pepper

Sauces

Nashville Sweet, Carolina Vinegar

Crispy Slaw

Pickle Juice and Poppy Seed

Slider Rolls

Chop It Or Toss It \$12.00 🍴

Garden Greens

Romaine and Artisan

Garden Toppings

Tomato, Cucumber, Red Onion, Carrot,

Mushroom

More Toppings

Parmesan, Croutons, Shrimp, Chicken,

Sunflower Seeds

Garden Dressings

Ranch, Balsamic, Caesar

Asian Dim Sum \$15.00

Steamer Dumplings

Pork Cabbage

Seafood Dumplings

Crab Rangoon

Rice Bowls

Tofu, Beef, Tuna Poke

China Boxes

Fried Rice, Edamame

*Consuming raw or undercooked meat, fish, shellfish, or eggs may increase your risk of food borne illnesses

***Stations denoted with a 🍴 are considered action stations and require a \$75.00 Chef Fee, Stations Denoted with a 🍽️ require a \$75.00 Attendant Fee

Southern-Fried Chicken \$15.00

*Prestige Boneless Chicken
Buttermilk, Herbs, Hot Sauce*

Bakes and Batters

Flaky Biscuit, Cornbread, Malt Waffle

Syrup

*100% Maple, Sorghum, Blackberry,
Winter Park Honey*

Pickles

Garlic, Dill Bread and Butter

Florida Shrimp And Georgia Grits

\$17.00 🍷

Florida Sourced Shrimp

Cajun Spice, Herb Butter, Citrus

Gayla's Grits

Corn Broth, Sea Salt

Stir Ins

*Bacon, Scallions, Onion, Tomato,
Spinach*

Cheese Stir Ins

Cheddar, Pepperjack, Goat Cheese

Loaded Mac and Cheese \$16.00 🍷

Mac and Cheese

Cheddar, Pepperjack, Alfredo

Mac and Heat

Bird Chili Hot Sauce, Jalapeno

Mac and Meat

Bacon, Shrimp, Chorizo, Grilled Chicken

Mac and Eats

*Peas, Crispy Onion, Tomato, Peppers,
Spinach*

Jumbo Lump Crab Cake \$19.00

Maryland Blue Crab

Old Bay, Butter, Lemon

House Remoulades

Capers and Chipotle

Not Remoulades

Salsa Verde and Bloody Mary Cocktails

Toppers

*Grilled Corn Salsa, Avocado Mango,
Pickled Mustard Seeds*

Carving Station 🍷

Pepper Seared Beef Tenderloin \$300.00

Serves 25

Sage Roasted Turkey Breast \$175.00

Serves 40

Herb Crusted Beef Strip \$250.00

Serves 45

Chef's Choice of Vegetable or Starch

*Consuming raw or undercooked meat, fish, shellfish, or eggs may increase your risk of food borne illnesses

***Stations denoted with a 🍷 are considered action stations and require a \$75.00 Chef Fee, Stations Denoted with a 🍷 require a \$75.00 Attendant Fee

Selection of the Seas

Build your own raw bar with choices

from the following ingredients:

Chilled Florida Shrimp \$5.00/pc

*Seasonal East and West Coast Oysters
\$4.00/pc*

Snow Crab Claws \$6.00/pc

Cherrystone Clams \$2.00/pc

King Crab Legs \$8.00/pc

*Bloody Mary Cocktail Sauce, Dijon Aioli,
Red Wine Mignonette And Fresh Lemon
Wedges*

Taco Bar \$18.00 🍷

Taco Shells

Crunchy Corn and Soft

Taco Meat

Ground Beef and Pulled Chicken

Taco Veg

Tomato, Iceberg, White Onion

Taco Dairy

Queso Fresco, Cheddar, Sour Cream

**Consuming raw or undercooked meat, fish, shellfish, or eggs may increase your risk of food borne illnesses*

***Stations denoted with a 🍷 are considered action stations and require a \$75.00 Chef Fee, Stations Denoted with a 🍽️ require a \$75.00 Attendant Fee*

Sweet Stations

Coffee & Donut \$9.00

Donut

Plain, Cinnamon, Crunch

Donut Hole

Fried Yeast Brioche Dough

Glaze

Banana, Vanilla, Butterscotch,

Pistachio

Sauce

Coffee Cream, Caramel, Blackberry,

Raspberry

Floribbean Chocolate \$11.00

Orange Chocolate Torte

Raspberry and Truffle Mouse

Key Lime Tartlets

Sweet Shell, Lime Custard, Fresh

Zest

Triple Treat Brownies Dark, Milk and

White Chocolate

Sea Salt Caramel Toffee

Shards and Jarred Custard

The Viennese Table \$11.00

Assorted mini pastries

Cannolis, Éclairs, Chocolate Cups,

Assorted French Macaroons,

Linzer Torte,

Sachertorte, Fruit Tarts

Classic Crepes \$12.00 🍷

Warm Crepes

Salted Toffee Sauce

Toppings

Fudge, Fresh Berries, Candied

Pecans, Cherries

Dairy

Whipped Cream, Vanilla Ice Cream

Fruit

Spiced Peach Compote

*Consuming raw or undercooked meat, fish, shellfish, or eggs may increase your risk of food borne illnesses

***Stations denoted with a 🍷 are considered action stations and require a \$75.00 Chef Fee, Stations Denoted with a 🍽️ require a \$75.00 Attendant Fee