

ASIA

APPETIZER

Edamame Dumplings with Truffle Soy Sauce

Delicate dumplings filled with flavorful edamame, served with a luxurious truffle-infused soy sauce
Half Tray | 48 Full Tray | 96

Crispy Thai Spring Rolls

Fusion of shredded cabbage, carrots, bean sprouts, and succulent shrimp, wrapped in a delicate rice paper shell accompanied by a sweet chili dipping sauce. Option Vegetarian or Shrimp
Half Tray | 40 Full Tray | 80

Korean BBQ Chicken Skewers

Tender chicken skewers marinated in Korean BBQ sauce, glazed with a spicy and savory gochujang sauce
Half Tray | 48 Full Tray | 96

Miso-Glazed Eggplant Chips

Thinly sliced eggplant chips, glazed with savory miso and sprinkled with sesame seeds for a delightful crunch
Half Tray | 30 Full Tray | 60

Szechuan Peppercorn Shrimp Tempura

Shrimp tempura with a bold kick of Szechuan peppercorns, a flavorful and spicy experience
Half Tray | 95 Full Tray | 190

SALAD

Sesame Ginger Seared Tuna Salad

Seared tuna atop a bed of fresh greens, drizzled with a sesame ginger dressing and garnished with creamy avocado
Half Tray | 75 Full Tray | 150

Vietnamese Mango and Shrimp Salad

Vibrant salad featuring juicy mango, shrimp, and a zesty Nuoc Cham dressing
Half Tray | 69 Full Tray | 138

Spicy Thai Papaya Salad

Thai-inspired salad with the perfect blend of spiciness, featuring papaya and topped with crushed peanuts
Half Tray | 48 Full Tray | 96

Kimchi Kale Salad with Grilled Tofu

Kale salad with tangy kimchi, complemented by grilled tofu
Half Tray | 65 Full Tray | 130

Asian Pear and Jicama Slaw

Refreshing slaw combining the crisp Asian pear and jicama, dressed in a citrusy yuzu vinaigrette
Half Tray | 55 Full Tray | 110

BEEF

Ginger Soy Glazed Ribeye (Japanese)

Ribeye steak marinated in a ginger-infused soy glaze
Half Tray | 95 Full Tray | 190

Szechuan Peppercorn Beef (Chinese)

Szechuan peppercorn-seasoned beef, stir-fried with vibrant vegetables
Half Tray | 120 Full Tray | 240

Braised Kalbi Tacos (Korean-Mexican Fusion)

Korean-style braised short ribs (kalbi), served in warm tortillas with a fusion of kimchi slaw and gochujang aioli
Half Tray | 75 Full Tray | 150

FISH

Yuzu Miso Glazed Chilean Sea Bass (Japanese Fusion)

Grilled or wood fired chilean sea bass glazed in a yuzu-infused miso sauce
Half Tray | 120 Full Tray | 240

Coconut Lemongrass Turmeric Halibut (Thai-Inspired)

Thai Inspired | halibut fillets infused with the aromatic blend of coconut, lemongrass, and turmeric
Half Tray | 110 Full Tray | 220

Wasabi-Sesame Crusted Tuna Tataki (Japanese Fusion)

Seared wasabi-sesame crusted tuna exterior with a rare center served tataki-style
Half Tray | 120 Full Tray | 240

CHICKEN

General Tso's Chicken with Broccoli

Classic General Tso's chicken served with tender broccoli and jasmine rice
Half Tray | 65 Full Tray | 130

Japanese Teriyaki Chicken

Teriyaki chicken paired with the sweetness of grilled pineapple
Half Tray | 65 Full Tray | 130

Thai Basil Chili Chicken Stir-Fry

Spicy Thai stir-fry featuring basil chili chicken and crunchy cashews
Half Tray | 90 Full Tray | 180

Indian Butter Chicken with Garlic Naan

Rich and creamy butter chicken served with flavorful garlic naan
Half Tray | 90 Full Tray | 180

Singaporean Hainanese Chicken Rice

Fragrant Hainanese chicken served with aromatic rice
Half Tray | 120 Full Tray | 240

LAMB

Ginger Lemongrass Lamb Chops (Asian Fusion)

Wood fired lamb chops, infused with the vibrant flavors of ginger and lemongrass
Half Tray | 120 Full Tray | 240

Japanese Miso-Glazed Lamb Cutlets (Japanese Fusion)

Umami richness of miso-glazed lamb cutlets, wood fired to perfection
Half Tray | 130 Full Tray | 260

Balinese Spiced Lamb Rendang

Slow-cooked lamb in a spiced rendang sauce, featuring coconut, galangal, and a medley of aromatic herbs
Half Tray | 150 Full Tray | 300

PASTA

Sesame-Ginger Miso Mac and Cheese

Mac and cheese topped with crunchy toasted sesame seeds and green onions baked and finished in a wood burning oven
Half Tray | 65 Full Tray | 130

Hainanese Chicken Rice Noodles

Poached chicken served on a bed of fragrant rice noodles, accompanied by chili sauce and ginger-infused broth
Half Tray | 65 Full Tray | 120

Miso Butter Udon

Thick udon noodles bathed in a luscious miso and butter broth, creating a creamy umami explosion with mushrooms and green onions topping
Half Tray | 58 Full Tray | 116

