Chef Aaron Bellizzi

Private Dinning Menu Options

(Fully Customized Menus Available)

Hor d’ Oeuvres (Choice of)

* Tortilla de Camarones (Thin Crisp Shrimp Cakes)
* Warm Cheese Gougers (Baked Cheese Puffed Dough)
* Tuna Tartare inside of Wonton Cone with Ginger Sesame Dressing
* Melon Skewers with Mozzarella topped with Prosciutto.
* Tomato Mozzarella Skewers with Balsamic and Basil
* Tomato Gazpacho Shooter with Extra Virgin Olive Oil
* Skewered Shrimp Cocktail with Cocktail Sauce and Chives

Appetizers

* Local Lettuces with Shaved Vegetables, Feta, Olives, Red Wine Vinaigrette
* Caesar Salad, Romaine Lettuce, Croutons, Parmesan Cheese, Anchovy

Entrée’s

* Grouper Creole with Basmati Rice & Shaved Local Vegetables
* Traditional Beef Wellington with Seasonal Sides & Sauce
* Roast Chicken with Caramelized Honey, Spices & Vegetables

Dessert

* Chocolate Pot de Crème, Cinnamon, Sugar, Mixed Berry Compote
* Local Fruit Galette, Sugar, Whip Cream or Ice Cream