



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:

Dulce de Leche Bar

Graham Cracker Crust, Dark Chocolate Glaze

Coconut Crème Brulée

\$55/Per Person

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

Dulce de Leche Bar

Graham Cracker Crust, Dark Chocolate Glaze

Coconut Crème Brulée

\$70/Per Person

Menus subject to change.

BLACK *Salt*

A CULINARY EXPERIENCE



COCKTAIL PARTY

Minimum 20 people - Minimum 5 Canapés

- Mini Quiche \$2
- Cantaloupe & Serrano Skewers \$2
- Goat Cheese & Walnut Mousse on Toast \$2
- Soppressata & Cornichon \$2
- Chicken Liver Mousse \$2
- Mini Caprese Skewer \$2
- Roasted Corn Soup Shooter \$2
- Portabella Mushroom Mousse on Toast \$2
- Smoked Salmon on Toast \$2
- Shrimp Cocktail \$2.5
- Serrano Ham Croquette \$2.5
- Truffle Risotto Arancini \$2.5
- Coffee Seared Carpaccio & Arugula Wrap \$2.5
- Beef Empanadas \$2.5
- Chef's Ceviche \$2.5
- Truffle & Gorgonzola Macaron \$2.5
- Tsunami Roll \$3
- Tropical Tuna \$3
- Coconut Shrimp \$2.5
- Spicy Lobster Crab Roll \$2.5
- Apple Cider Bacon Wrapped Scallops \$4
- Grilled Lamb Lollipop \$4

Live Stations

- Carved Beef Tenderloin \$15
- Truffle Risotto Station \$12
- Seafood Paella Station \$15
- Imported Cured Meat & Worldwide Cheeses \$10

Desserts

- Crème Brulée \$2.5
- French Macaron \$2.5
- Norman Love Mini Desserts: \$3.5
- Key Lime Pie, Chocolate Verrine, Cheesecake,
White Chocolate Raspberry Verrine, Chocolate Tart

CATERING TO GO

- Californian Chicken Wrap
Tomato, Avocado, Bacon, Ranch
- Grilled Chicken Lettuce Wedge
- Black Salt Turkey Club
- Seafood Mac & Cheese
- Imported Meats & Cheese Board
- Shrimp Cocktail
- Quiches
- Wagyu Beef Sliders

\$15/Per Person
Maximum 3 Choices

CATERING TO YOUR NEEDS

BLACK *Salt*

A CULINARY EXPERIENCE



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 Buffalo 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

\$40/Per Person

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

\$60/Per Person

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

CATERING TO YOUR NEEDS



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

\$85/Per Person

Custom options upon request.



CHEF DINNER WITH PAIRING SAMPLES

Amuse Bouche

Apple Cider Smoked Bacon Wrapped Scallop

Red Onion & Chayote Pickle Salad

Lobster Bisque Cappuccino

Maine Lobster Pieces & French Vanilla Foam, Toasted Brioche Batonnet

Loboure Roi Pouilly Fuisse

Seared Tuna Nicoise

Roasted Tomatoes, French Haricot Vert, Warm Marble Potatoes,

Mediterranean Olives, Quail Eggs, Basil Emulsion

Mar de Frades Albarino

Peruvian Organic Coffee Seared Beef Carpaccio

Aged Parmesan, Winter Black Truffle, Shaved Radishes & Shaved Asparagus

Gehricke Pinot Noir

Organic Blood Orange Sorbetto

Sous Vide Duck Breast

Goat Cheese Okinawa Potato Croquette, Maple Cinnamon Jus

Joel Gott Zinfandel

Banana Passion Cheesecake

Graham Cracker Crust, Tropical Creme Sphere, Banana Foster Gelato

Gerard Bertrand Banyuls