Vietnamese Cao Lau

Rice noodles with slices of pork, fresh herbs, and crispy rice croutons, all brought together by a savory, turmeric-infused broth
Half Tray | 70 Full Tray | 140

Shrimp Tom Yum Linguine

Tangy and spicy flavors of Tom Yum soup with linguine, showcasing succulent shrimp, mushrooms, and a medley of aromatic herbs
Half Tray | 78 Full Tray | 156

Teriyaki Soba Stir-Fry

Soba noodles wok-tossed in a savory teriyaki sauce with a vibrant assortment of stir-fried vegetables and your choice of protein, creating a delightful fusion of textures and tastes
Chicken | Fish | Shrimp | Steak (Mkt)
Half Tray | 85 Full Tray | 170

VEGETARIAN



Tofu Pad Thai

Stir-fried tofu and rice noodles with a peanut sauce
Half Tray | 70 Full Tray | 140

Vegetarian Pho

Vietnamese noodle soup with Shiitake mushrooms
Half Tray | 65 Full Tray | 130

Saag Paneer

Indian dish featuring spinach and paneer with garlic naan
Half Tray | 80 Full Tray | 160

Miso Eggplant

Japanese-style miso-glazed eggplant served with quinoa
Half Tray | 65 Full Tray | 130

Stir-Fried Broccoli and Tofu

Chinese broccoli and tofu in a flavorful ginger sauce
Half Tray | 75 Full Tray | 150

SIDES

Korean Kimchi Pancakes

Crispy pancakes infused with Korean kimchi
Half Tray | 60 Full Tray | 120

Coconut Pandan Rice

Fragrant jasmine coconut rice with pandan leaves
Half Tray | 45 Full Tray | 90

Spicy Green Beans

Sichuan-style green beans with a spicy kick
Half Tray | 45 Full Tray | 90

Wasabi Mashed Potatoes

Creamy mashed potatoes with a Japanese wasabi twist
Half Tray | 65 Full Tray | 120

Steamed Bok Choy

Chinese bok choy steamed and drizzled with oyster sauce
Half Tray | 55 Full Tray | 110

DESSERT

Matcha Tiramisu

Green tea-flavored tiramisu
Half Tray | 60 Full Tray | 120

Mango Sticky Rice

Sweet mango served with sticky rice and coconut milk
Half Tray | 55 Full Tray | 110

Black Sesame Dumplings

Dumplings filled with black sesame in ginger syrup
Half Tray | 60 Full Tray | 120

Green Tea Cheesecake

Japanese-inspired cheesecake infused with green tea
Half Tray | 75 Full Tray | 150

Lychee Rose Sorbet

Sorbet with lychee and a hint of rose, topped with pistachio brittle
Half Tray | 60 Full Tray | 150

Orders must be placed 48 Hours in Advance Half Tray feeds 4-5 | Full Tray feeds 6-10

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BRASIL

APPETIZER

Coxinha

Deep-fried dough dumplings filled with shredded chicken

Half Tray | 55 Full Tray | 110

🌱 Pão de Queijo (Cheese Bread)

Cheese-filled bread balls (sm) made with cassava flour and cheese

Half Tray | 40 Full Tray | 80

Empadinhas

Deep-fried pastry pockets filled with a variety of savory fillings, such as ground beef, cheese, or shrimp, offering a tasty finger food

Half Tray | 55 Full Tray | 110

Pastéis (Brazilian Empanadas)

Mini savory pies filled with various ingredients like shrimp, chicken, heart of palm

Chicken | Fish | Shrimp | Steak (Mkt)

Half Tray | 45 Full Tray | 90

Calabresa Acebolada

Sliced Calabresa sausage sautéed with onions, creating a savory and smoky appetizer often served in Brazilian bars

Half Tray | 40 Full Tray | 80

Bolinho de Bacalhau (Codfish croquettes)

Deep-fried croquettes made with salted codfish, potatoes, and herbs, presenting a popular Brazilian appetizer with a delightful blend of flavors

Half Tray | 64 Full Tray | 128

SALADS

Salada de palmito (hearts of palm)

Hearts of palm, tomatoes, olives, and avocado, dressed with olive oil and lime juice

Half Tray | 45 Full Tray | 90

Salada tropical (Tropical Salad)

Mango, pineapple, and papaya, combined with mixed greens, passion fruit vinaigrette

Half Tray | 55 Full Tray | 110

Salada de bacalhau (salt cod salad)

Flaked salted cod, potatoes, onions, and olives, dressed with olive oil and often served during festive occasions

Half Tray | 75 Full Tray | 150

Salpicão (chicken salad)

Chicken salad made with shredded chicken, carrots, apples, raisins, hearts of palm and mayo

Half Tray | 60 Full Tray | 120

BEEF

Picanha

Prime cut of beef (top sirloin cap) seasoned with rock salt and grilled to perfection Served with chimichurri sauce and brazilian vinaigrette

Half Tray | 85 Full Tray | 170

Carne de Sol com Mandioca

Sun-dried and salted beef, typically served with cassava (mandioca) – a traditional Brazilian dish with a unique flavor and texture

Half Tray | 75 Full Tray | 150

Churrasco

Brazilian barbecue experience where various cuts of beef, such as ribeye, sirloin, and flank steak, are skewered, grilled

