

SIMPLY GOURMET

by Metz



MENU IDEA BOOK





PASSED APPETIZERS

TENDERLOIN GARLIC LOLLIPOP
HORSE RADISH CREMA

SHRIMP LOUIE CANAPÉ

FONTINA STUFFED RISOTTO CAKE
BASIL PESTO CREMA

GULF SHRIMP CARIBBEAN

CANAPÉ ROYALE
POTATO PANCAKE/SMOKED SALMON
SCALLION CREAM

THAI CASHEW SPRINGROLL

SURF & TURF SPEDINI

JUMBO LUMP CRAB CAKES
NEW ORLEANS REMOULADE

SARASOTA SHRIMP FRITTERS
ROASTED RED PEPPER SAUCE

BACON WRAPPED SHRIMP HUNAN

SMOKED GOUDA QUESADILLA TRIANGLE

PETITE TACO DE LA CASA

SESAME CRUSTED TUNA WONTON CRISP

ROASTED VEGETABLE CROSTINI

SCOTTISH SMOKED SALMON NAPOLEON

SAVANNAH CORN FRITTERS
ROASTED RED PEPPER CREMA

ANDOUILLE STUFFED MUSHROOMS

GARLIC SHRIMP TAPAS

LAMB LOLLIPOP
MINT PESTO

BURRATA PUREE BRUSCHETTA
WILD HONEY/TOASTED ALMONDS

ATLANTIC GRILLED SALMON CROSTINI

MOZZARELLA FRESCA SPEDINI

SESAME CHICKEN WON TON CRISP
PONZU SAUCE

PERUVIAN CEVICHE SPOONS

CHEESE TORTELLINI SPOON
SUNDRIED TOMATO ALFREDO

EMPANADAS LATINO

PESTO GOAT CHEESE PILLOWS

BISTRO MEATBALLS

PETITE BEEF WELLINGTON

VEGETABLE POTSTICKERS

CHARLESTON CHICKEN & WAFFLES

BRIE APRICOT PURSE

AHI TUNA TARTARE

PROSCIUTTO MELON SQUARED

DEVILED EGGS & BACON

AVOCADO SMASH CROSTINI

CRUDITÉ PARFAIT

TUNA CROQUETTES
LEMON ZEST AIOLI

BRONZED CHICKEN SLIDER

GULF SHRIMP SALAD ROLL

GRILLED CHEDDAR CHEESE TRIANGLE

SECOND AVENUE DELI RUEBEN

HAVANA CUBAN

AGED BLACK ANGUS SLIDER

SEASONAL SOUP SIPPER
CREAMY TOMATO, TRUFFLE ASPARAGUS, POTATO LEEK

SWEET COCONUT SOUP/FRUIT JEWELS

ASSORTED GRILLED FLATBREADS



APPETIZERS ON THE TABLE

SPECIALTY CHEESE/NUT/FRUIT PRESENTATION

FRENCH BRIE EN CROUTE

IMPORTED SWISS/WISCONSIN CHEDDAR WEDGES

FRESH ROASTED ALMONDS/CASHEWS

SEASONAL FRUIT DISPLAY/GRAPE MEDLEY

ASSORTED CRACKERS

MEDITERRANEAN ANTIPASTO GRANDE PRESENTATION

MEDITERRANEAN TORTE

MOZZARELLA PEARL SPEDINI

MARINATED KALAMATA/SICILIAN OLIVES

SEASONAL FRUIT MEDLEY

ASSORTED CRACKERS/ BREADS

CHARCUTERIE PRESENTATION

CHEF'S CHOICE OF IMPORTED CURED MEATS/IMPORTED CHEESES

FRENCH BRIE WHEEL, ITALIAN ASIAGO, AGED CHEDDAR, IMPORTED SWISS

