



ROBERT

cold hors d'oeuvres
select three



from the sea

deviled quail eggs gf
salmon roe & dill

new england lobster roll

peruvian mahi mahi ceviche gf

shrimp cocktail gf

smoked salmon gf
with crème fraîche in endive petal

salmon avocado maki gf

tuna cucumber maki gf

tuna poke bowl gf
seaweed salad, nori cracker

spicy tuna tartare gf
in taro chips

hamachi tartare gf
watermelon radish, meyer
lemon shallot vinaigrette

from the land

brussels waldorf salad gf
smoked chicken, pecans & apples

fresh figs, prosciutto & gorgonzola gf

peppered filet mignon
with sundried tomato aioli toast

beef tataki gf
ginger cilantro vinegar

melon & parma prosciutto gf

plant-based

heirloom tomato gazpacho gf, v, s

veggie poke bowl gf, vg
avocado, cucumber & seaweed salad

crudité gf, v
with green goddess dip

manchego & fig bites gf, v
served on mini forks

greek salad gf, v
in cucumber cups

citrus watermelon bite gf, v, s
goat cheese, finger lime, ancho salt

falafel & tzatziki v
oregano olive oil

black bean hummus gf, v
corn & pepper relish, microgreens, served on a
cucumber round

mexican grilled corn & avocado v
served on a tortilla chip

flatbread pizettes v
foraged mushrooms, oven dried tomato & feta

beet tartare vg
avocado & cucumber

gf = gluten free | v = vegetarian | vg = vegan

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ROBERT

warm hors d'oeuvres

select three



from the sea

caviar potatoes gf

with herbed crème fraiche

mini fish tacos gf

served on a lime wedge

fish & chips mini cone gf

mini crab cakes

meyer lemon aioli

grilled shrimp gf

grilled pineapple, jicama, chipotle crema

bacon & seared maine scallops gf

coconut shrimp gf

with spicy thai sauce

from the land

pulled chicken sliders

soy glazed chicken yakitori gf

korean spiced short rib gf

mini cuban sandwich

beef & cheddar sliders

on silver dollar brioche

meatballs

pesto cream sauce

petite filet mignon wellington

fig compote

baby lamb chops gf

balsamic glaze

plant-based

mini polenta cake v, gf

with forest mushrooms

mini artichoke arancini v

basil pesto

wild mushroom soup shooter v, gf

vegetable curry samosa v

yogurt raita

vegetable dumplings vg

spicy ginger soy sauce

crispy veggie spring rolls vg

mango chili sauce

mac & cheese tart v

warm brie v

apple, cranberry, compote crostini

huitlacoche & oaxaca cheese quesadilla v, gf

truffle & taleggio mini grilled cheese v

with tomato soup

spanakopita v

stuffed mushroom vg

with ratatouille

french fries v

with mayo and ketchup

select one:

truffle fries, zucchini fries, or sweet potato fries

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ROBERT

catering



appetizers

select one

roasted beets & baby arugula v

orange segments, balsamic onions, cambozola & walnuts

garden market greens gf, v

black mission figs, poached pear, marcona almonds, champagne vinaigrette

cranberry poached pear salad gf, v

seasonal greens, celeriac, spiced walnuts, great hill blue cheese, cider vinaigrette

baby kale salad gf, v

apples, cranberries, quinoa, pumpkin seeds, sherry wine vinaigrette

roasted cauliflower gf, v

almonds, golden raisins, grapefruit, hemp seeds

hearth roasted root vegetables gf, v

goat cheese, micro greens

wild mushroom en croûte v

cremini, petite greens, sherry shallot sauce

spaguetti'd squash gf, vg

zucchini, heirloom carrots, pine nuts, pepperoncini emulsion, périgord black truffle

burrata mozzarella with heirloom tomatoes gf, v

baby wild arugula, fennel, basil vinaigrette

jumbo lump crab cake

warm corn salad, creole remoulade

tuna tartare gf

avocado, cucumber, jalapeño, ginger soy, lotus root chips

funghi risotto v

wild mushrooms, shaved burgundy truffles,
pecorino cheese

seasonal risotto v

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ROBERT

catering



main courses

select two, plus a silent vegetarian option

from the sea

wild striped bass **gf**

artichoke heart confit, lemon potatoes, piquillo romesco sauce

halibut

artichokes, cauliflower a la grecque, radish fennel salad

branzino **gf**

pea leaves, wild mushroom, citrus potato purée, oreganata

salmon **gf**

mustard dill sauce, baby kale & fregola sardi

black sea bass **gf**

celeriac purée, black trumpet mushrooms, baby kale

lobster risotto (additional)

