

Private Party Menus

The Flagler @ \$16++ per person

Entree (select three items)

Grilled Vegetable Stack
 Casa Monica Tuna Melt
 Bahn Mi with Pork
 Fresh Tomato & Mozzarella Panini

The Anastasia @ \$26++ per person

Entree (select three items)

Curry Chicken Salad
 Mixed Greens
 Caesar
 Grilled Vegetable Stack
 Casa Monica Tuna Melt
 Caribbean Jerk Grilled Chicken
 Bahn Mi with Pork
 Reuben on Challah Bread
 Fresh Tomato & Mozzarella Panini

Dessert (select one item)

Vanilla Bean Creme Brulee
 Mascarpone and Cream Cheese Cake
 Triple Chocolate Cake
 Kessler Key Lime Pie
 Florida Strawberry

The Lightner @ \$32++ per person

Entree (select three items)

Bistro Steak & Wedge
 Curry Chicken Salad
 Mixed Greens
 Caesar
 Crab Cakes
 Meatloaf
 Steak & Frites
 Flounder & Chips
 Savannah Style Shrimp & Grits
 Grilled Vegetable Stack
 Poulet Rouge Chicken
 Casa Monica Tuna Melt
 Caribbean Jerk Grilled Chicken
 Bahn Mi with Pork
 Reuben on Challah Bread
 Fresh Tomato & Mozzarella Panini

Dessert (select one item)

Vanilla Bean Creme Brulee
 Mascarpone and Cream Cheese Cake
 Triple Chocolate Cake
 Kessler Key Lime Pie
 Florida Strawberry

Menu Enhancements

Appetizer platters served Family Style

Choice of one item @ \$5++ per person
 Choice of two items @ \$10++ per person
 Choice of three items @ \$15++ per person
 Jumbo Lump Crab Cake
 Kessler Calamari
 Japanese Black Pepper Shrimp
 Fried Green Tomatoes

Blue Cheese Chips @ \$3++ per person
 Bohemian Hunters Plate @ \$6++ per person

Soups

Gazpacho @ \$7++ per person
 Chef Inspired @ \$6++ per person
 Thai Coconut Chicken Soup @ \$8++ per person



For additional options there is a charge of \$4++ per person/per item that will be added to the per person price.

Menu items and pricing may change without notice

Guaranteed guest head count is due 72 business hours prior to the event date

Each guest will be presented with a complimentary menu card featuring the selections you have chosen. The staff will take everyone's order at the time of service.

For groups of 21 people or more Chef requires two set (appetizer, soup or salad) courses prior to the entrée course

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### **Menu Item Descriptions**

#### **Appetizers**

*Thai Coconut Chicken Soup  
yellow curry, red onions, lime and cilantro*

*Gazpacho  
classic Spanish cold vegetable soup with croutons*

*Calamari  
tomatoes, olives, asiago, coriander, fresh cilantro, Moroccan aioli*

*Black Peppered Shrimp  
cucumber slaw and lemon dressing*

*Fried Green Tomatoes  
creamy smoked jalapeno sauce, goat cheese, basil oil, tomatoes*

*Blue Cheese Chips  
house made with smoked blue cheese sauce, tomatoes, cilantro*

*Bohemian Hunter's Plate  
smoked and cured meats, soft and hard cheese, mustard, chutney, rustic breads and grapes*



### Lunch Salads

#### *Bistro Steak & Wedge*

*sliced medium rare sirloin steak and iceberg wedge with caramelized bacon, tomatoes, candied walnuts, jalapeno ranch dressing and smoked blue cheese*

#### *Curry Chicken Salad*

*curry, cilantro, yogurt, pecans, dates, and apples*

#### *Mixed Greens*

*assorted seasonal greens, carrots, beets, toasted almonds, feta cheese served with balsamic vinaigrette*

#### *Caesar*

*leaf romaine lettuce, batard croutons, house caesar dressing, shaved romano cheese*

### Sandwiches

#### *Casa Monica Tuna Melt*

*tuna salad, beef steak, tomato, provolone cheese on an English muffin*

#### *Caribbean Jerk Grilled Chicken*

*grilled pineapple, sweet bun, mango-caper remoulade*

#### *Burger*

*1855 premium black angus beef, lettuce, tomato, and onion on challah bun*

#### *Bahn Mi with Pork*

*roast pork with asian slaw, fresh cilantro, and a sweet chili aioli on Cuban bread*

#### *Reuben on Challah Bread*

*steamed corned beef with swiss and provolone cheese, sauerkraut, and cordova island sauce*

#### *Fresh Tomato and Mozzarella Panini*

*garlic bread, pressed with basil pesto*

### Specialties

#### *Crab Cakes*

*jumbo lump crab cakes, caper aioli, arugula with shaved parmesan and lemon vinaigrette*

#### *Meatloaf*

*frida linder's recipe, house made with beef and Italian sausage, mashed potatoes, mushroom gravy and green beans*

#### *Steak & Frites*

*grilled bistro steak, house skinny fries, herbed butter*

*Flounder & Chips*

*fried fresh flounder, house made remoulade, fries and slaw*

*Savannah Style Shrimp & Grits*

*boursin cheese grits, cajun cream and smoked ham, fresh green beans*

*Grilled Vegetable Stack*

*portobello mushroom, roasted red pepper, sautéed spinach, arugula, brie, and balsamic reduction*

*Poulet Rouge Chicken*

*organic free range chicken, oven roasted and served with natural jus, green beans, and marinated tomatoes*

**Desserts**

*Mascarpone and Cream Cheese Cake  
with blueberry preserve*

*Vanilla Bean Creme Brulee  
with fresh whipped cream and berries*

*Triple Chocolate Cake  
moist chocolate cake dipped in chocolate ganache, topped with chocolate brownie chunks*

*Kessler Key Lime Pie  
with raspberry sauce*

*Florida Strawberry  
with warm French vanilla sauce*