



Menu Proposal

-Small Format Appetizers for 300-

Judicial Investiture for the Honorable Judge Laura L. Lambert

April 22nd @ 1530

311 West Monroe Street
Jacksonville, FL

Ginger and Coconut Cured Bay Scallop Ceviche

pineapple / jalapeno / florida curry / crispy plantain chip

(Served in a small clear faux crystal cup, plantain chip is the vehicle)

Antipasto Skewers

selection of meat and cheese on bamboo pick with olive, roasted pepper, artichoke, cornichon

Mojo Pork and Maduro (roasted sweet plantain)

pickled red onion / crumbly cheese / micro cilantro

(Served in a small compostable bowl with bamboo spork or paddle)

Roasted Baby Tomato and Whipped Ricotta Bruschetta

pickled fennel / toasted almond / micro basil

(Served on crostini)

Steak and Sweet Potato Flautas

salsa verde creme

(Served on a small compostable plate)

Dessert Table by Christina Longo of Stella Dolci Desserts

coconut lemon bar bites

tiramisu parfait

This menu proposal serves as a living document and can be edited in any way. Our aim for each guest have approximately 7-10 bites in total, as to meet **budget** constraints for the event (**\$10-11k**, approx \$1.4k for rental, \$8.6-9.6k for food, labor, compostable small-wares, service, setup and breakdown). If menu is agreed upon, CIG requires walkthrough of venue prior to accepting terms. Upon accepting terms, CIG will submit a service agreement contract to be signed and returned, along with 50% deposit. Another 25% will be required one (1) week prior to event, and the remaining 25% will be paid upon completion of event