

# MIX & MATCH

*(Price Per 16 Pieces/10 People)*

## TRUFFLE DEVILED EGGS

## BBQ RIBS

*Fall off the bone*

## JUMBO LUMP CRAB COCKTAIL

*Avocado, gazpacho relish,  
chili lime vinaigrette*

## FRESH TRUFFLE CHIPS

*Buttermilk blue, candied pecans,  
sage, balsamic drizzle*

## SHANGHAI SHRIMP

*Sweet glaze, cherry peppers, roasted  
peanuts, scallions, fried noodles*

## BACON-WRAPPED SCALLOPS

*Goat cheese, port wine reduction*

## JUMBO SHRIMP COCKTAIL

*Spicy cocktail sauce*

## GRASS-FED SLIDERS

*Lettuce, cheese, house sauce*

## RUSTIC PIZZAS (2 Pizzas Per Display)

### TOMATO

*Fresh mozzarella, basil, E.V.O.O.*

## FORMAGGI BOARD

*Domestic & imported cheeses  
garnished with crackers & berries*

### PEPPERONI

*Fresh tomato, herb parmesan*

## BACON & CORN RISOTTO ARANCINI

*Port wine sauce*

### BBQ CHICKEN

*Red onion, four cheese,  
cilantro pineapple*

## THAI SKEWERS

*Asian peanut sauce*

Chicken Beef

### ITALIAN SAUSAGE

*Kalamata olives, banana peppers, basil*

### VEGETARIAN

*Chef's assorted vegetable*

## CRISPY GINGER CALAMARI

*Sliced peppers, chili lime dipping sauce,  
fresh cilantro*

(8 Pieces of Each)

## CRUNCHY & CRISPY PLATTER

### Spicy Tuna Crunch Roll

*Spicy tuna, tobiko, avocado, cream cheese, wasabi tempura, eel sauce, spicy mayo, scallions*

### Shrimp Tempura Roll

*Shrimp tempura, avocado, cucumber, crab, tobiko, sesame seed furikake, spicy mayo, eel sauce*

## JEKYLL'S PLATTER

### Crab Salad Roll

*Crab, avocado, cucumber, romaine lettuce, scallions, tobiko*

### Shrimp Tempura Roll

*Shrimp tempura, avocado, cucumber, crab, tobiko, sesame seed furikake, spicy mayo, eel sauce*

### Lobster Roll

*Lobster, green onion, mango, papaya coulis*

**Steamed  
Edamame**  
*Thai lime  
salt*

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## PASSED HORS D'OEUVRES

*Priced Per 1 1/2 Hours of Service ~ Minimum 30 Guests*

### CLASSIC CALIFORNIA ROLL

*Crab, avocado*

### SHRIMP TEMPURA ROLL

*Shrimp tempura, avocado, cucumber, crab, tobiko, sesame seed furikake, spicy mayo, eel sauce*

### SPICY TUNA CRUNCH ROLL

*Spicy tuna, tobiko, avocado, cream cheese, wasabi tempura, eel sauce, spicy mayo, scallions*

### BACON & CORN RISOTTO ARANCINI

*Port wine sauce*

### BEEF/CHICKEN THAI SKEWERS

*Asian peanut sauce*

### TRUFFLE DEVILED EGGS

#### RUSTIC PIZZAS:

##### TOMATO

*Fresh mozzarella, basil, E.V.O.O.*

##### PEPPERONI

*Fresh tomato, herb parmesan*

##### BBQ CHICKEN

*Red onion, four cheese, cilantro, pineapple*

##### ITALIAN SAUSAGE

*Kalamata olives, banana peppers, basil*

##### VEGETARIAN

*Chef's assorted vegetables*

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**SAMPLE MENU**

**Items Subject to Change**

# MENU 1

## STARTER PLATTERS

### *Choice of Three:*

FRESH TRUFFLE CHIPS

TRUFFLE DEVILED EGGS

CRISPY GINGER CALAMARI

SHANGHAI SHRIMP

TOMATO PIZZA

PEPPERONI PIZZA

VEGETARIAN PIZZA

## ON THE SIDE

### *Served Family-Style*

GRILLED ASPARAGUS  
*miso-glazed, candied lemon*

BRUSSELS SPROUTS  
*sautéed with hickory smoked bacon*

HAND-CUT FRIES  
*malt mayo*

## SALAD

### JEKYLL'S SALAD

*Mixed greens, mango slaw,  
citrus vinaigrette*

## MAIN COURSE SELECTION

### SOUTHERN FRIED CHICKEN

*Boneless chicken breast medallions,  
chorizo chicken gravy, herb smashed potatoes*

