



2021

INFORMATION

&

CATERING MENU

WHO WE ARE



CEO Austin Johnson Executive Chef Reilly Quillin



C.F.O Chris Valcarcel



Director of Catering



Creative Director Shelby Salerno



Banquet Menu

APPETIZER – PASSED

PRE-BAGGED POPCORN

GRILLED FLATBREADS WITH OLIVE OIL & HERBS

GRIDDLED CRAB CAKES, CURRY TARTARE SAUCE

DEVILLED EGGS.

HAMACHI TARTARE, PONZU

EMERIL'S BBQ SHRIMP

BUFFALO CHICKEN QUESADILLA

CORN AND CHEESE EMPANADAS, SALSA VERDE

SHUI MAI – SOY DIPPING SAUCE

PACIFIC RIM TOSTADAS – AHI TUNA, WASABI CRÈME FRAICHE

POT STICKERS – THAI DIPPING SAUCE

CROSTINI – PROSCIUTTO, GOAT CHEESE, FIG JAM, GRILLED ROSEMARY BREAD, BALSAMIC REDUCTION

STATIONARY

REILLY'S SEAFOOD BAR -OYSTERS, SHRIMP, CRAB CLAWS, SASHIMI, SAUCES

ANTIPASTO BOARD – PATE, SALAMI, PROSCIUTTO, ASSORTED CHEESES, PICKLES, OLIVES, APPLE, BREADS, MUSTARDS

THE SLIDER BAR – BEEF, CHICKEN, LAMB – SELECTION OF SAUCES AND RELISHES

PAELLA STATION

TOASTIE STATION



MEDITERRANEAN DIPS, SPREADS, CHIPS AND BREADS

TOMATO SOUP/ GRILLED CHEESE STATION

FRENCH FRY STATION – TOPPINGS: IRISH, TRUFFLE PARMESAN, STROGANOFF, CURRY

TACO STATION – CHILE AL PASTOR, AL CARBON, AL PESCADO - HOUSE MADE TORTILLAS, ASSORTED SALSAS

INDIAN CURRY STATION – CHICKEN BOMBAY, LAMB MADRAS, EGGPLANT CAULIFLOWER – BASMATI RICE, CHUTNEYS, NAAN

SALADS

CHEZ FRIED CHICKEN SALAD

JAPANESE SALAD - PERSIAN CUCUMBER, SEAWEED, PINENUTS, SCALLION, NORI

LATIN CAESAR SALAD - BABY GEM LETTUCE, SPICED PEPITAS, PARMESAN, LEMON POBLANO DRESSING

SALAD OF GRILLED SWEET CORN, COTIJA CHEESE, CILANTRO, CREAMY SMOKED PAPRIKA DRESSING

WATERMELON WEDGES - TAJINE SPICE, LIME SQUEEZE

ICEBERG LETTUCE - CRUMBLED BLUE CHEESE, CRISPY BACON, BUTTERMILK RANCH DRESSING

KALE CAESAR - CROUTONS, CAESAR DRESSING, PARMESAN

HEIRLOOM TOMATO SALAD - SHAVED FENNEL, FRESH MOZZARELLA, BASIL, PESTO VINAIGRETTE

GREEK – HEIRLOOM TOMATO, FETA CHEESE, OLIVE OIL

COUSCOUS - FRESH HERBS, CUCUMBER, CHICKPEAS, RED PEPPER, RED ONION LEMON, DILL

QUINOA, CAULIFLOWER, BROCCOLI SALAD - RAISINS, CASHEWS & HONEY LEMON DRESSING

SMOKY POTATO SALAD - CELERY, GREEN ONION, CREAMY BBQ DRESSING P

TRADITIONAL ENTREES

NORWEGIAN COD - PAN BRAISED, THAI COCONUT CURRY BROTH, PEA TENDRILS, MUSHROOMS, BELL PEPPER, BASIL, UDON NOODLES

SWORDFISH - PAN ROASTED, ZAATAR, CUCUMBER YOGURT CHILI SAUCE – REFRIED GARBANZO BEANS, EVOO

FRESH NEW ENGLAND SCALLOPS - PAN SEARED TO MEDIUM, PEA TENDRILS, CREAMED CORN, CRISPY PROSCIUTTO

ZARZUELA ‘SPANISH SEAFOOD STEW’ - SHRIMP, SCALLOPS, CLAMS, CALAMARI, TOMATO, SHERRY, CREAM, PAN-CON-TOMATO

MUMBAI SHRIMP - LARGE SHRIMP, SPICY CURRY , CUCUMBER YOGURT, SPINACH BASMATI RICE, MANGO CHUTNEY

MUSCOVY DUCK BREAST SCHNITZEL - BREADED CUTLETS, BLUEBERRY PORT WINE REDUCTION, RYE GRUYERE BREAD PUDDING, BRAISED GERMAN STYLE CABBAGE