Half Tray | 85 Full Tray | 170

Picadinho de Carne

Cubes of beef stewed with tomatoes, onions, and spices, creating a savory and tender Brazilian beef stew

Half Tray | 65 Full Tray | 130

FISH

Moqueca de Peixe (Fish Moqueca)

Fish stew made with coconut milk, tomatoes, bell peppers, and various spices, resulting in a flavorful and aromatic dish

Half Tray | 80 Full Tray | 160

Bobó de Camarão (Shrimp Bobó)

Creamy Brazilian dish often includes fish, yams, and coconut milk, creating a rich and flavorful seafood stew

Half Tray | 100 Full Tray | 200

CHICKEN

Frango à Passarinho

Bite-sized pieces of chicken seasoned with garlic, herbs, and spices, deep-fried until crispy

Half Tray | 60 Full Tray | 120

Frango com Quiabo (Chicken with Okra)

Sliced chicken breasts sautéed in butter and oil topped with lemon

Half Tray | 65 Full Tray | 130

Frango Assado (Roasted Chicken)

Whole or quartered chicken seasoned with a mix of herbs and spices, then roasted until golden brown

Half Tray | 60 Full Tray | 120

Empadão de Frango (Chicken Pot Pie)

Savory pies filled with shredded chicken, vegetables, and a creamy sauce encased in a flaky pastry crust, providing a comforting and hearty chicken dish

Half Tray | 70 Full Tray | 140

LAMB

Costela de Cordeiro na Brasa (Grilled Lamb Ribs)

Lamb ribs seasoned with Brazilian spices and herbs, then grilled to perfection, offering a flavorful and tender lamb dish

Half Tray | 120 Full Tray | 240

Ensopado de Cordeiro (Lamb Stew)

Lamb pieces simmered with vegetables, beans, and spices to create a hearty and savory stew,

Half Tray | 120 Full Tray | 240

Paleta de Cordeiro Assada (Roasted Lamb Shoulder)

Lamb shoulder marinated with herbs and roasted until tender

Half Tray | 120 Full Tray | 240

Arroz de Cordeiro (Lamb Rice)

Lamb, rice, and a variety of spices, creating a one-pot meal with rich flavors

Half Tray | 120 Full Tray | 240

PASTA

Macarrão com Queijo

(Brazilian Mac 'n' Cheese)

Pasta mixed with a creamy cheese sauce, enriched with ingredients ham or sausage | subs allowed

Half Tray | 80 Full Tray | 160

Nhoque (Brazilian Gnocchi)

Soft potato dumplings served with sauce, such as tomato, butter, or a rich meat ragu

Half Tray | 70 Full Tray | 140

Talharim ao Molho de Camarão (Shrimp Pasta)

Linguine or fettuccine pasta served with a flavorful shrimp sauce made with tomatoes, garlic, onions, and herbs & shrimp

Half Tray | 120 Full Tray | 240

Fettuccine à Carbonara Brasileira

Brazilian version of the classic carbonara, featuring fettuccine pasta tossed with a creamy sauce made from eggs, cheese, and bacon or pancetta

Half Tray | 90 Full Tray | 180

VEGETARIAN

Feijoada Vegana

Traditional feijoada, made with black beans, various vegetables like sweet potatoes, squash, and plantains, seasoned with garlic, onions, and bay leaves

Half Tray | 45 Full Tray | 90

Moqueca de Palmito

Flavorful stew prepared with hearts of palm, bell peppers, tomatoes, onions, and coconut milk. Seasoned with lime juice, cilantro, and spices like paprika and cumin

Half Tray | 45 Full Tray | 90

Acarajé

Fried black-eyed pea fritters stuffed with a spicy mixture of chopped tomatoes, onions, and peppers.

Half Tray | 45 Full Tray | 90

Bobó de Vegetais

Creamy dish made with mashed yucca (cassava), coconut milk, and a variety of vegetables such as bell peppers, spinach, tomatoes, and onions.

Seasoned with garlic, coriander, and palm oil, this stew-like dish is best served with rice

Half Tray | 45 Full Tray | 90

SIDES

Farofa

Toasted manioc flour seasoned with ingredients like bacon, onions, and herbs, providing a crunchy and flavorful side dish

Half Tray | 45 Full Tray | 90

Couve a Mineira (Brazilian Collard Greens)

Finely shredded collard greens sautéed with garlic and olive oil

Half Tray | 45 Full Tray | 90

Feijão Tropeiro

Mix of beans, manioc flour, bacon, sausage, and sometimes eggs, creating a hearty and flavorful side dish

Half Tray | 65 Full Tray | 150

Vinaigrette (Brazilian Salsa)

Tangy mixture of tomatoes, onions, bell peppers, and sometimes hot peppers, dressed with olive oil and vinegar,

Half Tray | 60 Full Tray | 120

Pão de Queijo (Cheese Bread)

Small, cheese-filled bread balls made with cassava flour and cheese

Half Tray | 45 Full Tray | 90

Traditional Brazilian Potato Salad

Diced potatoes, carrots, peas, corn, green bean mixture, hard boiled eggs

Half Tray | 60 Full Tray | 120

Rice and Beans

White rice with red or black beans

Half Tray | 60 Full Tray | 120

DESSERT

Brigadeiro

Chocolate truffles made with condensed milk, cocoa powder, butter, and chocolate sprinkles