### ATLANTIC SALMON

*Fresh salmon with a lemon-lime butter sauce,  
herb smashed potatoes, vegetable garnish*

### CRAB SALAD ROLL

*Crab, avocado, cucumber,  
romaine lettuce, scallions, tobiko*

### PASTA BOLOGNESE

*Parmesan reggiano  
\* Vegetarian option available*

## DESSERT

### FLOURLESS CHOCOLATE CAKE

*Bailey's crème anglaise, port wine reduction*

## BEVERAGES

### COFFEE & TEA

## MENU 2

### STARTER PLATTERS

*Choice of Three:*

FRESH TRUFFLE CHIPS

TRUFFLE DEVILED EGGS

CRISPY GINGER CALAMARI

SHANGHAI SHRIMP

TOMATO PIZZA

PEPPERONI PIZZA

VEGETARIAN PIZZA

### ON THE SIDE

*Served Family-Style*

GRILLED ASPARAGUS  
*miso-glazed, candied lemon*

BRUSSELS SPROUTS  
*sautéed with hickory smoked bacon*

HAND-CUT FRIES  
*malt mayo*

### STARTERS

*Served Family-Style*

CRISPY GINGER CALAMARI  
*Chili lime dipping sauce, fresh cilantro, sliced peppers*

TOMATO PIZZA  
*Fresh mozzarella, basil, E.V.O.O.*

### SALAD

CAESAR  
*Romaine, parmesan, croutons, grilled lemon, anchovy deviled egg*

### MAIN COURSE SELECTION

FILET MIGNON (6oz)  
*Center-cut, grilled to perfection and finished with maître d' butter, herb smashed potatoes, vegetable garnish*

ATLANTIC SALMON  
*Fresh salmon with a lemon-lime butter sauce, herb smashed potatoes, vegetable garnish*

SOUTHERN FRIED CHICKEN  
*Boneless chicken breast medallions, chorizo chicken gravy, herb smashed potatoes*

SHRIMP TEMPURA ROLL  
*Shrimp tempura, avocado, cucumber, crab, tobiko, sesame seed furikake, spicy mayo, eel sauce*

PASTA BOLOGNESE  
*Parmesan reggiano*  
*\* Vegetarian option available*

### DESSERT

FLOURLESS CHOCOLATE CAKE  
*Bailey's crème anglaise, port wine reduction*

### BEVERAGES

COFFEE & TEA

**STARTER PLATTERS**

*Choice of Three:*

- FRESH TRUFFLE CHIPS
- TRUFFLE DEVILED EGGS
- CRISPY GINGER CALAMARI
- SHANGHAI SHRIMP
- TOMATO PIZZA
- PEPPERONI PIZZA
- VEGETARIAN PIZZA

**ON THE SIDE**

*Served Family-Style*

- GRILLED ASPARAGUS  
*miso-glazed, candied lemon*
- BRUSSELS SPROUTS  
*sautéed with hickory smoked bacon*
- HAND-CUT FRIES  
*malt mayo*

**MENU 3**

**STARTERS**

*Served Family-Style*

**FRESH TRUFFLE CHIPS**

*Buttermilk blue, candied pecans, sage, balsamic drizzle*

**BBQ CHICKEN PIZZA**

*Red onion, four cheese, cilantro, pineapple*

**SALAD SELECTION**

**JEKYLL'S SALAD**

*Mixed greens, mango slaw, citrus vinaigrette*

**CAESAR**

*Romaine, parmesan, croutons, grilled lemon, anchovy deviled egg*

**MAIN COURSE SELECTION**

**FILET MIGNON (9oz)**

*Center-cut, grilled to perfection and finished with maître d' butter, herb smashed potatoes, vegetable garnish*

