



Platter Menu

Dips

Caramelized onion, Bacon, and Manchego dip with Crispy Flour Tortilla Chips \$65

Parmesan Artichoke Dip with Truffle served with Crostini \$60

Shrimp Ceviche with Mango Pico de Gallo and Fresh Corn Tortilla Chips \$95

Edamame Hummus with Caribbean Crunch and Fresh Vegetable Crudite \$65

Dip trio with our House Made Queso, Grilled Poblano Salsa, and Eloté Corn Dip and Fresh Corn Tortillas \$85

Snacks

Mini Crab Cakes with Tarragon Aioli \$95

Island Spiced Chicken Skewers with Chili Mango Sauce \$75

Tea sandwiches with truffle chicken salad, smokey bacon egg salad, and cucumber \$55

Mezze platter with hummus, marinated olives, feta, toasted pita and grilled vegetables \$85

Artisanal Cheese and Charcuterie Board with Focaccia, house pickles and jam \$115

Seared Tuna Poke platter with sushi rice, spicy mayo and sweet soy and furikake \$95

Lighter Fare

Caesar Salad with Parmesan Crisps, Focaccia Croutons and our Killer Caesar Dressing \$55

Mixed Green Salad with Pomegranate Vinaigrette, Aged Cheddar, and Candied Almonds \$55

Caprese Salad with Fresh Mozzarella, Tomato Confit, Balsamic and Basil \$70

Chopped Salad with mixed greens, bacon, cucumber, tomato, peppers, onions and toasted pecans \$65

Larger Bites

Pork Tenderloin Sliders with Guava BBQ and Pickled Onions \$85

Chicken Quesadillas with Salsa Roja and Black Bean and Corn Dip \$85

2 Bite Wrap Platter Chicken Pesto, Steak and Chimichurri, and Mozzarella caprese wraps cut into two bite pieces \$65

Beef Tenderloin Sliders with marinated onions and horseradish sauce \$115



Sweet Treats

Fresh Fruit Platter - an assortment of fresh fruit \$90

Half Dozen Chewy Chocolate Chip Cookies \$45

The Best Salted Caramel Brownies \$65

Coconut Bars - graham cracker, pecans, caramelized white chocolate, dark chocolate, and coconut \$40

Key Lime Pie Bites \$50