fresh maine lobster, asparagus, sundried tomatoes, lobster bisque

from the land

organic sage chicken **gf**

roasted baby vegetables, rosemary fingerling potatoes, herbed brown chicken jus

wild mushroom stuffed french cut chicken breast

creamy polenta, grilled asparagus

chicken paillard **gf**

spinach, potato purée, white wine, lemon caper sauce

seared ribeye steak **gf**

blistered tomatoes, broccolini, parmesan truffle potatoes

clearwater farms filet mignon **gf**

glazed asparagus, potato pave, horseradish crème fraîche, sauce robert

grilled new york sirloin **gf**

maître d'hotel butter, loaded potatoes, sautéed spinach

chianti braised short rib **gf**

roquefort mashed potato, asparagus, baby carrots

silent vegetarian

spaguetti'd squash **gf, vg**

zucchini, heirloom carrots, pine nuts, pepperoncini emulsion, périgord black truffle

roasted cauliflower steak **gf, vg**

beluga lentils, pecans, apples, cauliflower purée

rigatoni **v**

with wild mushroom bolognese & walnuts

funghi risotto **v**

wild mushrooms, shaved burgundy truffles, pecorino cheese

seasonal risotto **gf, v**

spring risotto (available spring/summer)

fava beans, asparagus, meyer lemon, parmigiano reggiano

butternut squash risotto (available fall/winter)

mascarpone cheese, sage, apple cider

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ROBERT

catering



desserts

select one plated dessert, **or** select five petite desserts

plated desserts

chocolate mousse

grand marnier chocolate truffle, cherry compote

lemon meringue bar

strawberry sorbet, blueberry gelée

molten chocolate cake (up to 80 guests)

vanilla ice cream, caramel sauce, strawberry jam

hazelnut napoléon

blood orange jam, chocolate custard

olive oil cake

blackberry compote, orange jelly

seasonal berry tart

pastry cream, mandarin coulis

caramel chocolate tart

raspberry chantilly, mandarin gelée

white chocolate custard

chocolate cake, blood orange anglaise, sugar tuile

chocolate ganache cake

mango glaçage, strawberry gelée

oreo cheesecake

citrus, strawberries, tangerine coulis

berry pavlova

passion fruit consommé, vanilla greek yogurt

dessert duo

choice of 2 on one plate (up to 80 guests)

petite desserts

macarons gf

select one: raspberry, orange, **or** strawberry

cake lollipops

select one: vanilla, chocolate, **or** red velvet

mini chocolate mousse gf

truffles gf, vg

select one: coconut, caramel, chocolate, **or** raspberry

caramel popcorn panna cotta gf

chocolate & caramel truffles gf

oreo cheesecake

homemade cookies

select one: black & white **or** pink shortbread

mini tiramisu

cheesecake lollipops

fresh fruit skewers vg, gf

red velvet cupcakes

with cream cheese frosting

chocolate-dipped strawberries vg, gf

chocolate pot de crème

lemon meringue bars

mini blueberry crumb pie

mini apple tarts

mini carrot cake

with cream cheese icing

homemade sorbet gf, vg **or** ice cream gf

(up to 100 guests)

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ROBERT stations



plant based

lentil falafels v

shitake mushroom satay gf, vg

stir-fry vegetable & tofu vg

spinach & chana v

hummus gf, vg

bowls of mixed olives gf, vg
picholine & alfonso

three bean salad vg
red, black, & white beans with farro

platters of grilled pita & taro chips v

mediterranean

kabobs
grilled shrimp gf or lamb gf

hummus, baba ganoush & tzatziki gf, vg

spanakopita v

israeli couscous gf, vg
with grilled vegetables & pesto

quinoa tabbouleh gf, vg

marinated olives gf, vg

pita bread v

falafel fritter platter gf, v
yogurt mint tzatziki sauce

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ROBERT stations



pasta

select two

gluten free pasta available

rigatoni

braised lamb ragu, olives, raisins, pine nuts & pecorino romano

penne rigate v

pomodoro sauce, artisanal ricotta, basil oil

orecchiette v

broccoli rabe, fennel sausage, parmesan, anchovies, chili flakes

mushroom ravioli v

mushroom cream sage sauce

spicy shrimp penne

gulf shrimp & asparagus, spicy tomato sauce

spaguetti'd squash gf, vg

zucchini, heirloom carrots, pine nuts, peppercini emulsion, périgord black truffle