**NEW YORK STRIP STEAK (12oz)**

*28-day aged center-cut strip loin, grilled to perfection and finished with maitre d' butter, herb smashed potatoes, vegetable garnish*

**PAN-SEARED SEA SCALLOPS**

*Miso vinaigrette, herb smashed potatoes, vegetable garnish*

**SOUTHERN FRIED CHICKEN**

*Boneless chicken breast medallions, chorizo chicken gravy, herb smashed potatoes*

**LOBSTER ROLL**

*Lobster, green onion, mango, papaya coulis*

**PASTA BOLOGNESE**

*Parmesan reggiano*

*\* Vegetarian option available*

**DESSERT SELECTION**

**FLOURLESS CHOCOLATE CAKE**

*Bailey's crème anglaise, port wine reduction*

**SALTED CARAMEL CHEESECAKE**

*Toasted pecans, caramel sauce*

**BEVERAGES**

**COFFEE & TEA**

**STARTER PLATTERS**

*Choice of Three:*

FRESH TRUFFLE CHIPS

TRUFFLE DEVEILED EGGS

CRISPY GINGER CALAMARI

SHANGHAI SHRIMP

TOMATO PIZZA

PEPPERONI PIZZA

VEGETARIAN PIZZA

**ON THE SIDE**

*Served Family-Style*

GRILLED ASPARAGUS  
*miso-glazed, candied lemon*

BRUSSELS SPROUTS  
*sautéed with hickory smoked bacon*

HAND-CUT FRIES  
*malt mayo*

# MR. HYDE'S MENU

## STARTERS

*Served Family-Style*

### SHRIMP TEMPURA ROLL

*Shrimp tempura, avocado, cucumber, crab, tobiko, sesame seed furikake, spicy mayo, eel sauce*

### FRESH TRUFFLE CHIPS

*Buttermilk blue, candied pecans, sage, balsamic drizzle*

### TRUFFLE DEVEILED EGGS

## SALAD SELECTION

### KALE & BRUSSELS SPROUTS

*Roasted almonds, dried cranberries, goat cheese, raspberry balsamic vinaigrette, goat cheese croquette*

### CAESAR

*Romaine, parmesan, croutons, grilled lemon, anchovy deviled egg*

## MAIN COURSE SELECTION

### FILET MIGNON (9oz)

*Center-cut, grilled to perfection and finished with maître d' butter, herb smashed potatoes, vegetable garnish*

### PRIME RIBEYE (14oz)

*28-day aged, grilled to perfection and finished with maître d' butter herb smashed potatoes, vegetable garnish*

### LOBSTER ROLL

*Lobster, green onion, mango, papaya coulis*

### PAN-SEARED FLORIDA GROUPER

*Miso vinaigrette, herb smashed potatoes, vegetable garnish*

### SALMON OSCAR

*Fresh salmon topped with lump crab, béarnaise sauce & grilled asparagus, herb smashed potatoes*

### PASTA BOLOGNESE

*Parmesan reggiano*

*\* Vegetarian option available*

## DESSERT SELECTION

### FLOURLESS CHOCOLATE CAKE

*Bailey's crème anglaise, port wine reduction*

### SALTED CARAMEL CHEESECAKE

*Toasted pecans, caramel sauce*

## BEVERAGES

COFFEE & TEA

# LIGHT LUNCH MENU

## STARTER PLATTERS

### *Choice of Three:*

FRESH TRUFFLE CHIPS

TRUFFLE DEVILED EGGS

CRISPY GINGER CALAMARI

SHANGHAI SHRIMP

TOMATO PIZZA

PEPPERONI PIZZA

VEGETARIAN PIZZA

## ON THE SIDE

### *Served Family-Style*

GRILLED ASPARAGUS  
*miso-glazed, candied lemon*

BRUSSELS SPROUTS  
*sautéed with hickory smoked bacon*

HAND-CUT FRIES  
*malt mayo*

## FIRST COURSE

TODAY'S SOUP

## MAIN COURSE SELECTION

### THAI CHICKEN SALAD

*Marinated chicken, mixed greens, peanuts, red pepper, cabbage, carrot, crispy lo mein noodles, Asian peanut sesame vinaigrette*

