

# 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

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## 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**

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catering &  
private parties

3 courses, served family-style

# Dinner 3

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## 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

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## 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**

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catering &  
private parties

# Dessert Supplements

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## 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**

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catering &  
private parties