

Dinner 1

APPETIZERS

BUTTER LETTUCE SALAD

avocado, crushed hazelnuts, orange, shallot-hazelnut vinaigrette

BRAISED LEEKS

fourme d'ambert, garlic toasted walnuts, sherry vinaigrette

BEEF CARPACCIO

roasted cipollini onion, upland cress, garlic chips, truffle dressing

ENTRÉES

BRAISED CHICKEN

apricots, green olives, herbed cous cous

SLOW ROASTED BERKSHIRE PORK SHOULDER

anson mills cheese grits, parsley sauce, pickled onions

CHARRED EGGPLANT

tahini sauce, za'atar, preserved meyer lemon, chickpeas

DESSERT

STRAWBERRY CARDAMOM CAKE

strawberry compote, candied pistachios

MICHAEL
Schwartz
EVENTS

catering &
private parties

3 courses, served family-style

Dinner 2

APPETIZERS

BEET & HEIRLOOM TOMATO SALAD
green beans, heart of palm, blue cheese, walnut vinaigrette

ROASTED MARKET VEGETABLES
grains & seeds, tahini sauce, cilantro

LOCAL FISH CEVICHE
citrus, shaved red onion, avocado, cilantro,

ENTRÉES

GRILLED YELLOW JACK
fregola, orange, grilled red onion, green olive tapenade

ROASTED WHOLE "POULET ROUGE" CHICKEN
pine nuts, currants, arugula, jus

ALMOND BRAISED LAMB SHANKS
toasted almond salad

SIDES

ROASTED FENNEL
orange, calabrian chiles

ROASTED POTATOES
romesco, green onions

DESSERTS

LEMON MERINGUE TART

DATE CAKE
sticky toffee sauce, crema

MICHAEL
Schwartz
EVENTS

catering &
private parties

3 courses, served family-style

Dinner 3

APPETIZERS

CITRUS SALAD

avocado, shallot, mustard greens, pistachio, sherry vinaigrette

CHARRED OCTOPUS

fingerling potatoes, smoked chile aioli, lemon

CRISPY LAMB RILLETTE

greek yogurt, preserved meyer lemon, mint

ENTRÉES

WHOLE ROASTED LOCAL SNAPPER

green olive salsa verde

CRISPY DUCK CONFIT

minneola tangerine mostarda, frisée

GRILLED 48OZ PORTERHOUSE

garlic confit, burnt thyme

SIDES

ROASTED CAULIFLOWER

fish sauce vinaigrette, cilantro

POTATO & LEEK GRATIN

DESSERTS

CHOCOLATE BUDINO

salted caramel, toasted brioche, crema

ALMOND CAKE

candied orange, vanilla gelato

MICHAEL
Schwartz
EVENTS

catering &
private parties

3 courses, served family-style

Dinner 4

APPETIZER

CRISPY DUCK CONFIT
whipped cauliflower, pear chutney, escarole

ENTRÉE

PAN ROASTED GROUPER
wild mushroom conserva, chickpeas, salsa verde

DESSERT

OLIVE OIL CAKE
marsala figs, toasted pine nuts

MICHAEL
Schwartz
EVENTS

catering &
private parties

3 courses, served individually

Dinner 5

APPETIZER

TUNA CRUDO

blood orange, preserved fennel, fresno chiles

SALAD

ROASTED BABY BEETS

whipped robiola cheese, pistachio, mache

MIDCOURSE

RICOTTA ANGOLOTTI

black truffle, parmigiano nage

ENTRÉE

GRILLED NY STRIP

whipped potato, charred escarole, capers, lemon

DESSERT

CHOCOLATE TORTE

toasted hazelnuts, malted milk ice cream

MICHAEL
Schwartz
EVENTS

catering &
private parties

5 courses, served individually

Supplements

RAW BAR

OYSTERS, CLAMS, SHRIMP, LOCAL FISH CEVICHE, ALASKAN KING CRAB
classic mignonette, housemade cocktail sauce
add stone crab (seasonal)

OYSTERS

TODAY'S SELECTION
classic mignonette

FLORIDA STONE CRAB

(SEASONAL)
green sambal & mustard sauce

CAVIAR

AMERICAN STURGEON
housemade latkes, crème fraîche

SNACK COURSE

CLASSIC DEVILED EGGS
MARINATED OLIVES orange peel, fennel
KIMCHI crushed peanuts
CRISPY HOMINY chile, lime
CHICKEN LIVER CROSTINI caramelized onions
FALAFEL tahini sauce, pickled red onion
CRISPY PIG EARS chile, lime
SHRIMP TOAST "BANH MI"
THICK CUT POTATO CHIPS pan fried onion dip

choose 3

AMUSE BOUCHE

INTERMEZZO

SHAVED BLACK TRUFFLES

MICHAEL
Schwartz
EVENTS

catering &
private parties

Dessert Supplements

COOKIES & CONFECTIONS

CHOCOLATE CHUNK
FUDGY WUDGY
HOUSEMADE SNICKERS
HOUSEMADE NUTTER BUTTER
FILLED MINI DONUT
HOUSEMADE OREO
PEANUT BRITTLE
HOUSEMADE MARSHMALLOW
FRUIT GELÉE

CAKES

CHOCOLATE FUDGE CARAMEL CAKE
GINGER CARROT CAKE cream cheese frosting
STRAWBERRY ANGEL FOOD CAKE
PISTACHIO CREAM CAKE
MEYER LEMON COCONUT CAKE

SEASONAL COBBLER & MINI HANDMADE PIES

SPRING: RHUBARB, FLORIDA BLUEBERRY
SUMMER: PEACH, NECTARINE, APRICOT, FIG
FALL: APPLE, QUINCE, PEAR, CRANBERRY
WINTER: STRAWBERRY

POPSICLES

MILK CHOCOLATE FUDGESICLE
ORANGE CREAMSICLE
STRAWBERRY MINT

MICHAEL
Schwartz
EVENTS

catering &
private parties