### GRILLED SALMON CAESAR

*Romaine, parmesan, croutons, grilled lemon, anchovy deviled egg*

### SUSHI SALAD

*Spicy tuna crunch roll, mixed greens, mango slaw, citrus vinaigrette*

### CLASSIC CHEESEBURGER

*L.T.O., cheddar cheese, bread & butter pickles, hand-cut fries*

### CRISPY BUTTERMILK CHICKEN SANDWICH

*Tomato, lettuce, Havarti, sweet pickle mayo, hand-cut fries*

### PASTA BOLOGNESE

*Parmesan reggiano*

*\* Vegetarian option available*

## DESSERT

### VANILLA BEAN ICE CREAM

*Berry garnish*

## BEVERAGES

COFFEE & TEA

# LUNCH MENU B

## STARTER PLATTERS

### *Choice of Three:*

FRESH TRUFFLE CHIPS

TRUFFLE DEVILED EGGS

CRISPY GINGER CALAMARI

SHANGHAI SHRIMP

TOMATO PIZZA

PEPPERONI PIZZA

VEGETARIAN PIZZA

## ON THE SIDE

### *Served Family-Style*

GRILLED ASPARAGUS  
*miso-glazed, candied lemon*

BRUSSELS SPROUTS  
*sautéed with hickory smoked bacon*

HAND-CUT FRIES  
*malt mayo*

## SALAD

### CAESAR

*Romaine, parmesan, croutons, grilled lemon, anchovy deviled egg*

## MAIN COURSE SELECTION

### ATLANTIC SALMON

*Fresh salmon with a lemon-lime butter sauce,  
herb smashed potatoes, vegetable garnish*

### SOUTHERN FRIED CHICKEN

*Boneless chicken breast medallions,  
chorizo chicken gravy, herb smashed potatoes*

### SPICY TUNA CRUNCH ROLL

*Spicy tuna, avocado, cream cheese, wasabi tempura,  
eel sauce, spicy mayo, scallions*

### SHRIMP TEMPURA ROLL

*Shrimp tempura, avocado, cucumber, crab, tobiko,  
sesame seed furikake, spicy mayo, eel sauce*

### PASTA BOLOGNESE

*Parmesan reggiano*

*\* Vegetarian option available*

## DESSERT

### FLOURLESS CHOCOLATE CAKE

*Bailey's crème anglaise, port wine reduction*

## BEVERAGES

COFFEE & TEA



# LUNCH MENU A

## STARTER PLATTERS

### *Choice of Three:*

- FRESH TRUFFLE CHIPS
- TRUFFLE DEVILED EGGS
- CRISPY GINGER CALAMARI
- SHANGHAI SHRIMP
- TOMATO PIZZA
- PEPPERONI PIZZA
- VEGETARIAN PIZZA

## ON THE SIDE

### *Served Family-Style*

- GRILLED ASPARAGUS  
*miso-glazed, candied lemon*
- BRUSSELS SPROUTS  
*sautéed with hickory smoked bacon*
- HAND-CUT FRIES  
*malt mayo*

## FIRST COURSE

### TODAY'S SOUP

## SALAD

### CAESAR

*Romaine, parmesan, croutons, grilled lemon, anchovy deviled egg*

## MAIN COURSE SELECTION

### ATLANTIC SALMON

*Fresh salmon with a lemon-lime butter sauce,  
herb smashed potatoes, vegetable garnish*

### SOUTHERN FRIED CHICKEN

*Boneless chicken breast medallions,  
chorizo chicken gravy, herb smashed potatoes*

### LOBSTER ROLL

*Lobster, green onion, mango, papaya coulis*

### SHRIMP TEMPURA ROLL

*Shrimp tempura, avocado, cucumber, crab, tobiko,  
sesame seed furikake, spicy mayo, eel sauce*

### PASTA BOLOGNESE

*Parmesan reggiano  
\* Vegetarian option available*

## DESSERT SELECTION

### FLOURLESS CHOCOLATE CAKE

*Bailey's crème anglaise, port wine reduction*

### SALTED CARAMEL CHEESECAKE

*Toasted pecans, caramel sauce*

## BEVERAGES

### COFFEE & TEA