

# Party Packages

## Tier One | \$50 PER PERSON PER HOUR

### FULL BAR

including all house spirit selections, house red and white wines, and select beers on draft

### CHICKPEA HUMMUS AND EGGPLANT CAPONATA

vegetable crudité on ice

### FARRO SALAD

parmesan, almonds, and roasted tomato

### CHIPS AND DIP

guacamole and smoked fish dip  
served with tortilla chips

### ENHANCE WITH

### FLORIDA PINK SHRIMP COCKTAIL

horseradish, cocktail sauce, and lemon

ADD \$20 PER PERSON PER HOUR

## Tier Two | \$75 PER PERSON PER HOUR

### PREMIUM BAR

including premium spirit selections and specialty cocktails, sommelier selection of red & white wines with champagne, and select draft/bottled beers and seltzers

### CHICKPEA HUMMUS AND EGGPLANT CAPONATA

vegetable crudité on ice

### BURGER SLIDERS\*

american cheese and caramelized onion mayo

### CHEF'S CEVICHE

local fish ceviche served with tortilla chips

### ENHANCE WITH

### SUSHI\*

spicy tuna, california and dragon rolls  
with tuna and salmon sashimi

ADD \$41 PER PERSON PER HOUR

## Tier Three | \$100 PER PERSON PER HOUR

### PREMIUM BAR

including premium spirit selections and specialty cocktails, sommelier selection of red & white wines with champagne, and select draft/bottled beers and seltzers

### CHICKPEA HUMMUS AND EGGPLANT CAPONATA

vegetable crudité on ice

### FRITTI MISTI

crispy longfin calamari, zucchini, onion, and lemon

### SALMON

atlantic salmon with salsa verde

### WHOLE ROASTED FILET MIGNON\*

served medium rare with au poivre or  
house made steak sauce

### SIDE DISHES

farm carrots, roasted cauliflower, and dinner rolls

### ENHANCE WITH

### RAW BAR\*

cold water oysters, shrimp cocktail,  
chef's ceviche

ADD \$42 PER PERSON PER HOUR

Before placing your order, please inform your server if a person in your party has a food allergy.

\*Consuming raw oysters, raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions. There is a risk associated with consuming raw oysters. If you have chronic illness of the liver, stomach or blood or have immune disorders, you are at greater risk of serious illness from raw oysters, and should eat oysters fully cooked. If unsure of your risk, consult a physician.

# Add-On Options

## Beverage Enhancements

### WELCOME COCKTAIL | ADD \$18 PER PERSON

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Served As Guests Arrive

Choose One Of The Following:

#### OAXACAN MARGARITA

our take on the classic with smoked oaxacan chiles and fresh lime

#### MAI TAI

white rum, dark rum, orange, almond and lime juice

#### THE HEMINGWAY

white rum, lime, maraschino cherry and grapefruit

#### COCONUT LIME CRUSH

rum, lime and coconut water

### CHAMPAGNE TOAST | ADD \$18 PER PERSON

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Served At Time of Host's Preference

## Culinary Enhancements

### SHARABLE APPETIZERS

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#### BURGER SLIDERS\*

american cheese and caramelized onion mayo

ADD \$18 PER PERSON PER HOUR

#### CHIPS AND DIP

guacamole and smoked fish dip served with tortilla chips

ADD \$18 PER PERSON PER HOUR

#### WINGS AND THINGS

sweet and tangy marinated wings served with bleu cheese and buffalo sauce

ADD \$18 PER PERSON PER HOUR

#### FLORIDA PINK SHRIMP COCKTAIL

horseradish, cocktail sauce, and lemon

ADD \$20 PER PERSON PER HOUR

#### CHEF'S CEVICHE

local fish ceviche served with tortilla chips

ADD \$40 PER PERSON PER HOUR

#### SUSHI\*

spicy tuna, california and dragon rolls with tuna and salmon sashimi

ADD \$41 PER PERSON PER HOUR

#### RAW BAR\*

cold water oysters, shrimp cocktail, chef's ceviche

ADD \$42 PER PERSON PER HOUR

### ENTRÉES | ADD \$52 PER PERSON PER HOUR

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#### SALMON

atlantic salmon with salsa verde

#### WHOLE ROASTED FILET MIGNON\*

served medium rare with au poivre or house made steak sauce

SERVED WITH

#### SIDE DISHES

farm carrots, roasted cauliflower, and dinner rolls

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