



## SPRING & SUMMER

### *Passed Canapés*

- Spring Onion Tartlet
- Chicken Encroute with Asparagus & Red Bell Pepper
- Mini Crab Cakes & Old Bay Aioli
- Pulled Pork Pot Stickers with Ginger Datil Jam
- Gazpacho With Shrimp Escabeche
- Shiitake Mushroom Tartlet
- Tuna Crudo In Cucumber Cups with Spicy Aioli
- Buffalo Chicken Spring Rolls
- Compressed Watermelon & Yellow Fin Tuna with Sesame Seeds
- Tuna Cru

CATERING MANAGER:  
Kelley Cottrell  
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904.829.2727

## *Stations*

### POKÉ

Tuna, Wahoo & Tofu; Seasoned Rice, Red Lentil Salad, Diced Cucumber, Wakame, Roasted Cherry Tomatoes, Arugula, Squash, Soy Sauce, Ponzu, Scallion, Chopped Cilantro, E.V.O.O., Truffle Oil, Fresh Lime Juice, Lemon Gremolata, & Toasted Sesame Seeds

### FARMSTAND

Mixed Greens, Romaine Hearts, Baby Kale & Arugula; Avocado, Chopped Scallion, Shiso Pepper, Sliced Cucumber, Bell Peppers, Roasted Corn, Sliced Red Onion, Radish, Squash, Shaved Zucchini, Carrots, Pickled Green Beans, Roasted Pepitas, Crispy Shallots, Chick Peas, Feta Cheese, Gorgonzola, Shaved Parmesan, Aged Cheddar, Green Goddess Dressing, Citrus Tarragon, White Balsamic, & Caesar

### CHARCUTERIE

Artisan Cured Meats of Coppa, Sopresetta, Bersola, Dry Italian Salami & Mortadella; Artisan Cheeses will vary or based on request; Hard (Parmesan or Similar); Medium (Gouda or Similar); Soft (Bleu or Similar); and Very Soft (Brie Or Similar); Various Breads, Crostini, Jams, Mixed Pickles

### SMOKED SALMON

Smoked Salmon & Gravlax Style Smoked Salmon; Shallots, Crispy Potato Chips, Chives, Creme Fraiche, Dill Cream, Hard & Soft Boiled Egg, Capers & Flat Bread Crackers

### TACO STREET CART

Taco Salad; Chili Rubbed Flank Steak, Blackened Fish, Smoked Paprika Shrimp, Chicken Mole & Carnitas; Pico, Guacamole, Cotija Cheese, Roasted Street Corn, Soft & Hard Corn Taco Shells

### LOCAL FARE

Baby Kale, Beet & Goat Cheese Salad; Fried Fish, Fried Shrimp, Lo Boil, Minorcan Clam Chowder; Hush Puppies, Datil & Pink Sauces

### NY STEAK HOUSE

Caesar Salad; Beef Tenderloin, Dry Aged Prime Ny Strip, Steamed Cold Water Lobster & Chicken Roulade; Herb Roasted Fingerling, Grilled Jumbo Asparagus, Sautéed Mushrooms; King's Sweet Hawaiian Rolls, Peter Lugar Steak Sauce & Bordelaise Sauce

### CARRIBEAN

Conch Salad; Guava Roasted Pork Shoulder, Coconut Curried Snapper, Skirt Steak Con Chimichurri & Mojo Roasted Jerked Chicken; Beans & Rice, Picadillo, Cuban Bread, Fried Maduros & Yucca

### SOUTHERN

Watermelon & Arugula Salad; BBQ Brisket, Pulled Pork, Pulled Chicken & Smoked Ribs; Mac N Cheese, Corn Bread Soufflé, Southern Style Green Beans, Braised Collards & Roasted Corn

### ITALIAN

Caprese Salad; Chicken Picatta, Veal Marsala, Meat Balls & Grilled Sausage Links; Stuffed Shells, Mixed Pastas & Sauces; Orzo & Roasted Garden Vegetables, Shaved Parmesan, Chili Flakes & Garlic Bread