DUTCH SMOKED GOUDA

DRIED FRUITS/LOCAL HONEY/STONE GROUND MUSTARD

HOUSE ROASTED NUT ASSORTMENT

ASSORTED CRACKERS/GRILLED HERBED FLATBREAD TRIANGLES

SLIDER BAR

PHILLY CHEESESTEAK WIT/BAGUETTE

PULLED PORK ~ CARAMELIZED ONIONS/BLACKBERRY BBQ SAUCE ~ BAGUETTE

CHARLESTON GARLIC CHICKEN ~ BRIOCHE BUN

MOZZARELLA CAPRESE/BASIL PESTO SLIDER ~ BAGUETTE

MUFFALETTA ~ BAGUETTE

BLACKENED CHICKEN/ROASTED RED PEPPER SAUCE ~ BRIOCHE BUN

SEAFOOD STATION SELECTIONS

ICED GULF OYSTERS ~ CLASSIC COCKTAIL/MIGNONETTE SAUCES

OYSTERS ROCKEFELLER

GULF SHRIMP CARIBBEAN

SHRIMP COCKTAIL ~ CLASSIC COCKTAIL SAUCE

GROUPEL CECICHE ~ CRISPY TORTILLA TRIANGLES

ASIAN TUNA TARTARE ~ WONTON CRISPS

JONAH CRAB LEGS

TACO STATION

BAJA FISH, RED/GOLD PEPPERS, ONIONS

PORK LATINO/CARAMELIZED ONIONS

SMOKEY PULLED CHICKEN/CARAMELIZED ONIONS

SIRLOIN PICADILLO

GARLIC MARINATED FLANK STEAK

PICO DE GALLO/CHEDDAR CHEESE/SOUR CREAM/FLOUR TORTILLAS

CITRUS CABBAGE SLAW

SINGAPORE NOODLE BAR

ASIAN NOODLES/FANCY CUT VEGETABLES/PEANUTS/CILANTRO

ADD CHICKEN OR SHRIMP

HERB CRUSTED BEEF TENDERLOIN PRESENTATION

HORSE RADISH CREMA/ROLLS

OSETRA CAVIAR

POTATO PANCAKES, CLASSIC ACCOMPANIMENTS

SCOTTISH SMOKED SALMON PRESENTATION

TOAST POINTS/SCALLION CREAM CHEESE/CLASSIC GARNISHES

A TASTE OF PROVENCE ~ CROSTINI BAR

GARLIC CROSTINI, MARINATED HERBED TOMATOES

MARINATED ARTICHOKE HEARTS, OLIVE TAPENADE

ROASTED SIDES OF ATLANTIC SALMON BALSAMICO
SERVED ROOM TEMPERATURE

FRENCH BRIE EN CROUTE
BRIE WHEEL, APRICOT PRESERVE, PASTRY WRAP

MEDITERRANEAN TORTE
*BASIL / SUNDRIED TOMATO PESTO/KALAMATA OLIVE TAPENADE
CREAMY BUTTERCREAM CHEESE LAYERS, ASSORTED CRACKERS*

SEASONAL FRUIT DISPLAY

JUMBO SHRIMP COCKTAIL
CLASSIC SAUCE/FLORIDA CITRUS GARNISH

ROASTED RED PEPPER HUMMUS
GRILLED FLATBREAD, VEGETABLE FAN MEDLEY

GYRO BAR
*SPICED SHAVED PORK OR CHICKEN, ONION/TOMATO/TZATZIKI SAUCE
PETITE PITA TRIANGLES, DUKKAH SPRINKLE*

FLANK STEAK BALSAMICO
*BALSAMIC/GARLIC MARINATED FLANK STEAK (3 OZ. PORTION)
HORSERADISH SAUCE/CARAMELIZED ONIONS/BISTRO ROLLS*