fusilli v

with basil pesto, pine nuts & sundried tomatoes

macaroni and cheese

four cheeses or add lobster (additional)

accompaniments

caesar salad v or mixed green salad vg

mozzarella, heirloom tomato, fresh basil gf, v

parmesan cheese & assorted breads v

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ROBERT

stations



carving

select one

marinated skirt steak gf

charred red pepper chimichurri sauce & avocado salsa

herb crusted filet mignon gf

horseradish cream, green peppercorn sauce & roquefort cheese fondue

pepper crusted prime rib gf

smoky pepper sauce & horseradish cream

turkey breast gf

mushroom gravy & cranberry orange relish

salmon en croûte

australian rack of lamb gf

mint chimichurri & shallots port demi
(additional charge)

sides

select two

mashed yukon potatoes gf, v

roasted fingerling potatoes gf, v

medley of sautéed seasonal vegetables gf, v

french fries gf, v

sweet mashed potatoes gf, v

includes fresh bread rolls

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ROBERT stations



from the sea

additional charge applies

classic gulf shrimp cocktail gf

citrus poached razor clams gf

market oysters, clams, & mussels on the half shell gf

hamachi crudo gf

watermelon radish, meyer lemon, crème fraîche

steamed lobster tail gf

(additional charge)

steamed alaskan crab legs gf

(additional charge)

condiments

freshly grated horseradish cocktail sauce

champagne mignonette

lemon wedges

caper remoulade

ponzu aioli

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ROBERT stations



antipasto

grilled asparagus gf, v
pecorino romano

grilled seasonal vegetables gf

mozzarella, heirloom tomato, fresh basil gf, v

melon & prosciutto di parma gf

selection of charcuterie gf
salami, sopressata, coppa

assorted artisanal cheeses gf, v
parmesan, fontina & gorgonzola, served with dried & fresh fruits

bowls of assorted olives gf, vg

assortment of grissini, focaccia & rustic breads v
served with herbed olive oil

asian

select four

beef & chinese broccoli
served over ramen noodles

fried rice
chicken or vegetable v

korean beef bulgogi gf
with lettuce wraps

thai chicken satay
asian vinaigrette

steamed dumplings
shrimp or vegetable v

asian style green beans
with garlic black bean sauce

fried pot stickers
pork or vegetable v

chili garlic edamame v

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ROBERT stations



maki sushi rolls

additional charge applies

salmon & cucumber

spicy tuna

california

yellowtail & scallion

avocado cucumber

maine lobster or snow crab & tobiko

accompaniments

bowls of edamame gf, vg

wasabi

soy sauce

pickled ginger

sushi & sashimi

additional charge & \$500 sushi chef's fee applies

maki rolls

salmon & cucumber

spicy tuna

california

yellowtail & scallion

avocado cucumber

maine lobster or snow crab & tobiko

accompaniments

bowls of edamame gf, vg

wasabi

soy sauce

pickled ginger

nigiri

select five

served with pickled daikon radish,
avocado & wasabi cream v

hamachi

yellowfin tuna

spanish mackerel

king salmon

bbq eel

local fluke

lobster tail

fresh florida sun farm shrimp

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ROBERT stations



spanish tapas

- gambas a la plancha** gf
head off shrimp with garlic, herbs & lemon
- serrano ham with melon** gf
- salpicon de mariscos** gf
seafood salad
- gazpacho shooters** vg, s
- marinated olives** gf, vg
- assorted cheese** gf, vg
- marcona almonds** gf, vg
- patatas bravas** v

la taqueria

select two

- tacos**
mango salsa, jalapeno citrus, jicama
 - select two:
 - michoacan style carnitas**
 - or **shrimp al pastor**
 - or **marinated skirt steak**
 - or **grilled vegetable** gf
 - or **chipotle adobo chicken** gf
 - spinach and goat cheese quesadilla** v
 - chicken empanada**
 - black bean & greens salad** v
cotija cheese, avocado, tomatoes & jalapeño dressing
- ### accompaniments
- guacamole en molcajete** gf, vg
with salsa fresca & blue corn tortilla chips
 - fried plantains** gf, v
 - esquites** gf, v
corn salad with cotija cheese, mayonnaise, lime ancho chili powder

