

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

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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

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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

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