SALADS



GOURMET SALAD

BABY LETTUCE MEDLEY
CARAMELIZED WALNUTS/FRESH BERRIES,
SHERRY/SHALLOT VINAIGRETTE

SARASOTA CHOPPED COBB SALAD

CRISPY LETTUCE MEDLEY
CHOPPED VEGETABLES
CASHEWS/SWISS CHEESE
BUTTERMILK GARLIC RANCH

SOUTHERN TOMATO CAPRESE

FRIED GREEN TOMATO SLICES
GOLD/RED TOMATOES
FRESH MOZZARELLA
BALSAMIC VINAIGRETTE

CAESAR SALAD

ROMAINE HEARTS, ASIAGO CHEESE
GARLIC CROUTONS

SALAD RUSTICA

BABY LETTUCE MEDLEY/RADISHES
CARROT JULIENNE
BALSAMIC VINAIGRETTE

SOUTHWESTERN CAESAR SALAD

GRILLED ROMAINE HEARTS
CRISPY TORTILLA STRIPS/COTIJA CHEESE
CHIPOTLE CAESAR DRESSING

ISLAND SALAD

CRISPY LETTUCE MEDLEY
MARINATED HEARTS OF PALM/TOMATOES,
ORANGE SUPREMES
PURPLE ONION, MANGO VINAIGRETTE

SARASOTA WEDGE

CRISPY ICEBERG
SMOKEHOUSE BACON
TOMATO/CUCUMBER, BLEU CHEESE
CREAMY CHIVE DRESSING

BLT SALAD

CRISPY LETTUCE MEDLEY
TOMATO/CUCUMBER/SMOKEHOUSE
BACON, RANCH DRESSING

TUSCAN FARFALLE SALAD

BOW TIE PASTA, DICED VEGETABLES
FRESH HERBS/KALAMATA OLIVES,
RASPBERRY VINAIGRETTE

CANTONESE SALAD

CRISPY LETTUCES, PURPLE CABBAGE
RADISH/SCALLION/CUCUMBER/CARROT
GINGER/SESAME/HOISIN DRESSING

BROCCOLI SALAD

FRESH CRUNCHY BROCCOLI
DRIED FRUITS/ROASTED NUTS
HERBED CREAMY DRESSING

GREEK COUNTRY SALAD

ROMA TOMATO/YELLOW PEPPER/ENGLISH CUCUMBER/PURPLE ONION
IMPORTED FETA/KALAMATA OLIVES, LEMON/HERB VINAIGRETTE

NEW POTATO SALAD

CREAMER POTATOES, LEEKS/ONION/GARLIC/BACON
DIJON/WHITE WINE/OLIVE OIL

THAI CUCUMBER SALAD

ENGLISH CUCUMBERS/PURPLE ONIONS/PEANUTS, RICE WINE VINAIGRETTE

PALACE SALAD

BABY LETTUCE MEDLEY/CRISP ANDOUILLE SAUSAGE/FIRE ROASTED CORN/SCALLION,
ROASTED RED PEPPER VINAIGRETTE

CHEESE TORTELLINI SANTORINI

TOMATO/SCALLION/ENGLISH CUCUMBER/FETA CRUMBLES, ITALIAN HERB VINAIGRETTE





ENTRÉES - CHICKEN PREPARATIONS

BALSAMICO

*BALSAMIC/GARLIC MARINADE, TOMATO/SCALLION RELISH
REDUCED AGED BALSAMIC DRIZZLE*

ISLAND CASHEW CRUSTED

ROASTED CASHEWS/GARLIC BREADCRUMBS, GOLDEN SALSA

SPRING HERB PESTO

*SCALLION/GARLIC/SHALLOT/CAPERS/CHIVES/PARSLEY
LEMON ZEST/EXTRA VIRGIN OLIVE OIL*

BISTRO

PEARL ONIONS, WHITE WINE/DIJON/FRESH HERB SAUCE

FLORENTINE

SPINACH/BASIL STUFFING ~ RED PEPPER SAUCE

PICATTA

LEMON/WHITE WINE/CAPER SAUCE

MARSALA

VEAL DEMI/MUSHROOMS/ONION/MARSALA WINE

CARIBBEAN

JERK SEASONING/MANGO SALSA

SCALOPPINI

ROASTED TOMATO/KALAMATA OLIVE/CAPER/HERB SAUCE

TERIYAKI

SOY/SAKI/HONEY DRIZZLE, SCALLION GARNISH



ENTRÉES - FROM THE SEA

