

## Stations

### RAW BAR

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

*add stone crab and/or alaskan king crab PA*

### 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  
*minimum 50 guests*  
*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  
*minimum 50 guests*

### GRILLED FLATBREAD

CAPRESE heirloom tomato, stracciatella, basil  
PISTACHIO PESTO house made ricotta, charred onion, pecorino  
PROSCIUTTO arugula, fennel, parmigiano  
ZUCCHINI roasted tomato, basil, chili flakes, goat cheese  
WILD MUSHROOM porcini crema, mozzarella, arugula  
ROCK SHRIMP escarole, manchego, grilled lemon

choose 3  
*requires charcoal grill*

**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*

## "TABLESIDE" SALAD

CAESAR anchovy, garlic croutons, parmigiano

*made to order*

**MICHAEL**  
*Schwartz*  
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## MARKET VEGETABLES

### RADISHES

WOOD OVEN ROASTED GREEN BEANS shallot-hazelnut vinaigrette

GEM LETTUCE SALAD meyer lemon vinaigrette

HEIRLOOM TOMATOES basil, extra-virgin olive oil, sea salt

GRILLED BUTTERNUT SQUASH stracciatella, pumpkin seed pesto, sunflower sprouts

WOOD OVEN ROASTED FINGERLING POTATOES dijon aioli

WOOD OVEN ROASTED ZUCCHINI anchovy butter

BRUSSELS SPROUTS buratta, mint, creamy parmigiano dressing

### HOUSEMADE PICKLES

choose 6

## LA CAJA CHINA

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

*minimum 20 guests*

## 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*

*minimum 20 guests*

**MICHAEL**  
*Schwartz*  
**EVENTS**

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