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## ELF'S LUNCH MENU \$65

### CHEF'S SEASONAL BREAD COURSE

#### RECEPTION

BIG FIN'S "GOLDEN SHRIMP" - *Crispy Shrimp tossed in a Thai sweet chili Aioli*

HUMMUS & ORGANIC VEGETABLE CRUDITE

#### STARTER (choose two)

BIG FINS FAMOUS LOBSTER BISQUE

*Fresh Maine Lobster Meat*

ST AUGUSTINE MINORCAN STYLE CLAM CHOWDER

*Tomato Based Chowder, infused with local Florida Datil Peppers*

CAESAR SALAD

*Aged Parmesan, Romaine, Sourdough Croutons*

SANTAS SALAD

*Romaine, Field Greens, Olives, Heirloom Tomato, Red Onion, Candied Walnuts, Cucumber,  
Champagne Vinaigrette*

#### ENTREE (choose three)

ROASTED ATLANTIC SALMON

*Grilled with Mango Salsa, Coconut & Key Lime Beurre Blanc,  
Coconut Rice, Steamed Asparagus*

ARTISINAL ROASTED VIRGINIA CHRISTMAS HAM

*Mustard Cream Sauce, Classic Bread Stuffing*

SOUTHERN ROASTED CHRISTMAS TURKEY

*Cheddar Corn Bread, Turkey Gravy, Classic Bread Stuffing  
Cranberry Sauce*

8OZ FILET MIGNON

*Whipped potatoes, charred shishito pepper and baby tomatoes.  
Bordelaise Sauce*

#### SIDES TO SHARE

*POMEGRANATE- GLAZED SWEET POTATOES / CHEFS VEGETABLES /  
EVERYTHING CARAMELIZED BRUSSELS SPROUTS WITH BACON*

#### DESSERT

(served alternate fro groups over 20).

EGGNOG CHEESECAKE *Cranberry Sauce, cinnamon whipped cream*

CHOCOLATE CHESS PIE *Crème Chantilly*



## SANTA'S MENU \$135

### RECEPTION

Served upon arrival

TUNA TARTARE- Wonton, Avocado, Ponzu Sauce

CHICKEN SATAY SKEWERS- Peanut Sauce

MIXED MINI VEGETARIAN QUICHE

### CHEF'S SEASONAL BREAD COURSE

### APPETIZER

BIG FIN "GOLDEN SHRIMP" - *Crispy Shrimp tossed in a Thai sweet chili Aioli.*

SPRING ROCK FARMS WAGYU MEATBALLS- *Soft Italian Polenta, Aged Parmesan*

BUFFALO COBIA BITES - *Carrot & Celery sticks, blue cheese dressing*

### STARTER (choose two)

BIG FINS FAMOUS LOBSTER BISQUE *Fresh Maine Lobster Meat*

ST AUGUSTINE MINORCAN STYLE CLAM CHOWDER *Tomato Based Chowder, infused with local Florida Datil Peppers*

CAESAR SALAD *Aged Parmesan, Romaine, Sourdough Croutons*

SANTAS SALAD *Romaine, Field Greens, Olives, Heirloom Tomato, Red Onion, Candied Walnuts, Cucumber, Champagne Vinaigrette*

### ENTRÉE (Choose 3)

PAN SEARED GEORGE BANK SCALLOPS "ST. TROPEZ" *Whipped Potatoes, Spinach, Crispy Capers, Citrus Brown Butter*

ROASTED ATLANTIC SALMON *Grilled with Mango Salsa, Coconut & Key Lime Beurre Blanc, Coconut Rice, Steamed Asparagus*

BIG FIN SWORDFISH *Blackened 14oz Centre Cut Filet, Citrus Brown Butter, Crispy Capers, Whipped potato & Steamed Asparagus*

ARTISINAL ROASTED VIRGINIA CHRISTMAS HAM *Mustard Cream Sauce, Classic Bread Stuffing, Creamed spinach.*

SOUTHERN ROASTED CHRISTMAS TURKEY *Cheddar Corn Bread, Turkey Gravy, Classic Bread Stuffing Cranberry Sauce*