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ROBERT stations



sliders

select two

mini angus beef sliders

memphis-style pulled pork sliders

pulled chicken sliders

nashville-style hot chicken sliders
with coleslaw

black bean sliders v
with pesto & caramelized onions

crab cake sliders

braised short rib sliders
with horseradish cream

accompaniments

hudson valley cheddar v

dill & sweet pickles v

grilled onions v

apple smoked bacon crisps

house made smoked ketchup

french fries v

select one: french fries, sweet potato fries, or shoestring fries

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ROBERT stations



petite desserts

select five

macarons gf

select one raspberry, orange or strawberry

cake lollipops

select one: vanilla, chocolate or red velvet

mini chocolate mousse gf

truffles vg, gf

select one: coconut, caramel, chocolate, or raspberry

mini oreo cheesecake

assorted homemade cookies

select one black & white or pink shortbread

mini tiramisu

cheesecake lollipops

fresh fruit skewers vg, gf

mini banana pudding

sweet n' salty trio

dark chocolate covered pretzels, caramel popcorn & chocolate covered almonds

red velvet cupcakes

with cream cheese frosting

chocolate dipped strawberries gf, vg

chocolate pot de crème

lemon meringue bars

mini pecan tarts

mini apple tarts

mini sweet potato custard

homemade sorbet gf, vg (up to 100 guests)

ice cream gf (up to 100 guests)

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ROBERT stations



plant based

lentil falafels v

shitake mushroom satay gf, vg

stir-fry vegetable & tofu vg

spinach & chana v

hummus gf, vg

bowls of mixed olives gf, vg
picholine & alfonso

three bean salad vg
red, black, & white beans with farro

platters of grilled pita & taro chips v

mediterranean

kabobs
grilled shrimp gf or lamb gf

hummus, baba ganoush & tzatziki gf, vg

spanakopita v

israeli couscous gf, vg
with grilled vegetables & pesto

quinoa tabbouleh gf, vg

marinated olives gf, vg

pita bread v

falafel fritter platter gf, v
yogurt mint tzatziki sauce

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ROBERT stations



pasta

select two

gluten free pasta available

rigatoni

braised lamb ragu, olives, raisins, pine nuts & pecorino romano

penne rigate v

pomodoro sauce, artisanal ricotta, basil oil

orecchiette v

broccoli rabe, fennel sausage, parmesan, anchovies, chili flakes

mushroom ravioli v

mushroom cream sage sauce

spicy shrimp penne

gulf shrimp & asparagus, spicy tomato sauce

spaguetti'd squash gf, vg

zucchini, heirloom carrots, pine nuts, pepperoncini emulsion, périgord black truffle

fusilli v

with basil pesto, pine nuts & sundried tomatoes

macaroni and cheese

four cheeses or add lobster (additional)

accompaniments

caesar salad v or **mixed green salad** vg

mozzarella, heirloom tomato, fresh basil gf, v

parmesan cheese & assorted breads v

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ROBERT

stations



carving

select one

marinated skirt steak gf

charred red pepper chimichurri sauce & avocado salsa

herb crusted filet mignon gf

horseradish cream, green peppercorn sauce & roquefort cheese fondue

pepper crusted prime rib gf

smoky pepper sauce & horseradish cream

turkey breast gf

mushroom gravy & cranberry orange relish

salmon en croûte

australian rack of lamb gf

mint chimichurri & shallots port demi
(additional charge)

sides

select two

mashed yukon potatoes gf, v

roasted fingerling potatoes gf, v

medley of sautéed seasonal vegetables gf, v

french fries gf, v

sweet mashed potatoes gf, v

includes fresh bread rolls

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from the sea

additional charge applies

classic gulf shrimp cocktail gf

citrus poached razor clams gf

market oysters, clams, & mussels on the half shell gf

hamachi crudo gf

watermelon radish, meyer lemon, crème fraîche

steamed lobster tail gf

(additional charge)

steamed alaskan crab legs gf

(additional charge)