Half Tray | 65 Full Tray | 130

Quindim

Bright yellow dessert made with egg yolks, sugar, and coconut, baked to create a sweet and gooey custard with a distinct coconut flavor

Half Tray | 70 Full Tray | 140

Bolo de Rolo (Swiss Roll Cake)

Thin sponge cake rolled with layers of guava paste, creating a delicious and visually appealing Brazilian dessert

Half Tray | 65 Full Tray | 130

Beijinho de Coco (Coconut Kisses)

Coconut truffles made with sweetened condensed milk, butter, and coconut, often rolled in coconut flakes for an extra layer of flavor

Half Tray | 65 Full Tray | 130

Canjica

A traditional Brazilian dessert made from hominy corn cooked with milk, sugar, and spices, creating a creamy and comforting treat

Half Tray | 60 Full Tray | 120

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NORTH AMERICA

APPETIZER

Truffle Parmesan Deviled Eggs

Classic deviled eggs with truffle infused yolks, Parmesan and chives

Half Tray | 55 Full Tray | 110

Buffalo Cauliflower Bites

Crispy roasted cauliflower tossed in spicy buffalo sauce, served with blue cheese dip.

Half Tray | 40 Full Tray | 80

Shrimp Ceviche Shooters

Shrimp ceviche with avocado and citrus, served in individual shot glasses

Half Tray | 95 Full Tray | 190

Crispy Artichoke Hearts

Lightly fried artichoke hearts served with lemon Aioli for dipping

Half Tray | 60 Full Tray | 120

Caprese Skewers

Mozzarella, cherry tomatoes, and basil drizzled with balsamic glaze on skewers

Half Tray | 60 Full Tray | 120

SALAD

Citrus Arugula Salad

Arugula, citrus fruits, candied pecans, and feta cheese

Half Tray | 55 Full Tray | 110

Pomegranate Walnut Spinach Salad

Spinach, pomegranate seeds, walnuts, and goat cheese with a balsamic vinaigrette

Half Tray | 65 Full Tray | 130

Watermelon Feta Mint Salad

Watermelon, feta, and mint with a balsamic glaze

Half Tray | 60 Full Tray | 120

BEEF

Balsamic Glazed Steak Bites

Tender steak bites glazed with balsamic reduction and served with a horseradish dipping sauce

Half Tray | 85 Full Tray | 170

Blue Cheese-Stuffed Burgers

Juicy wagyu blend burgers stuffed with blue cheese, topped with caramelized onions

Half Tray | 75 Full Tray | 150

Coffee Rubbed Ribeye

Oven charred ribeye steak with a bold coffee rub for a unique flavor

Half Tray | 85 Full Tray | 170

Mushroom Swiss Beef Sliders

beef patties topped with melted Swiss cheese, sautéed mushrooms, and a touch of secret sauce, all nestled between soft slider buns

Half Tray | 80 Full Tray | 160

Chili Lime Beef Fajitas

Sliced beef fajitas marinated in chili lime sauce, served with peppers and onions

Half Tray | 75 Full Tray | 150

FISH

Tequila Lime Shrimp Tacos

Grilled shrimp tacos with tequila lime marinade and avocado crema

Half Tray | 90 Full Tray | 180

Pesto Salmon with Roasted Tomatoes

Baked salmon fillets topped with basil pesto and roasted cherry tomatoes

Half Tray | 90 Full Tray | 180

Coconut Mussels

Mussels cooked in a fragrant coconut broth

Half Tray | 80 Full Tray | 160

Glazed Mahi-Mahi

Pan-seared wood fired mahi-mahi with a glaze

Half Tray | 90 Full Tray | 180

Lobster Mac and Cheese

Creamy mac and cheese loaded with succulent lobster meat

Half Tray | 95 Full Tray | 190

CHICKEN

Lemon Rosemary Roast Chicken

Fire roasted chicken with a zesty lemon and rosemary marinade

Half Tray | 75 Full Tray | 150

BBQ Mango Chicken Skewers

Grilled chicken skewers glazed with mango-infused barbecue sauce

Half Tray | 65 Full Tray | 130

Garlic Parmesan Chicken Wings

Crispy fire roasted wings tossed in garlic parmesan sauce

Half Tray | 65 Full Tray | 130

Honey Mustard Pecan Chicken

Chicken breasts with a honey mustard and pecan crust

Half Tray | 80 Full Tray | 160

Cajun Chicken Alfredo

Blackened Cajun chicken served over creamy Alfredo pasta

Half Tray | 80 Full Tray | 160

LAMB

Mint Pesto Lamb Chops

Grilled lamb chops with a minty pesto marinade

Half Tray | 120 Full Tray | 240

Lemon Garlic Braised Lamb Shank

Lamb pieces simmered with vegetables, beans, and spices to create a hearty and savory stew,

Half Tray | 120 Full Tray | 240

Harissa Marinated Lamb Skewers

Spicy harissa-marinated lamb skewers, grilled to perfection

Half Tray | 85 Full Tray | 170

Rack of Lamb with Balsamic Reduction

Elegant rack of lamb drizzled with a balsamic reduction finished off in our wood burning oven

Half Tray | 120 Full Tray | 240

Moroccan Lamb Stew

Hearty lamb stew with Moroccan spices and couscous

Half Tray | 110 Full Tray | 220

PASTA

Sun-Dried Tomato Pesto Penne

Penne pasta served with Sun Dried tomatoes, garlic, pesto and herbs

Half Tray | 65 Full Tray | 130

Lemon Garlic Shrimp Linguine

Tender shrimp sautéed in zesty lemon garlic butter, served atop a bed of al dente linguine pasta, garnished with fresh parsley.