ROASTED ANGUS PRIME RIB *Red wine jus & Horseradish cream sauce*

8oz FILET MIGNON *Whipped potatoes, charred shishito pepper and baby tomatoes. Bordelaise Sauce*

### SIDES TO SHARE

POMEGRANATE- *GLAZED SWEET POTATOES / MAC N CHEESE / MUSHROOM FRICASSEE WITH FRESH HERBS / EVERYTHING CARAMELIZED BRUSSELS SPROUTS WITH BACON*

### DESSERT (Choice of 2)

(Served alternate for groups over 20)

EGGNOG CHEESECAKE *Cranberry Sauce, Cinnamon whipped cream*

STICKY TOFFEE PUDDING *with Vanilla Ice cream*

CHOCOLATE CHESS PIE *Crème Chantilly*



## NAUGHTY OR NICE MENU \$165

### RECEPTION

#### Served upon arrival

TUNA TARTARE- Wonton, Avocado, Ponzu Sauce

SALMON CRISPY RICE- Caramel Soy Glaze, Chili Aioli

BIG FINS "GOLDEN SHRIMP"- Crispy Shrimp tossed in a Thai sweet chili Aioli.

SPRING ROCK FARMS WAYGU MEATBALLS- Soft Italian Polenta, Aged Parmesan

#### CHEF'S SEASONAL BREAD COURSE

### APPETIZER

#### DELUXE SHELLFISH PLATEAUX

East Coast Oysters, Poached Jumbo Shrimp, Jumbo Snow Crab Cluster,  
Big Eye Tuna Tartare, Fort Pierce Smoked Swordfish dip. Grouper Ceviche

#### STARTER (choose two)

BIG FINS FAMOUS LOBSTER BISQUE *Fresh Maine Lobster Meat*

ST AUGUSTINE MINORCAN STYLE CLAM CHOWDER *Tomato Based Chowder, infused with local Florida Datil Peppers*

CAESAR SALAD *Aged Parmesan, Romaine, Sourdough Croutons*

SANTAS SALAD *Romaine, Field Greens, Olives, Heirloom Tomato, Red Onion, Candied Walnuts, Cucumber, Champagne Vinaigrette*

### ENTRÉE (Choose 3).

PAN SEARED GEORGE BANK SCALLOPS "ST. TROPEZ" Whipped Potatoes, Spinach, Crispy Capers,  
Citrus Brown Butter

ROASTED ATLANTIC SALMON Grilled with Mango Salsa, Coconut & Key Lime Beurre Blanc,  
Coconut Rice, Steamed Asparagus

BIG FIN SWORDFISH Blackened 14oz Centre Cut Filet, Citrus Brown Butter,  
Crispy Capers, Whipped potato & Steamed Asparagus

ARTISINAL ROASTED VIRGINIA CHRISTMAS HAM Mustard Cream Sauce, Classic Bread Stuffing, Creamed spinach.

ROASTED RACK OF LAMB Whipped potato, Fig sauce and a garnish of toasted walnuts

SOUTHERN ROASTED CHRISTMAS TURKEY Cheddar Corn Bread, Turkey Gravy,  
Classic Bread Stuffing Cranberry Sauce

ROASTED ANGUS PRIME RIB Red wine jus & Horseradish cream sauce  
"SURF & TURF"

8oz FILET MIGNON & LOBSTER TAIL Whipped potatoes, charred shishito pepper and baby tomatoes.  
Bordelaise Sauce

### SIDES TO SHARE

POMEGRANATE- GLAZED SWEET POTATOES / LOBSTER MAC N CHEESE / MUSHROOM FRICASSEE WITH FRESH  
HERBS / EVERYTHING CARAMELIZED BRUSSELS SPROUTS WITH BACON

### DESSERT (Choice of 2).

(Served alternate for groups over 20)

EGGNOG CHEESECAKE *Cranberry Sauce, Cinnamon whipped cream*

STICKY TOFFEE PUDDING *with Vanilla Ice cream*

CHOCOLATE CHESS PIE *Crème Chantilly*

PANNETONI *Italian Christmas fruit cake*





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## THE GRINCH BUFFET MENU \$115

