



## PLATED DINNER OPTION ONE

Minimum 15 people

Selection of Bread & Butter

CHOOSE ONE OF THE FOLLOWING:

Brulée Goat Cheese Salad

*Organic Baby Spinach, Candied Walnuts, Fire Roasted Bell Peppers, Balsamic Reduction*

Tropical Ahi Tuna

*Avocado, Cashew Nuts, Cucumber, Mango Salsa, Tropical Fruit Emulsion*

CHOOSE ONE OF THE FOLLOWING:

Braised Beef Short Ribs

*Truffle Creamy Polenta, Rosemary Jus*

Free Range Wood Stone Roasted Chicken Breast

*Marble Potatoes, Seasonal Vegetables*

Cedar Plank Atlantic Salmon

*Egg Fettuccini, Roasted Tomato, Spinach, Parmesan Cheese*

CHOOSE ONE OF THE FOLLOWING:

*Norman Love Confections Dessert*

Raspberry Dome

Hazelnut Chocolate Bar

Key Lime Pie

Selections need to be made prior to event.  
Menus subject to change.

## PLATED DINNER OPTION TWO

Selection of Bread & Butter

Chef's Amuse Bouche

CHOOSE ONE OF THE FOLLOWING:

Spiny Lobster Salad

*Romaine Chiffonade, Avocado, Cherry Tomato, Mango Mayonnaise, Lavash Crisp*

Heirloom Tomato & Burrata Salad

*Baby Arugula, Balsamic Reduction, Basil Pesto*

CHOOSE ONE OF THE FOLLOWING:

Grilled Sterling Silver Filet Mignon

*Roasted Marble Potatoes & Garden Vegetables, Burgundy Demi-Glace*

Pan-Roasted Black Grouper

*Yellow-Saffron Rice & Cauliflower Purée, Passion Fruit Beurre Blanc*

*Norman Love Confections Dessert*

Raspberry Dome

Hazelnut Chocolate Bar

Key Lime Pie

Menus subject to change.

# BLACK Salt

A CULINARY EXPERIENCE



## COCKTAIL PARTY

Minimum 20 people - Minimum 5 Canapés

Mini Quiche  
Cantaloupe & Serrano Skewers  
Goat Cheese & Walnut Mousse on Toast  
Soppressata & Cornichon  
Chicken Liver Mousse  
Mini Caprese Skewer  
Roasted Corn Soup Shooter  
Portabella Mushroom Mousse on Toast  
Smoked Salmon on Toast  
Shrimp Cocktail  
Serrano Ham Croquette  
Truffle Risotto Arancini  
Coffee Seared Carpaccio & Arugula Wrap  
Beef Empanadas  
Chef's Ceviche  
Truffle & Gorgonzola Macaron  
Tsunami Roll  
Tropical Tuna  
Coconut Shrimp  
Spicy Lobster Crab Roll  
Apple Cider Bacon Wrapped Scallops  
Grilled Lamb Lollipop

### *Live Stations*

Carved Beef Tenderloin  
Truffle Risotto Station  
Seafood Paella Station  
Imported Cured Meat & Worldwide Cheeses

### *Desserts*

Crème Brulée  
French Macaron  
Norman Love Mini Desserts:  
Key Lime Pie, Chocolate Verrine, Cheesecake,  
White Chocolate Raspberry Verrine, Chocolate Tart

CATERING TO YOUR NEEDS



## BUFFET MENU ONE

Minimum 30 people

### Black Salt House Salad

*Organic Baby Greens, Cherry Tomatoes, Chick Peas, Cucumbers, Bell Peppers, Lemon Herb Vinaigrette*

### Heirloom Tomato & Mozzarella di Buffala Salad

*Basil Pesto, Hawaiian Black Salt*

### Shrimp Cocktail

### Sous Vide Lavender Marinated Free Range Chicken Breast

### Grilled Atlantic Salmon & Béarnaise

### Roasted Garlic Whipped Potatoes

### Assorted Roots & Vegetables

### Mini Bread Selection

## BUFFET MENU TWO

Minimum 30 people

### Imported Cured Meat & Worldwide Cheeses

*Accoutrements & Crackers*

### Black Salt House Salad

*Organic Baby Greens, Cherry Tomatoes, Chick Peas, Cucumbers, Bell Peppers, Lemon Herb Vinaigrette*

### Caribbean Lobster Salad

### Seafood Mac & Cheese

### Black Grouper Passion Fruit Meuniere Style

### Sterling Silver Prime Rib

*(Carving Station)*

*Au Jus, Horseradish Sour Cream*

### Roasted Marble Potatoes

### Assorted Roots & Vegetables

### Mini Bread Selection

Custom options upon request.

## BUFFET MENU THREE

Minimum 30 people

### Imported Cured Meat & Worldwide Cheeses

*Accoutrements & Crackers*

### Black Salt House Salad

*Organic Baby Greens, Cherry Tomatoes, Chick Peas, Cucumbers, Bell Peppers, Lemon Herb Vinaigrette*

### Caribbean Lobster Salad

### Shrimp Cocktail

# BLACK *Salt*

A CULINARY EXPERIENCE



Black Grouper Passion Fruit Meuniere Style

Sterling Silver Beef Tenderloin  
(Carving Station)

*Au Poivre Sauce, Béarnaise Sauce, Burgundy Red Demi-Glace*

Sous Vide Lavender Marinated Free Range Chicken Breast

Roasted Marble Potatoes

Assorted Roots & Vegetables

Mini Bread Selection

Black Truffle Whipped Potatoes

Assorted Norman Love Pastries  
Crème Brulée

Custom options upon request.



CATERING TO YOUR NEEDS

## CHEF DINNER AROUND THE WORLD WITH PAIRING SAMPLES

Argentina 

*Carne Cortada al Cuchillo Empanadas*

French 

Lobster Cappuccino

*Sautéed Lobster Claws, French Vanilla Espuma*

**2015 Chalk Hill Sauvignon Blanc**

Italy 

House Made Tagliatelle

*Pesto Alla Genovese Aged Parmigiano Reggiano, Micro Basil*

**2016 Umani Ronchi Vellodoro Pecorino**

Chile 

Pan Roasted Chilean Seabass

*Quinoa & Vegetable Succotash, Roasted Corn Velouté, Tomato Chimichurri*

**2015 Montes Alpha Chardonnay**

Spain 

Chef Ben's World Famous Authentic Paella

*Shrimp, Clams, Calamari, Saffron Calaspara Rice, Salsa Verde, Chorizo, Smoked Paprika Aioli*

**2006 El Puntido Gran Reserva**

USA 

Domestic Colorado Lamb Rack

*Cinnamon Celery Root Puree, Glazed Baby Carrots, Mint Jus*

**2014 Raymond Sommelier Selection Cabernet Sauvignon**

St. Kitts & Nevis 

Rum Baba Cake, Mango Coco Sorbetto

**Wicked Dolphin Coconut Rum Pain Killer**