Half Tray | 90 Full Tray | 180

Butternut Squash Sage Ravioli

Stuffed ravioli with a brown butter sage sauce

Half Tray | 65 Full Tray | 130

Cajun Chicken and Sausage Gumbo Pasta

Tender chicken and savory sausage mingle with traditional Cajun spices in a rich, hearty gumbo sauce, all tossed with al dente pasta

Half Tray | 75 Full Tray | 150

Lobster and Black Truffle Linguine

Al dente linguine tossed in a rich lobster bisque sauce, featuring succulent pieces of lobster and earthy black truffle shavings

Half Tray | 120 Full Tray | 240

Wild Mushroom & Gruyère Stuffed Shells

Handcrafted agnolotti filled with a delicate blend of wild mushrooms and Gruyère cheese, served in a truffle-infused cream sauce topped with mozzarella

Half Tray | 90 Full Tray | 180

VEGETARIAN

Quinoa & Roasted Vegetable Stuffed Peppers

Colorful bell peppers filled with quinoa and a variety of roasted vegetables

Half Tray | 60 Full Tray | 120

Truffle-Infused Sweet Potato Gnocchi

Handcrafted sweet potato gnocchi infused with truffle essence and served in a velvety sage brown butter sauce.

Half Tray | 80 Full Tray | 160

Pistachio-Crusted Portobello Steaks

Thick-cut Portobello mushrooms coated in a crunchy pistachio crust, pan-seared to perfection, and served with a tangy pomegranate reduction

Half Tray | 85 Full Tray | 160

Saffron Risotto with Asparagus Tips

Creamy saffron-infused Arborio rice paired with tender asparagus tips, finished with a drizzle of truffle oil

Half Tray | 90 Full Tray | 180

Harissa Glazed Cauliflower Steaks

Roasted cauliflower steaks glazed with a spicy harissa sauce, served on a bed of quinoa pilaf with a refreshing mint yogurt drizzle.

Half Tray | 65 Full Tray | 130

SIDES

Loaded Baked Sweet Potato Casserole

Sweet potatoes topped with pecans, marshmallows, and a hint of cinnamon

Half Tray | 55 Full Tray | 110

Garlic Parmesan Roasted Brussels Sprouts

Brussels sprouts roasted with garlic, Parmesan, and a balsamic glaze

Half Tray | 45 Full Tray | 90

Truffle Mashed Potatoes

Creamy mashed potatoes infused with truffle oil

Half Tray | 65 Full Tray | 130

Grilled Asparagus with Lemon Zest

Fresh asparagus spears grilled to perfection and finished with a touch of lemon zest

Half Tray | 70 Full Tray | 140

DESSERT

Salted Caramel Chocolate Tart

Rich chocolate tart with a layer of salted caramel and a chocolate ganache topping

Half Tray | 45 Full Tray | 90

Mango Coconut Panna Cotta

Silky coconut panna cotta topped with fresh mango compote

Half Tray | 60 Full Tray | 120

Pecan Pie Cheesecake Bars

Decadent cheesecake bars with a pecan pie topping

Half Tray | 75 Full Tray | 150

Lemon Blueberry Mascarpone Parfait

Layers of lemon-infused mascarpone, blueberry compote, and crumbled shortbread

Half Tray | 65 Full Tray | 130

Chocolate Hazelnut Tiramisu

A twist on classic tiramisu with layers of chocolate hazelnut

Half Tray | 65 Full Tray | 130

New York Cheesecake with Berry Compote

Classic New York Cheesecake, crowned with a vibrant Berry Compote for the perfect balance of creamy sweetness and fruity tang

Half Tray | 75 Full Tray | 150

Lemon Lavender Soufflé with Blueberry Coulis

Light and airy lemon lavender soufflé served with a drizzle of vibrant blueberry coulis

Half Tray | 60 Full Tray | 120

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ITALY

APPETIZER

Truffle & goat cheese stuffed mushrooms

Truffle goat cheese, cream cheese, minced garlic, parmesan cheese, cayenne pepper
Half Tray | 60 Full Tray | 120

Flocchi di Pera

Pasta filled with pear, cheeses, four cheese creamy sauce, arugula, candy walnuts
Half Tray | 80 Full Tray | 160

Calamari Crocante

Crumbled calamari, sweet & spicy chili sauce or marinara on side
Half Tray | 90 Full Tray | 180

Bruschetta di Pomodoro

Toasted bread topped with garlic tomatoes and basil
Half Tray | 45 Full Tray | 90

Mussels your way

Roasted garlic herbs, san marzano tomato broth | spicy sambuca lobster, positano style
Half Tray | 90 Full Tray | 180

Clams Oreganata

Clams stuffed with garlic breadcrumbs baked in white wine and butter,
Half Tray | 90 Full Tray | 180

Clams casino

Clams, bread crumbs, bacon, parmesan
Half Tray | 95 Full Tray | 200

Crocante Mozzarella

Breaded mozzarella sticks deep-fried to golden perfection
Half Tray | 75 Full Tray | 150

