

BANQUET & CATERING MENU

(all prices per person)

HORS D'OEUVRES

HORS D'OEUVRES | 3

vegetable spring roll, florida citrus ponzu
Florida shrimp gazpacho shooters
jerk chicken skewers, mango ketchup
crispy vegetable tempura, parmesan dressing
fried chicken fingers, iCUATRO sauce
reuben egg rolls, house russian

PREMIUM HORS D'OEUVRES | 5

black & bleu sliders
crab cake slider, house remoulade
chorizo sliders, caramelized onion jam
chimichurri steak skewers
grouper nuggets, citrus tartar sauce

ANTIPASTO

ITALIAN ANTIPASTO | 14

salami, capicola, prosciutto
idiazabal, shaved parmesan, mozzarella
roasted red pepper, charred onion, marinated olives, roasted zucchini & yellow squash,
balsamic dressed artichokes, cornichon
bruschetta, garlic focaccia, parmesan crostini

CAJUN APERITIF | 16

andouille, crawfish tail, tasso
pickled okra, roasted corn, herb grilled red potatoes, roasted peppers, charred onion, pickled celery
boursin, grilled baguette, pralines, sour dough, brie
crudit , iCUATRO french onion dip

MEXICAN APERTIVO | 16

chorizo, mojo roast pork, serrano ham
pickled jalape o, chayote squash, marinated olives, pico de gallo, roasted pearl onions
monterey & cheddar jack, corn tortillas, grilled flour tortillas, house avocado ranch dip

AMERICAN APPETIZER | 15

roast turkey breast, grilled chicken, roast beef
aged cheddar, maytag bleu cheese, Alpine Swiss
celery, carrot, house buffalo dip
crisp dill pickle, grilled zucchini, roast yellow squash, peppercorn ranch

*Consuming raw or undercooked meat, poultry, seafood, shellfish or eggs may increase your risk of food borne illness.
All prices are subject to a 7% sales tax. A 20% gratuity will be added to parties of 10 or more for your convenience.
Please inform your server if you or anyone in your party has food allergies or special dietary restrictions.*

iCUATRO

RESTAURANT & BAR

VEGETABLE CRUDITE | 8

chorizo, mojo roast pork, serrano ham
pickled jalapeño, chayote squash, marinated olives, pico de gallo, roasted pearl onions
monterey & cheddar jack, corn tortillas, grilled flour tortillas, house avocado ranch dip

CHEESE DISPLAY | 10

grafon cheddar, maytag bleu, alpine swiss, cowgirl creamery MT tam
orange blossom honey, dried figs, fuji apple

CHEF ATTENDED CARVING STATION*

ROASTED HAM, HONEY DIJON CREAM | 14

ROASTED TURKEY BREAST, SMOKED PAPRIKA AIOLI | 16

PRIME RIB, HORSERADISH CREAM | 16

RBEEF TENDERLOIN, ROSEMARY JUS | 18

PASTA STATION* | 12

CHOICE OF 2 PASTA: PENNE, RIGATONI, ROTINI, FARFALLE, FUSILLI, CAVATAPPI

CHOICE OF 2 SAUCES: MARINARA, ALFREDO, BASIL PESTO, VODKA, SPINACH CREAM

CHOICE OF 1 PROTEIN: GRILLED ROSEMARY CHICKEN, GULF SHRIMP, MEATBALLS, ANDOUILLE

includes shaved red onion, yellow squash, zucchini, green beans, peas, spinach,
cremini mushroom, minced garlic, grated parmesan, feta, house queso fresco

*REQUIRES
\$125 CHEF
ATTENDANT
FEE

DESSERT STATION*

BANANAS FOSTER, VANILLA BEAN ICE CREAM | 10

CHERRIES JUBILEE, RUM RAISIN ICE CREAM | 10

ICE CREAM BAR, CLASSICAL TOPPINGS | 7

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