\*\*\*\* All Items Are Also Available A la Carte \*\*\*\*



FALL & WINTER

Passed Ganapés

- Duck Confit Gyoza
- Leek & Mushroom Risotto Cake with Braised Short Rib
- Pumpkin Risotto Cake with Butternut Squash
- Grilled Lobster Mac N Cheese
- Brie Encroute
- Chicken Pot Pie
- Sweet Potato Arinchini
- Beef Tartar On Olive Crostini
- Prosuttio Wrapped Dates Stuffed with Feta

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Stations

BURATTA

Mini Burrata; Olives, Sun-Dried Tomatoes, Eggplant Caponata, Roasted Cherry Tomatoes, Garlic Confit, Arugula Pesto, Mixed Greens, Fresh Heirloom Tomato, Fig Tapenade, E.V.O.O., Balsamic Glaze, Truffle Oil, Lemon & Gremolata

FARMSTAND

Mixed Greens, Romaine Hearts, Baby Kale & Arugula; Orange Segments, Chopped Scallion, Pepperchini, Sliced Cucumber, Bell Peppers, Roasted Corn, Sliced Red Onion, Radish, Edamame, Carrots, Pickled Red Onion, Roasted Beets, Pepitas, Crispy Shallots, Chick Peas, Feta Cheese, Gorgonzola, Shaved Parmesan, Aged Cheddar, Green Goddess Dressing, Citrus Tarragon, White Balsamic & Caesar

CHARCUTERIE

Artisan Cured Meats of Coppa, Sopresetta, Bersola, Dry Italian Salami & Mortadella; Artisan Cheeses will vary or based on request; Hard (Parmesan or Similar); Medium (Gouda or Similar); Soft (Blue or Similar); and Very Soft (Brie or Similar); Various Breads, Crostini, Jams & Mixed Pickles

SMOKED SALMON

Hot Smoked Salmon & Gravlox Style Smoked Salmon; Hard & Soft Boiled Egg, Shallots, Crispy Potato Chips, Chives, Creme Fraiche, Dill Cream, Chopped Red Onion & Flatbread Crackers

TACO STREET CART

Taco Salad; Chili Rubbed Confit Short Rib, Shrimp Escabeche, Chicken Mole & Carnitas; Pico, Guacamole, Cotija Cheese, Black Beans & Rice, Soft & Hard Corn Taco Shells

LOCAL FARE

Baby Kale, Beet & Goat Cheese Salad; Fried Fish, Fried Shrimp, Steamed Blue Crab, Minorcan Clam Chowder; Hush Puppies, Datil & Pink Sauces

NY STEAK HOUSE

Caesar Salad; Braised Short Rib, Dry Aged Prime Ny Strip, Steamed Cold Water Lobster & Chicken Roulade; Twice Baked Cheddar Potato, Creamed Spinach, Sautéed Mushrooms; King’s Sweet Hawaiian Rolls, Peter Lugar Steak Sauce & Bordelaise Sauce

CARRIBEAN

Conch Salad; Guava Roasted Pork Shoulder, Coconut Curried Snapper, Skirt Steak Con Chimichurri & Mojo Roasted Jerked Chicken; Beans & Rice, Picadillo, Fried Maduros, Yucca & Cuban Bread

SOUTHERN

Dixie Salad; BBQ Brisket, Pulled Pork, Pulled Chicken & Smoked Ribs; Mac N Cheese, Corn Bread Soufflé, Southern Style Green Beans, Braised Collards & Roasted Corn

ITALIAN

Panzanilla Salad; Chicken Milanese, Veal Marsala, Grilled Sausage Links & Meat Balls; Risotto, Lasagna, Mixed Pastas & Sauces; Shaved Parmesan, Chili Flakes & Garlic Bread

\*\*\*\*All Items Are Also Available A la Carte\*\*\*\*