BEEF

NY Strip Pizzaoila

Mushroom, tomato, and hot pepper sauce with tender NY strip slices
Half Tray | 120 Full Tray | 240

Filet mignon Marsala

Steak Marsala covered medallions in a buttery mushroom sauce
Half Tray | 120 Full Tray | 240

Filet Mignon Napolitano

Beef filet, prosciutto di parma, mushrooms, dried porcini, parsley lemon
Half Tray | 120 Full Tray | 240

Gorgonzola Crushed Filet Mignon

Filet mignon, gorgonzola cream sauce, topped with crumbled bacon bits and sliced green onions
Half Tray | 140 Full Tray | 280

VEAL

Veal Parmegiano

Breaded veal cutlets topped with tomato sauce and mozzarella cheese
Half Tray | 85 Full Tray | 170

Veal Marsala

Veal cutlets in a rich sauce made with Marsala wine, mushrooms parsley and capers
Half Tray | 95 Full Tray | 190

Veal Piccata

Veal cutlet egg battered is tenderized, seasoned & sautéed in a lemon butter wine sauce olive
Half Tray | 95 Full Tray | 190

Veal Limone

Veal cutlets sautéed in caper lemon butter lime sauce topped with parsley
Half Tray | 95 Full Tray | 190

Veal Siciliano

Breaded veal slices, eggplant, fresh mozzarella, san marzano tomato sauce
Half Tray | 110 Full Tray | 245

Veal & Peppers

Veal & peppers smothered in a rich tomato sauce
Half Tray | 85 Full Tray | 170

SALAD

Arugula salad

Arugula salad, heirloom tomato, red onion, shaved parmesan cheese, lemon vinaigrette
Half Tray | 75 Full Tray | 150

Italian salad

Crisp lettuce, vine ripe tomatoes, olives, red onions and zesty pepperoncinis
Half Tray | 75 Full Tray | 150

Verano salad

Mixed greens, seasonal florida berries, goat cheese, toasted pistachios, aged balsamic vinegarette
Half Tray | 75 Full Tray | 150

Cesar salad

Crispy romaine hearts, house made cesar dressing shaved parmesan, garlic croutons
Half Tray | 60 Full Tray | 120

PASTA

Penne pomodoro

Penne pasta, olive oil, plum tomatoes, fresh basil, black pepper, chilli flakes
Half Tray | 60 Full Tray | 120

Rigatoni bolognese

Rigatoni pasta, sweet Italian sausage, lean ground beef, white wine, beef broth
Half Tray | 80 Full Tray | 160

Penne al forno

baked penne pasta, creamy five cheese sauce, extra melted cheese, crispy bread crumbs
Half Tray | 75 Full Tray | 150

Spaghetti cacio e pepe

Spaghetti, grated parmesan, cracked black pepper
Half Tray | 60 Full Tray | 120

Spaghetti con polpette

Spaghetti, traditional homemade meatballs
Half Tray | 75 Full Tray | 150

Fettuccine al formagio

Fettuccine pasta, 4 cheese cream sauce, grated parmesan, grana cheese, asiago, gorgonzola
Half Tray | 80 Full Tray | 160

Penne aglio e olio

Penne pasta, shaved garlic, olive oil, red pepper flakes, parsley
Half Tray | 45 Full Tray | 90

Penne Ala Vodka

Penne pasta, creamy tomato vodka sauce fresh basil, black pepper
Half Tray | 80 Full Tray | 160

Ravioli di formagio

Hand crafted pasta, san marzano tomato sauce, mozzarella, fresh basil
Half Tray | 80 Full Tray | 160

Lasagna alla Bolognese

Layered pasta, sweet Italian sausage, lean ground beef, white wine, beef broth, ricotta
Half Tray | 90 Full Tray | 180

Lobster Ravioli

Hand crafted lobster filled pasta, san marzano tomato sauce, mozzarella, fresh basil
Half Tray | 110 Full Tray | 220

CHICKEN

Chicken Parmesan

Baked breaded chicken, two cheeses, fresh basil, and marinara sauce
Half Tray | 75 Full Tray | 150

Chicken al Limone

Sliced chicken breasts sautéed in butter and oil topped with lemon
Half Tray | 75 Full Tray | 150

Chicken Piccata

Pan-fried chicken, piccata sauce, fresh lemon juice, and capers
Half Tray | 75 Full Tray | 150

Chicken caprese

Thin boneless chicken breasts topped with pesto, sliced sweet tomato and fresh mozzarella cheese
Half Tray | 80 Full Tray | 160

Creamy Chicken Toscana

Chicken breasts, sun dried tomatoes, spinach, basil, parmesan cheese and a creamy sauce
Half Tray | 80 Full Tray | 160

Chicken Siciliano

Sauteed chicken with garlic, mushrooms & herbs in a white wine lemon butter sauce
Half Tray | 85 Full Tray | 180

Chicken al Prosecco

Boneless chicken, silky creamy sauce, sliced mushrooms & prosecco
Half Tray | 80 Full Tray | 160

Chicken Saltimbocca

Pounded chicken cutlets topped with prosciutto and sage leaves
Half Tray | 80 Full Tray | 160