FROM THE SEA SUSTAINABLE FISH SELECTIONS

*SHRIMP ~ CORVINA ~ COD LOINS ~ GROUPER ~ RED SNAPPER ~ TILAPIA ~ SALMON ~ SOLE
CHOICE OF PREPARATION*

SALMON BALSAMICO

ROASTED SALMON, REDUCED BALSAMIC DRIZZLE, FLORIDA CITRUS GARNISH

NEW ENGLAND CRAB CAKES

JUMBO LUMP CRAB, NEW ORLEANS REMOULADE SAUCE

SEAFOOD IMPERIAL

GULF SHRIMP, PEARL ONIONS/CREAM/WHITE WINE/SHERRY SAUCE

SEARED SEA SCALLOPS

CARAMELIZED SEA SCALLOPS, COGNAC/WHITE WINE SAUCE

SHRIMP CREOLE

GULF SHRIMP SAUTÉ/FIRE ROASTED TOMATOES/ONION/CELERY/GREEN PEPPER SAUCE

KEY WEST SHRIMP

*GRILLED CITRUS GULF SHRIMP/WHITE WINE GLAZE/FRESH HERBS
ROASTED FLORIDA CITRUS GARNISH*

SARASOTA BOUILLABAISSE

*GULF SHRIMP/SEA SCALLOPS/RED SNAPPER/MUSSELS
SAFFRON/TOMATOES/FENNEL JUS
CROSTINI/GARLIC ROUILLE*

CHARLESTON SHRIMP/MASCARPONE CHEESE GRITS

*GULF SHRIMP/BACON/ONION/GARLIC/BUTTER/FRESH HERBS
CHEDDAR/MASCARPONE CHEESE GRITS*



ENTRÉES - FROM THE LAND

FROM THE LAND MEAT SELECTIONS

*FLANK STEAK ~ NEW YORK STRIP ~ BEEF TENDERLOIN ~ PORK TENDERLOIN
CHOICE OF PREPARATION*

LOMO SALTADO

MARINATED TENDERLOIN/LATIN SPICE, THREE COLOR PEPPERS/ONION, TOMATO JULIENNE

HERB CRUSTED PRIME RIB

SLOW ROASTED AGED PRIME RIB, SPICE/HERB RUB, PORT AU JUS

NAPA BRAISED SHORT RIBS

SEARED SHORT RIBS, VEAL DEMI/RED WINE

PORK TENDERLOIN NORMANDY

APPLE/CIDER/CALVADOS BRANDY

APRICOT ROASTED PORK TENDERLOIN

TURKISH DRIED APRICOTS/ORANGE MARMALADE, MACADAMIA NUT/SCALLION CHUTNEY

JERK SEASONED PORK TENDERLOIN

JAMAICAN SPICE SEASONED/MANGO SALSA

PULLED PORK

CARAMELIZED ONIONS, BLACKBERRY BARBEQUE SAUCE

TENDER COUNTRY RIBS

BABY BACK PORK RIBS, DRY SPICE RUB, SLOW COOKED, SMOKY BARBEQUE SAUCE



ENTRÉES - VEGETARIAN/VEGAN

SANTA FE BLACK BEAN CAKES

AROMATIC BLACK BEANS/VEGETABLES, LIME ZEST CREMA

ROASTED VEGETABLE LASAGNA

*ROASTED VEGETABLE MEDLEY/SPINACH, CREAM/RED SAUCES
PARMESAN/MOZZARELLA CHEESE*

EGGPLANT PARMESAN

*SLICED CRISPY EGGPLANT, RICOTTA/ITALIAN PARMESAN/MOZZARELLA CHEESE
FRUITY TOMATO SAUCE*

VEGETABLE ENCHILADAS

*VEGETABLE MEDLEY/BLACK BEAN SAUTÉ, CORN TORTILLAS/BAJA SAUCE
CHEDDAR/SOUR CREAM/SCALLION*

TEN VEGETABLE FRIED RICE

LONG GRAIN RICE, FANCY CUT VEGETABLES/CRISPY TOFU, ASIAN SPICE

VEGETARIAN PAELLA VALENCIA

*WILD MUSHROOMS/ROASTED RED PEPPERS/ONIONS/PEAS/CARAMELIZED ZUCCHINI
SAFFRON SCENTED RICE*

GRILLED PORTABELLA MUSHROOMS

GRILLED PORTABELLA, SPINACH/SHALLOT/GOAT CHEESE/MOZZARELLA

