

C H E F | H Y D E
C A T E R I N G

Appetizers Items:

The following items can be arranged within 24hrs or less

Chef Hyde Signature Big

Eye Tuna dish

*Tuna Tartare/ Squid ink Tapioca chips/ Avocado wasabi
mousse / Golden osetra Caviar*

New American Crab Cake

Johnna & lump crab cake / Tomato-Black Garlic Aioli

Ghanian Spiced Chicken or Beef Tenderloin Skqweres

Marinated Chicken breast/ Chef Hyde special peanut sauce / corainder

Hyde Crudite

Young Micro root vegetables/ Tofu-hummes/ Elderflower Pollen

Everglade Tomato

Bruschetta

*Evergalde tomato Jam/ Oilve Ciabatta/ Lemon verbena pesto/ Aged
balsamic / Basil*

Mini Wagyu Beef

Burgers

*Ground Beef/ Sherry glazed caramelized onions/ Arugula/ Imported
Mini French Brioche Buns*

Mushroom Tart &

Epoisse Cheese

*Wild Mushroom Tart/ Fine herbs/ Epoisse Cheese sauce/
Micro Mustard Frills*

Burgundy Truffle

Deviled Eggs

*Local Farm Eggs / Crispy Bacon/ Mustard Frills/choice of In-
house Caviar can be added*

Market

Oysters

Native Nantucket Oysters/ Paired with Australian Finger Lime & Petit sea beans or tradition condiments

Signature Pearls
& Citrus

Strawberry Pearls/ Australian Finger Lime/
Imperial Royal Caviar

Nantucket Bay
Scallops
Sautéed in Truffle butter served with micro
Citrus Lettuce Salad

Wagyu Beef
Tartare
Served with Fermented Quinoa chips/ Micro Cucumber/ Pickled
mustard/ Fresh Horseradish

Alaskan King Crab Legs (4-5 people
minimum) Market price
Fresh Alaskan King Crab/ Myer Lemons/ Melted Vanilla butter /
Horseradish cocktail sauce

Wagyu Beef Short rib (served in a
mini Martini glass)
Braised Wagyu beef short-rib/ Cauliflower-Potato mousse/
Beet blush Leaves

New Zealand lamb
Lolli Pop
Grilled New Zealand lamb/ Mint Chimichurri sauce/
Smoked olive tapenade

Cocktail
shrimps
Poached Black Tiger shrimps/
Cocktail sauce

Ceviche
Black Grouper Ceviche/ Bell peppers/ Red onions
/ Crispy green banana chips

Mini
Lobster Roll
Fresh Main Lobster salad/ served on Brioche Hoagie /
Avocado/ Potato chips

Crab
Cake
Lump Crab meat/ Tropical fruit slaw/
Tomato garlic Aioli

Vegetable Tart
cheese /Nasturtium flowers

Local farm
Served with Pumpkin farm green/ Comte

Cold Soups

Hot &

Lobster Bisque
Fraiche/ Chives

Traditional French
Poached Lobster Meat / Crème

Garlic Soup
fingerling potato

The Elephant
Water cress/ Confit

squash soup
Vanilla Syrup

Butternut
Served with Bourbon

Barley
barley / Extra virgin olive oil

Beef &
Beef tenderloin/ carrots/ celeriac/

Gaspaccio
ribbons / Brioche croutons

Tomato
Served with Everglades Tomato/ Cucumbers / Celery

bell pepper soup
Pommegranite juice/ Confit beets

Beets & Red
prepared with vegetable stock/

Artichoke soup
with Pumpkins seed oil

Served with fried goat cheese finished

& Fruit Juice shots

Fresh vegetables

Granny smith Apples
Tomato/ Carrot / Ginger

Celery/ Pineapples /
Strawberry / Heirloom

Celery/ Mint/ Fennel bulbs Barlett Farm Green Asparagus/

Daikon / Fresh Coconut Juice Florida Sugar Cane/ Turnips/

Organic Farm

Lettuces

A protein of your choice can be added to any of these tasty salads below

Classic

Caeser Salad Chef Garden Romaine lettuces/ Caeser dressing/ White Anchovies / Brioche crotons