CHICKEN PARMESAN - LIGHT TOMATO SAUCE, SMOKED MOZZARELLA AND PARMESAN, BUTTERED PASTA, CAPERS

OSSO BUCO - BRAISED, CARROTS, ONION, CELERY, TOMATO, HERBS, WINE – POTATO GNOCCHI, AU JUS

NEW YORK STEAK - GRILLED, PORT WINE- ROAST POTATOES – BROCCOLINI

FLATIRON STEAK - BLACKENED, GRILLED, SLICED, BBQ BUTTER - CHEESE GRITS

CAJUN MEATLOAF - MARCHAND DU VIN SAUCE - MASHED POTATOES -ROLLING HILLS SWISS CHARD

ROAST PRIME RIB OF BEEF - AU JUS, YORKSHIRE PUDDING, CREAMED SPINACH, CREAMED CORN, MASHED POTATOES

OFF THE LIVE OAK FIRE GRILL

GRILLED LOBSTER TAILS - BUTTER BASTED

GRILLED LAMB CHOPS -MINT RELISH

GRILLED MARINATED CHICKEN ASADA

GRILLED MARINATED RIBEYE

MIDDLE EASTERN MARINATED SWORDFISH

GRILLED NEW YORK

MARINATED JUMBO SHRIMP - HERB BUTTER BASTED

WOOD FIRE OVEN ROASTED HALIBUT - PRESERVED LEMON–OLIVE RELISH

ARTISAN SAUSAGES – ASSORTED MUSTARDS

OAK GRILLED SEASONAL VEGETABLES

GRILLED CAULIFLOWER STEAK - HERB RELISH

OAK GRILLED SALMON - MAPLE MUSTARD GLAZE

BARBECUED PORK RIBS



MARINATED TRI TIP - FRESH HERB CHIMICHURRI

CARVERY

ROAST TURKEY – STUFFING, GRAVY

ROAST FILET OF BEEF – BEARNAISE

ROAST RACK OF LAMB - ENGLISH MINT SAUCE

ROAST NEW YORK STRIP – HORSERADISH CREAM



ECLECTIC

CHILE VERDE – BRAISED PORK, ROASTED POBLANO CHILIES, CILANTRO, WARM TORTILLAS

PORTUGUESE SEAFOOD ZARZUELA -SHRIMP, MUSSELS, CLAMS, FISH, LOBSTER, TOMATO SOFRITO

CURRIED CHICKEN TIKKA MASALA

MALAYSIAN SHRIMP SAMBAL

CHEZ CAJUN MEATLOAF

MOROCCAN CHICKEN STEW - SWEET POTATO, COUSCOUS

GREEK MOUSSAKA

PERUVIAN CHICKEN

LAMB TAGINE

TURKEY POZOLE

THE BOUZY PUB

SCOTCH EGGS

FISH AND CHIPS

INDIAN SHEPHERDS PIE

CHICKEN POT PIE

STUFFED YORKSHIRE PUDDINGS

VEGETABLES

ROASTED BRUSSEL SPROUTS



PESTO CAULIFLOWER AND CORN

PEA MINT CROQUETTES

HONEY ROASTED CARROTS

CURRY ROASTED ROOT VEGETABLES

GRILLED CORN ON THE COBB

ROASTED MUSHROOMS WITH ZAATAR

SIDES

CREAMY MAC & CHEESE

SANTA MARIA STYLE PINQUITO BEANS

MEXICAN RICE

BASMATI RICE

GRILLED GARLIC BREAD

JALAPENO CORN MUFFINS

HOMEMADE BISCUITS, HONEY BUTTER

LOADED BAKED POTATO

BREADS

SOUR DOUGH

ROSEMARY

INDIAN NAAN

BASMATI RICE

BAGUETTE

CHIPS AND DIPS

DESSERTS

STRAWBERRY SHORTCAKE AND CREAM

KEY LIME TART



BUDINO - BUTTERSCOTCH POT AU CREME

STICKY TOFFEE PUDDING

NEW YORK CHEESECAKE

PECAN PIE

FLOURLESS CHOCOLATE CAKE

ASSORTED COOKIES AND MINI DESSERTS

ICE CREAM BAR

LIVE DESSERT STATIONS

CREPES SUZETTE

CHERRIES JUBILEE

BANANAS FOSTER

ICE CREAM



AFTERNOON TEAS

ASSORTED FINGER SANDWICHES

SCONES – WHIPPED CREAM AND JAMS

ASSORTED PASTRIES

POTS OF LOOSE-LEAF TEA

BREAKFAST STATIONS/BUFFETS

OMELET STATION

FULL ENGLISH STATION

EGGS BENEDICT

HOMEMADE GRANOLA AND GREEK YOGURT

ENGLISH BANGERS

NUESKES BACON

SCRAMBLED EGGS

SMOKED SALMON, CREAM CHEESE, BAGELS

CHALLAH FRENCH TOAST

FRESH FRUIT

CROISSANT, RASPBERRY JAM

STREET FOOD STATIONS

AREPAS – STUFFED FROM COLUMBIA

ANTICUCHOS – KEBABS FROM PERU

BANH MI – SANDWICHES FROM VIETNAM

CALZONE – FOLDED, STUFFED PIZZA FROM ITALY

CREPES - FRANCE

GYROS - GREECE

HOT DOGS - USA

POMMES FRITES - BELGIUM

TACOS - MEXICO

EMPANADAS -ARGENTINA

MEAT PIE -AUSTRALIA

DUMPLINGS – CHINA

HAND ROLLS -JAPAN

PUPUSAS -EL SALVADOR

JOHNNY CAKES -ST MARTIN

STUFFED YORKIES -ENGLAND