VEGETABLE PAD THAI

*RICE NOODLES, TOFU/CARROT/CELERY/PEPPER/FRIED EGG SHRED
BEAN SPROUTS, CRUSHED ROASTED PEANUT/SCALLION/LIME GARNISH*

VEGETABLE CURRY

VEGETABLE MEDLEY SAUTÉ/COCONUT MILK, GRANNY SMITH APPLE BITS, EXOTIC SPICES



ACCOMPANIMENTS



YUKON GOLD MASHED POTATOES

LEMON ZEST/THYME MASHED POTATOES

GREEN BEAN/CARROT JULIENNE ROYALE

FONTINA STUFFED RISOTTO CAKE

ROASTED ROSEMARY POTATO WEDGES

GRILLED ASPARAGUS SPEARS

TOASTED WILD RICE PILAF

PINEAPPLE RICE

GRILLED VEGETABLE ANTIPASTO

POTATOES AU GRATIN

SEASONAL VEGETABLE SAUTÉ

BLACK BEAN ROASTED CORN SALSA

CORN/EDAMAME SUCCOTASH

ELOTES

ROASTED CORN/RED PEPPER/SCALLION, HERBED CREMA/COTIJA CHEESE

ISRAELI COUS COUS

*TOASTED ISRAELI COUS COUS PEARLS, VEGETABLE CONFETTI, FRESH HERBS
PRESERVED LEMON VINAIGRETTE*



PASTA



ACTION PASTA STATION ~ CHEF ATTENDED
IMPORTED PASTA/PARMESAN CHEESE/FRESH HERBS

CHOICE OF SAUCES

*CLASSIC ALFREDO, PESTO ALFREDO, CARBONARA, SUNDRIED TOMATO CREAM SAUCE
HOUSEMADE MARINARA, SICILIAN, A LA VODKA, ALL'AGLIO*

PASTA STATION ADDITIONS

GRILLED CHICKEN JULIENNE, SHRIMP VERMOUTH SAUTÉ, ITALIAN SAUSAGE

~

MACARONI & CHEESE BAR

BACON/SCALLIONS/ONION STRAWS/TRUFFLE OIL/JALAPEÑOS

MUSHROOM ORECCHIETTE

BUTTON/FOREST MUSHROOMS

WHITE WINE SAUTÉ, ONIONS/SHALLOTS, HERBED TOMATO DICE

SUNDRIED TOMATO ALFREDO

*PENNE PASTA, SUNDRIED TOMATO PESTO
CREAM/BUTTER/PARMESAN CHEESE*

SPINACH LASAGNA ROLLATINI

*INDIVIDUAL LASAGNA ROLLATINI, SPINACH/HERB
PARMESAN/ASIAGO/RICOTTA/MOZZARELLA STUFFING, TOMATO SAUCE ROSÉ*



DESSERT



VIENNESE DESSERT PRESENTATION

BELGIAN CHOCOLATE CUP

MINIATURE FRUIT TARTLET

PETITE BERRY NAPOLEON

PINA COLADA TARTLET

KEY LIME TARTLET

LEMON CURD TARTLET

COCONUT CUSTARD TARTLET

BANANA BRÛLÉE TARTLET

CHOCOLATE PEANUT BUTTER MOUSSE CUP

PETITE PARFAITS

TIRAMISU

KEY LIME

CHOCOLATE MOUSSE

STRAWBERRY SHORTCAKE

COOKIE COLLECTION

CHOCOLATE CHUNK

OATMEAL RAISIN SPICE

DOUBLE CHOCOLATE TRUFFLE CHUNK

ALMOND AMARETTI

GROWN-UP SUNDAE BAR

*VANILLA BEAN ICE CREAM/COUNTRY OATMEAL COOKIE CRUMBLES
SEMI SWEET CHOCOLATE CHUNKS/CHOCOLATE SAUCE
HOUSE ROASTED ALMONDS/CHANTILLY CREAM/CHERRIES*

MINIATURE BAKLAVA

LAYERS OF CRISPY PHYLLO PASTRY/WALNUTS, HONEY/ORANGE GLAZE

MINIATURE CHEESECAKE MEDLEY

NEW YORK STYLE/FRESH FRUIT GARNISHES

PLANTATION STYLE STRAWBERRY SHORTCAKE

*TENDER SUGARED BISCUITS, FRESH CASSIS MARINATED
STRAWBERRIES/WHIPPED CREAM*

