

TRAYS

\$42 Small (Serves 10-12)

\$90 Large (Serves 20)

Cheese and Charuterie

Chef's selection of cured meats and cheeses

Cheese and Fruit

Chef's selection of fruits and cheeses

Vegetable Crudite

Freshly chopped raw seasonal vegetables

(Serves 10-12)

Meatballs \$25

Braised meatballs, lil moo cheese, fresh marinara

Heritage Tomato Caprese \$36

Hand stretched mozzarella cheese, peaches, candied beets, pine nuts, basil pistou, lemon oil

Smoked Meatloaf \$55

Pasture raised ground beef, maple and bacon glazed brussels sprouts, sweet corn succotash, house made AI

Florida Pink Shrimp & Grits \$65

Creole style, mushrooms, tomatoes, scallions, saffron, smoked gouda grits

Sweet Potato Gnocchi \$45

Oyster mushrooms, butternut squash, broccolini, sage cream, micro parmesan

Smoked Fish Dip \$35

Smoked fish served with Urban Canning pickled accoutrements

Smoked Chimichurri Chicken \$60

Jupiter rice middlins, modelo sofrito, black eye peas, burnt mango salsa, arugula and cilantro salad 20

SANDWICH & WRAP PLATTERS

(Serves 10-12)

Cuban Sandwich \$36

Smoked ham, pork & soppressata, tomatoes, sweet onions, pickles, gruyère cheese, Urban Canning German IPA mustard

Montreal Reuben \$36

House smoked corned beef, whole grain mustard, gruyère cheese, cabbage slaw, brioche

Boca BLT \$32

Boca bacon, lettuce, tomato

SALADS

(Serves 10-12)

Chopped Salad \$30

Romaine, chicken, red onions, garbanzo beans, cucumbers, soppressata, kalamata olives, dolce blue cheese, tomatoes, red wine vinaigrette

Spinach + Goat Cheese Salad \$30

Almond goat cheese croquette, bacon bits, dehydrated grapes, sour apples, warm cider vinaigrette

Kale Caesar Salad \$25

Kale, romaine hearts, 62^o egg, bottarga croutons, parmesan reggiano, lemon caesar dressing

House Bibb Salad \$25

Four herb blend, grilled zucchini, carrots, candied oranges, feta cheese, honey balsamic

Add to Any Salad:

Chicken \$12, Shrimp \$15, Steak \$18, Seared Tuna \$18

SIDES

(Serves 4-5)

Maple and bacon glazed brussels sprouts \$10

Smoked gouda grits \$10

3 cheese jalapeno mac and cheese \$12

Sweet corn succotash \$10

Papas bravas \$11

DESSERTS

\$45 Small (Serves 10-12)

\$65 Large (Serves 20)

Assorted mini desserts

BEVERAGES

Iced tea \$5 per gallon

Basil lemonade \$12 per gallon

Saratoga water \$6 per bottle

Catering orders include:

Plastic plates and cutlery, napkins, salt & pepper

Our kitchen requires 48 hours advanced notice for all catering orders

Delivery Available:

Monday-Friday until 4pm

\$150 minimum order required

\$25 delivery charge

Daily Pick Up Available:

No minimum for pick-up orders