Chicken Marsala

Pan-fried chicken breast and mushrooms in a reduced marsala wine sauce
Half Tray | 75 Full Tray | 150

FISH

Snapper al Limone

Egg batter filet sautéed in lemon & Pinot Grigio reduction served with charred lemons
Half Tray | 80 Full Tray | 160

Garlic & Panko Crusted Scottish Salmon

Pan roasted Scottish salmon panko and garlic crusted roasted cherry tomatoes, Genovese pesto cream
Half Tray | 85 Full Tray | 170

Shrimp Al pomodoro or Scampi

Jumbo shrimp sautéed with fresh plum tomatoes with roasted garlic scampi sauce or san marzano tomato sauce
Half Tray | 120 Full Tray | 240

Pan Roasted Branzino alla Positano

Mediterranean Sea bass with capers in a lemon Pinot Grigio reduction sauce
Half Tray | 95 Full Tray | 190

Snapper Oreganata

Pan sautéed filet of snapper with herb and roasted garlic bread crumbs baked in a lemon butter sauce
Half Tray | 110 Full Tray | 220

Shrimp Pesto Genovese

Jumbo shrimp sautéed, prosciutto di parma, baby spinach, cherry tomatoes, genovese pesto cream sauce
Half Tray | 95 Full Tray | 190

VEGETARIAN

Eggplant Parmesan

Crispy breaded eggplant layered with marinara, herbs & mozzarella cheese
Half Tray | 65 Full Tray | 130

Eggplant Caprese

Stacked eggplant with crispy panko bread crumbs, mozzarella, tomato, and a citrusy arugula salad
Half Tray | 80 Full Tray | 160

Butternut Squash Ravioli

Butternut Squash Ravioli with Brown Butter Sage Sauce, roasted garlic and butternut
Half Tray | 80 Full Tray | 160

Lasagna alla Primavera

Lasagna layered with seasonal vegetables, ricotta, spinach, and cheese
Half Tray | 80 Full Tray | 160

Penne alla Primavera

Penne pasta, butter, vegetables, garlic, lemon juice, parmesan cheese, parsley
Half Tray | 65 Full Tray | 130

Zucchini aglio e olio

Spiral zucchini noodles with parsley, garlic, olive oil, italian chili flakes
Half Tray | 75 Full Tray | 150

RISOTTO

Lobster Risotto

Butter poached lobster, cognac lobster cream, english peas, chives
Half Tray | 160 Full Tray | 320

Shrimp Risotto

Sauteed shrimp, roma tomato, garlic scampi sauce
Half Tray | 120 Full Tray | 240

Risotto al Formagio

Four cheese, creamy risotto with toasted garlic panko bread crumbs
Half Tray | 75 Full Tray | 150

DESSERT

Tiramisu

Ladyfingers dipped in coffee, layered with a whipped mixture of eggs, sugar and mascarpone, flavored with cocoa
Half Tray | 80 Full Tray | 160

Ricotta Cheesecake

Made with cream cheese, ricotta cheese, and a ground almond crust
Half Tray | 75 Full Tray | 150

Sicilian Cannoli

Shells of fried pastry dough, filled with a sweet, creamy filling containing ricotta and chocolate chips
Half Tray | 75 Full Tray | 150

Nutella zeppoles

Fried cream puff dough stuffed with nutella, dusted with powdered sugar
Half Tray | 90 Full Tray | 180

Mio Amaretto cookies

Gluten-free Italian soft baked cookies made with almonds, egg whites and sugar
Half Tray | 80 Full Tray | 160

Orders must be placed 48 Hours in Advance Half Tray feeds 4-5 | Full Tray feeds 6-10

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MEDITERRANEAN

APPETIZER

Chickpea Falafel with garlic tahini sauce

Crispy chickpea falafel served with creamy tahini sauce

Half Tray | 60 Full Tray | 120

Spanakopita pies with roasted peppers aioli

Baked spinach, feta spanakopita pies with roasted red peppers aioli on side

Half Tray | 75 Full Tray | 150

Lamb kefta with tzatziki

Grilled lamb skewers, side of tzatziki sauce made with yogurt, cucumber and herbs

Half Tray | 80 Full Tray | 160

Saganaki fritters

Crispy greek cheese bites served with a zesty citrus dip

Half Tray | 60 Full Tray | 120

Stuffed grape leaves

Tender grape leaves with seasoned rice, fresh herbs and zesty lemon

Half Tray | 75 Full Tray | 150

Steeha's meat pies

Savory meat (beef, chicken or lamb), vegetable and potato pies in hearty broth

Half Tray | 85 Full Tray | 180

Feta stuffed tomatoes

Large ripe tomatoes stuffed with feta cheese, basil, oregano, garlic, breadcrumbs

Half Tray | 70 Full Tray | 140

Chickpeas hummus with pita

Velvety chickpea hummus paired with warm pita bread

Half Tray | 60 Full Tray | 120

BEEF

Beef souvlaki

Beef souvlaki skewers, extra virgin olive oil, lemon juice, garlic and oregano

Half Tray | 80 Full Tray | 160

Moussaka

Thick layers of eggplant, beef in tomato sauce, topped with béchamel sauce

Half Tray | 80 Full Tray | 200

Pastitsio

Layers of Greek bucatini tube pasta, cinnamon spiked meat sauce, and a thick layer of cheese sauce

