

Stations

RAW BAR

OYSTERS, CLAMS, SHRIMP, LOCAL FISH CEVICHE, ALASKAN KING CRAB
classic mignonette, housemade cocktail sauce

add stone crab (seasonal)

HOUSEMADE PASTA

GEMELLI RUSTICA chanterelle mushrooms, brown butter, thyme, piave vecchio
TAGLIOLINI clams, garlic, lemon, bread crumbs
BUCATINI CACIO E PEPE black pepper, parmigiano
GNOCCHI SARDI charred octopus, heirloom tomato, calabrian chile
RIGATONI short rib sugo, whipped ricotta

choose 1

includes pasta extruder for onsite production

CARVING STATION

ROASTED WHOLE "POULET ROUGE" CHICKEN pine nuts, raisins, arugula

GRILLED WHOLE SNAPPER fennel, orange, green olives

SLOW ROASTED PRIME RIB parsley sauce, roasted garlic, thyme

choose 2-3

GRILLED PIZZETTE

MARGHERITA tomato, mozzarella, basil, olive oil
PISTACHIO PESTO house made ricotta, charred onion, pecorino
PUTTANESCA housemade hot sausage, stracciatella
ZUCCHINI roasted tomato, basil, chili flakes, trugole
WILD MUSHROOM porcini crema, mozzarella, arugula
ROCK SHRIMP & CHORIZO escarole, manchego cheese

choose 3

MICHAEL
Schwartz
EVENTS

catering &
private parties

Stations

TAPAS, CHARCUTERIE & CHEESE

CHEESE BOARD chef's assortment of 3, apricot thyme jam

CHARCUTERIE BOARD chef's assortment of 3, dijon mustard

PORK RILLETTES dijon mustard

MARINATED FLORIDA SHRIMP preserved lemon, dill

MARINATED MUSSELS green chiles, smoked paprika

LOCAL FISH CEVICHE citrus, avocado, shaved onion, cilantro

SPANISH TORTILLA smoked chile aioli

FOCACCIA heirloom tomato, pesto

GREEK FARRO SALAD french feta, heirloom tomato, cucumber, lemon vinaigrette

MARINATED EGGPLANT chickpeas, tahini sauce, cilantro

ROASTED PEPPERS garlic, herbs

CRISPY CHICKPEAS curry, peanuts

HEIRLOOM TOMATOES salsa verde

ROASTED WILD MUSHROOMS thyme

choose 8

*all stations include castelvetrano olives
cornichons, marcona almonds, baguette*

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LA CAJA CHINA

ROASTED WHOLE PIG mojo, grilled calabaza, tostones, black beans, saffron rice

TACOS

ROASTED WHOLE LOCAL FISH
GRILLED FLORIDA SHRIMP
SLOW ROASTED PORK SHOULDER
SLOW ROASTED SHORT RIB
ROASTED WILD MUSHROOMS

choose 2

*all stations include blue corn tortillas, shredded cabbage, pico de gallo
queso fresco, pickled red onion, cilantro, assorted salsas*

FIDEUÀ

SEAFOOD lobster, mussels, clams, local fish, aioli
MIXED chorizo, shrimp, mussels, clams, local fish, aioli
NEGRE local fish, squid, aioli

choose 1

ZEPPOLE

ORANGE MARMALADE anise sugar
CHOCOLATE CREAM cocoa
VANILLA CREAM lemon sugar
STRAWBERRY JAM vanilla sugar
HOUSEMADE RICOTTA local honey
DULCE DE LECHE powdered sugar

choose 3

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