

Appetizer Platter Menus

These platters can be served as butler style passed Hors D' Oeuvres, as a casual Appetizer Buffet, or added to any of our other plated or buffet dinners.

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| Herb & Cheese Stuffed Mushrooms | Small Platter \$ 80.00 | Large Platter \$ 160.00 |
| Fresh Mushroom Caps stuffed with Herb & Cheese Stuffing and broiled in Garlic Butter. | | |
| Stuffed Mushrooms Martinique | Small Platter \$100.00 | Large Platter \$200.00 |
| Fresh Mushroom Caps stuffed with Fresh Blue Crab and Herb & Cheese Stuffing and then broiled in Garlic Butter. | | |
| Oysters Callaloo | Small Platter \$ 100.00 | Large Platter \$ 200.00 |
| Freshly Shucked Oysters topped with Savory Island Greens and our secret recipe of seasonings. Oven Baked and finished with Roasted Garlic Aioli Sauce. | | |
| Corn Fried Oysters | Small Platter \$ 100.00 | Large Platter \$ 200.00 |
| Freshly Shucked Oysters corn fried and topped with Goat Cheese, Roasted Tomatoes, Romaine Lettuce, and finished with Roasted Garlic Aioli Sauce. | | |
| Crab Cakes | Small Platter \$100.00 | Large Platter \$ 200.00 |
| Bite size Crab cakes loaded with Crabmeat and flavored with a hint of Passion Fruit. Served with our very own Island Remoulade Sauce. | | |
| Chicken Tenders | Small Platter \$80.00 | Large Platter \$ 160.00 |
| Traditional Chicken Breast tenders fried and served with a choice of Buffalo, Jerk, JuJu, or Bleu Cheese dipping sauces. | | |
| Callaloo & Artichoke Dip | Small Platter \$ 90.00 | Large Platter \$ 180.00 |
| Warm Three Cheese Dip Blended with Artichoke Hearts & Savory Island Greens, served with crackers. | | |
| Smoked Fish Dip | Small Platter \$ 90.00 | Large Platter \$ 180.00 |
| A blend of local Smoked Fish, Fresh Herbs, and Spices. Served with crackers. | | |
| Conch Fritters | Small Platter \$80.00 | Large Platter \$ 160.00 |
| Traditional Island Style Fritters stuffed with Fresh Conch, served with Key Lime Mustard | | |
| Fresh Seasonal Vegetable Platter | Small Platter \$75.00 | Large Platter \$ 120.00 |
| All your favorite Fresh Veggies served with our Chef's special Dipping Sauce. | | |
| Fresh Fruit and Assorted Cheese Platter | Small Platter \$75.00 | Large Platter \$ 120.00 |
| A selection of the finest cheese served with and assortment of mouthwatering fresh fruits. | | |
| Antipasto Skewers | Small Platter \$110.00 | Large Platter \$ 220.00 |
| Skewers of Fresh Mozzarella, Tomatoes, & Roasted Red Peppers with a Basil Pesto Sauce. | | |

Small Platter - 50 Pieces

Large Platter - 100 Pieces

NOTE: As an average guide each person will eat 2-3 pieces per platter although this will depend on the final amount of mixed platters chosen.

Platter Menus (continued)

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| Pot Stickers | Small Platter \$ 90.00 | Large Platter \$ 180.00 |
| A variety of stuffed wontons served either fried or steamed. Served with a Soy and Ginger Dipping sauce. | | |
| Spring Rolls | Small Platter \$ 110.00 | Large Platter \$ 220.00 |
| A mixed selection of Spring Rolls perfect for dipping in the accompanying Sweet & Sour sauce | | |
| Mozzarella Roulade | Small Platter \$ 140.00 | Large Platter \$ 280.00 |
| Fresh Mozzarella stuffed with Basil, Roasted Yellow Peppers and Oven Dried Tomatoes | | |
| Italian Flatbread Rolls | Small Platter \$ 120.00 | Large Platter \$ 240.00 |
| Flatbreads stuffed with Cured Italian Meats, Vegetables, Cheese, and Olives rolled sushi style and sliced into bite size pieces | | |
| Prosciutto Rolls | Small Platter \$ 150.00 | Large Platter \$ 300.00 |
| Rolls of Prosciutto stuffed with Arugula, Feta Cheese, and Port Soaked Apples. | | |
| Tuna Tempura Sushi Rolls | Small Platter \$ 110.00 | Large Platter \$ 220.00 |
| Tempura Battered Fresh Tuna Sushi Rolls. Served with Ponzu Sauce and Coconut Wasabi. | | |
| Steak Carpaccio Roll | Small Platter \$ 160.00 | Large Platter \$ 320.00 |
| Rare Strip Steak thinly sliced and stuffed with Watercress, Gorgonzola Cheese and a Fig Marmalade. | | |
| Coconut Shrimp | Small Platter \$ 150.00 | Large Platter \$ 300.00 |
| Oversized Shrimp coated in Coconut and cooked to the perfect crispness. Served with a tropical fruit Habanero dipping sauce. | | |
| Cuban Mojo Shrimp | Small Platter \$ 125.00 | Large Platter \$ 250.00 |
| Key West Shrimp grilled with a Cuban Mojo Glaze. Served chilled with Mango Cocktail Sauce. | | |
| Jumbo Shrimp Cocktail | Small Platter \$ 125.00 | Large Platter \$ 250.00 |
| Key West Shrimp Cocktail served chilled with Mango Cocktail Sauce. A Key West Classic! | | |
| Masterchef™ Stuffed Shrimp | Small Platter \$ 250.00 | Large Platter \$ 500.00 |
| Masterchef™ choice for best Key West Appetizer. Jumbo Key West Pink Shrimp stuffed with Lump Crab Meat and wrapped with Apple Wood Bacon. Finished with Mango Salsa and a Sweet Chili Glaze. | | |
| Bacon Wrapped Scallops | Small Platter \$ 150.00 | Large Platter \$ 300.00 |
| Plump Scallops wrapped in Crispy Bacon. | | |
| Lobster Summer Rolls | Small Platter \$ 200.00 | Large Platter \$ 400.00 |
| This adaptation of the classic Vietnamese Summer Roll includes Chilled Florida Lobster with Mango, Avocado, and Pickled Napa Cabbage wrapped in Rice Noodle Paper. | | |

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Large Platter - 100 Pieces

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