Half Tray | 75 Full Tray | 150

SALAD

Traditional Greek Salad

Feta, olives, bell peppers, tomatoes, cucumbers, red onions, oil and vinegar

Half Tray | 70 Full Tray | 140

Tabbouleh Salad

Parsley, mint, bulgur wheat, finely chopped vegetables and a zesty dressing

Half Tray | 65 Full Tray | 130

Roasted Wood Vegetables Salad

Peppers, olives and red onions baked with homemade Lemon dressing and goat cheese

Half Tray | 70 Full Tray | 140

Greek Cucumber Salad

Cucumbers, oil, vinegar, oregano, mustard, tomatoes, olives, onion, and feta

Half Tray | 60 Full Tray | 120

CHICKEN

Chicken Souvlaki

Grilled chicken on pita with tomatoes, onions, and tzatziki – a yogurt and cucumber sauce with dill

Half Tray | 80 Full Tray | 160

Lemon Oregano Roast Chicken

Half roasted chicken oregano, lemon zest, lemon juice, garlic, olive oil

Half Tray | 80 Full Tray | 160

Moussaka with chicken

Layers of roasted eggplant, chicken, onions, tomatoes, potatoes, bechamel sauce

Half Tray | 100 Full Tray | 200

Hummus-Crusted Chicken

Thin boneless chicken breasts, hummus, smoked paprika, and cumin

Half Tray | 85 Full Tray | 170

LAMB

Lamb Souvlaki

Lamb skewers are marinated in a simple marinade made with olive oil, lemon juice, garlic, cumin and dried herbs

Half Tray | 95 Full Tray | 210

Wood Roasted Lamb Chops

Seared lamb chops with fresh thyme, rosemary topped with a simple and decadent pan sauce, roasted in wood burning oven

Half Tray | 120 Full Tray | 240

Braised Lamb Shank

Braised in red wine and fresh herbs

Half Tray | 120 Full Tray | 240

Roasted Leg of Lamb

24 hour marinated leg of lamb, garlic, rosemary, thyme, lemon served with mint chimichurri

Half Tray | 150 Full Tray | 300

FISH

Grilled whole fish with lemon and herbs

Branzino, olive oil, fresh lemon juice, parsley, and oregano baked in wood burning oven

Half Tray | 90 Full Tray | 180

Greek style baked salmon

Oven-baked salmon packed with Mediterranean flavors, garlic, lemon, and fresh dill

Half Tray | 90 Full Tray | 180

Santorini-style red snapper

Oven baked red snapper with bold Mediterranean flavors, fresh herbs, and bell peppers

Half Tray | 120 Full Tray | 240

Lavraki Psito

Mediterranean Sea bass, onions, garlic, tomatoes and olive oil

Half Tray | 120 Full Tray | 240

Greek-style Grilled Swordfish

Grilled swordfish, olive oil, lemon juice, oregano, and thyme

Half Tray | 100 Full Tray | 200

PASTA

Mediterranean Baked Ziti

Ziti, olive oil, garlic, onion, zucchini, diced tomatoes, tomato sauce, basil, oregano, thyme, parsley, sun-dried tomatoes, olives, ricotta cheese

Half Tray | 85 Full Tray | 180

Greek Vegetable Orzo Bake

Tomato-sauced orzo baked with red peppers, kale, chicken, feta, lemon juice, and fresh dill

Half Tray | 80 Full Tray | 160

Greek Lemon Artichoke Pasta

~~Salad~~ Cheese and a zesty dressing that tops crunchy cucumbers, red peppers and artichoke hearts, lemon vinaigrette

Half Tray | 80 Full Tray | 160

VEGETARIAN

Stuffed Peppers with Greek Quinoa

Stuffed peppers with tomatoes, feta, garlic and a harissa paste for a little spice

Half Tray | 75 Full Tray | 140

Mediterranean Stuffed Potobello Mushrooms

Tomatoes, spinach, feta, olives and fresh oregano stuffed mushrooms

Half Tray | 80 Full Tray | 160

Dolma (stuffed grape leaves)

Grape leaves are filled with rice, sautéed onion, fresh cilantro, basil, mint and spices

Half Tray | 80 Full Tray | 160

SIDES

Lemon Rice Pilaf

Rice made with garlic, onion, chicken broth, zesty lemon

Half Tray | 45 Full Tray | 90

Spanakorizo (spinach rice)

Lemony rice with spinach and dill

Half Tray | 60 Full Tray | 120

Lemon and Oregano Potatoes

Golden potatoes, olive oil, lemon zest, lemon juice, oregano, garlic

Half Tray | 55 Full Tray | 110

Fasolakia (green beans)

Velvety green beans with potatoes stewed in tomato, herbs and olive oil

Half Tray | 60 Full Tray | 120

Grilled Greek Asparagus

Crisp asparagus, crumbled feta cheese, garlic cloves, lemon zest, oregano

Half Tray | 60 Full Tray | 120

Greek Fava Dip

Yellow split peas, blended with extra virgin olive oil, garlic, and lemon juice. Garnished with a drizzle of olive oil and served with warm pita bread

Half Tray | 60 Full Tray | 120

Roasted Eggplant Caponata

Roasted eggplant, tomatoes, olives, and capers, stewed to perfection in a sweet and tangy balsamic reduction

Half Tray | 75 Full Tray | 150

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