condiments

freshly grated horseradish cocktail sauce

champagne mignonette

lemon wedges

caper remoulade

ponzu aioli

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antipasto

grilled asparagus gf, v
pecorino romano

grilled seasonal vegetables gf

mozzarella, heirloom tomato, fresh basil gf, v

melon & prosciutto di parma gf

selection of charcuterie gf
salami, sopressata, coppa

assorted artisanal cheeses gf, v
parmesan, fontina & gorgonzola, served with dried & fresh fruits

bowls of assorted olives gf, vg

assortment of grissini, focaccia & rustic breads v
served with herbed olive oil

asian

select four

beef & chinese broccoli
served over ramen noodles

fried rice
chicken or vegetable v

korean beef bulgogi gf
with lettuce wraps

thai chicken satay
asian vinaigrette

steamed dumplings
shrimp or vegetable v

asian style green beans
with garlic black bean sauce

fried pot stickers
pork or vegetable v

chili garlic edamame v

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ROBERT stations



maki sushi rolls

additional charge applies

salmon & cucumber

spicy tuna

california

yellowtail & scallion

avocado cucumber

maine lobster or snow crab & tobiko

accompaniments

bowls of edamame gf, vg

wasabi

soy sauce

pickled ginger

sushi & sashimi

additional charge & \$500 sushi chef's fee applies

maki rolls

salmon & cucumber

spicy tuna

california

yellowtail & scallion

avocado cucumber

maine lobster or snow crab & tobiko

accompaniments

bowls of edamame gf, vg

wasabi

soy sauce

pickled ginger

nigiri

select five

served with pickled daikon radish,
avocado & wasabi cream v

hamachi

yellowfin tuna

spanish mackerel

king salmon

bbq eel

local fluke

lobster tail

fresh florida sun farm shrimp

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spanish tapas

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head off shrimp with garlic, herbs & lemon
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- salpicon de mariscos** gf
seafood salad
- gazpacho shooters** vg, s
- marinated olives** gf, vg
- assorted cheese** gf, vg
- marcona almonds** gf, vg
- patatas bravas** v

la taqueria

select two

- tacos**
mango salsa, jalapeno citrus, jicama
 - select two:
 - michoacan style carnitas**
 - or **shrimp al pastor**
 - or **marinated skirt steak**
 - or **grilled vegetable** gf
 - or **chipotle adobo chicken** gf
 - spinach and goat cheese quesadilla** v
 - chicken empanada**
 - black bean & greens salad** v
cotija cheese, avocado, tomatoes & jalapeño dressing
- ### accompaniments
- guacamole en molcajete** gf, vg
with salsa fresca & blue corn tortilla chips
 - fried plantains** gf, v
 - esquites** gf, v
corn salad with cotija cheese, mayonnaise, lime ancho chili powder

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sliders

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mini angus beef sliders

memphis-style pulled pork sliders

pulled chicken sliders

nashville-style hot chicken sliders
with coleslaw

black bean sliders v
with pesto & caramelized onions

crab cake sliders

braised short rib sliders
with horseradish cream

accompaniments

hudson valley cheddar v

dill & sweet pickles v

grilled onions v

apple smoked bacon crisps

house made smoked ketchup

french fries v

select one: french fries, sweet potato fries, or shoestring fries

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ROBERT stations



petite desserts

select five

macarons gf

select one raspberry, orange or strawberry

cake lollipops

select one: vanilla, chocolate or red velvet

mini chocolate mousse gf

truffles vg, gf

select one: coconut, caramel, chocolate, or raspberry

mini oreo cheesecake

assorted homemade cookies

select one black & white or pink shortbread

mini tiramisu

cheesecake lollipops

fresh fruit skewers vg, gf

mini banana pudding

sweet n' salty trio

dark chocolate covered pretzels, caramel popcorn & chocolate covered almonds

red velvet cupcakes

with cream cheese frosting

chocolate dipped strawberries gf, vg

chocolate pot de crème

lemon meringue bars

mini pecan tarts

mini apple tarts

mini sweet potato custard

homemade sorbet gf, vg (up to 100 guests)

ice cream gf (up to 100 guests)

gf = gluten free | v = vegetarian | vg = vegan

We strive to use locally sourced products and sustainably caught seafood whenever possible. Menu is subject to seasonal changes. The Restaurant may make reasonable substitutions to the menu and menu preparations when product availability or menus change. Client will be notified of such changes in advance of the Event.