Colusa Farms

Butter Lettuces Green herb dressing, Candied walnuts/ shaved water melon radishes/ Blue cheese / Proscuitto

The

Naples Salad Colusa Farms mixed lettuces/ grilled Florida lobster/ Avocado / Citrus basil vinaigrette

Mixed Greens

Tossed in Balsamic vinaigrette/ shaved carrots / radishes / Poached Organic Eggs/ Brioche

In House

made Pasta

Short rib Pasta

Fresh Papardelle pasta/ Braised short ribs in red wine/ Carrots / English peas/ Parmesan

Eggplant & Lamb

meat balls Pasta

Fresh Bucatini pasta/ Eggplant/ Zucchini/ Lamb meat balls/ Tomato sauce/ Pecorino cheese

Seafood Pasta

Local shrimps/ Diver scallops/ PEI mussels/ tossed in truffle cream sauce/ sautéed wild mushrooms

Classic

Chicken Piccata

Served with Fettuccine pasta/ Organic Chicken breast/ Capers / Sliced parsley

Wild

mushroom Ravioli

Served with Truffle cream sauce/ Shaved Burgundy Truffles / Mustard frills

Maine Lobster &

chorizo Pasta

Fresh Bucatini Pasta/ Lobster cooked in tomato sauce infused with chorizo/ Parmesan/ Basil

Main

Courses:

Current market Seafood available to the

best of its quality:

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| Grouper | Domestic Black |
| Grouper | Domestic Red |
| Tail Snapper | Local Yellow |
| Snapper | Local Lane |
| Snapper | Mangrove |
| Seabass | Chillean |
| Halibut | Atlantic |
| Scallops | Domestic Diver |
| Lobster | Fresh Florida |
| Lobster | Fresh Main |
| Tuna | Sirlanka Big Eye |
| salmon | Ora King |
| Salmon | Scottish |
| Turbot | Domestic |

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|---------|-----------------|
| Sole | Domestic Dover |
| Pompano | Local |
| Snapper | Gulf Hog |
| | Wahoo |
| | Hawaiian Marlin |
| | Local Markerel |
| | Gulf |
| Octopus | California |
| Abalone | Domestic |
| Oysters | |

Meat, Game &

Poultry

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| Duck Breast | Margret |
| Cured in herb salt/ seared crispy/ Huckleberries / Sauteed beets/ Orange syrup | |

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| Rack of Lamb | Colorado |
| Marinated in herbs & grilled/ Green beans/ Sherry glazed caramelized onions/ Confit fingerling potatoes/ Lamb sauce infused with wild mint | |

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| Short Ribs | Wagyu |
| Braised wagyu beef/ shallots/ Carrots/ Parsnip/ Cauliflower potatoes / Beef sauce | |

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| Venison Loin | |
| Pan seared Venison loin / Glazed with pine needle syrup/ Celeriac puree/ Spruce oil | |

Grilled or Pan Seared Steaks Available with your
choice of vegetable starch

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| Beef Fillet | 8-10 oz Wagyu |
| Beef Fillet | 8-10 oz Prime |
| Thomahawk Chop | 24 oz Wagyu Beef |
| Ribeye | 12oz Prime |
| Ribeye | 12 oz Dry Aged |
| York strip steak | 12 oz Wagyu New |
| Pork Chop | 10 oz Berkshire |
| Pork Fillet | 4-6oz Birkshire |
| steak | 8 oz Bison |
| roasted organic chicken | 1 * whole oven |
| Iberico pork Ribs/ Passion fruit BBQ sauce | 1* whole rack |
| Roast for 4 servings | wagyu Beef Pot |