### CHEESE AND CHARCUTERIE BOARD

Selection of house made salami, cured meats & pate, international & local select cheeses, house made pickles, honeycomb, cornichons, fig jam & crostini

### HUMMUS & ORGANIC VEGETABLE CRUIDTE

CEASAR SALAD STATION- *Aged Parmesan, Croutons*

SPRING ROCK VALLEY WAGYU MEATBALLS - *Soft Italian Polenta, Aged Parmesan*

### HOT BUFFET

#### LIVE CHEF CARVING STATIONS (Choose two)

ROASTED PRIME RIB - *Red wine jus, Horseradish Cream Sauce*

ARTISANAL ROASTED VIRGINIA CHRISTMAS HAM - *Mustard Cream Sauce*

RACK OF LAMB - *Fig sauce and a garnish of toasted walnuts (\$10 upcharge)*

SOUTHERN ROASTED CHRISTMAS TURKEY - *Cheddar Corn Bread, Turkey Gravy*

APPLE & DATE STUFFED PORK LION - *Cider Sauce*

PEPPERCORN CRUST YELLOWFIN TUNA - *Pineapple & Mango Salsa, Kabyaki Sauce*

WHOLE ATLANTIC SALMON - *Key Lime & Coconut Beurre Blanc*

### SIDES

CLASSIC BREAD STUFFING / MUSHROOM FRICASSEE WITH FRESH HERBS /

EVERYTHING CARAMELIZED BRUSSELS SPROUTS WITH BACON /

POMEGRANATE - GLAZED SWEET POTATOES / CREAMED SPINACH

### DESSERT

EGGNOG CHEESECAKE *Cranberry Sauce, Cinnamon whipped cream*

STICKY TOFFEE PUDDING *with Vanilla Ice cream*

CHOCOLATE CHESS PIE *Crème Chantilly*



## JINGLE BELL BUFFET MENU \$145

### BIG FINS FAMOUS RAW-BAR SERVED ON ICE

*Seasonal Oysters, Jumbo Shrimp, Snow Crab Clusters,  
Seasonal Ceviche, Tuna Tartare, Smoked Swordfish dip.*

### CHEESE AND CHARCUTERIE BOARD

*Selection of house made salami, cured meats & pate, international  
& local select cheeses, house made pickles, honeycomb, cornichons, fig jam & crostini*

### HUMMUS & ORGANIC VEGETABLE CRUIDTE

*CEASAR SALAD STATION- Aged Parmesan, Croutons*

*SPRING ROCK VALLEY WAGYU MEATBALLS - Soft Italian Polenta, Aged Parmesan*

### HOT BUFFET

### LIVE CHEF CARVING STATIONS (CHOOSE TWO).

*ROASTED PRIME RIB - Red wine jus, Horseradish Cream Sauce*

*ARTISANAL ROASTED VIRGINIA CHRISTMAS HAM - Mustard Cream Sauce*

*RACK OF LAMB - Fig sauce and a garnish of toasted walnuts (\$10 upcharge)*

*SOUTHERN ROASTED CHRISTMAS TURKEY - Cheddar Corn Bread, Turkey Gravy*

*APPLE & DATE STUFFED PORK LION - Cider Sauce*

*BEEF TENDERLOIN - Parmesan- Herb Stuffing, Gremolata*

*PEPPERCORN CRUST YELLOWFIN TUNA - Pineapple & Mango Salsa, Kabayaki Sauce*

*WHOLE ATLANTIC SALMON - Key Lime & Coconut Beurre Blanc*

### SIDES

*CLASSIC BREAD STUFFING / MUSHROOM FRICASSEE WITH FRESH HERBS /*

*EVERYTHING CARAMELIZED BRUSSELS SPROUTS WITH BACON /*

*POMEGRANATE - GLAZED SWEET POTATOES / CREAMED SPINACH*

### DESSERT

*EGGNOG CHEESECAKE Cranberry Sauce, Cinnamon whipped cream*

*STICKY TOFFEE PUDDING with Vanilla Ice cream*

*CHOCOLATE CHESS PIE Crème Chantilly*