Soups
Chef’s Daily Soup Cup 4 Bowl 6
Tomato Basil Bisque with Gorgonzola Cup 4.5 Bowl 6

STARTERS
Lump Blue Crab Cakes 16 Citrus Creme, Red Onions
Fried Calamari 12 Tomato Dijon Sauce
Curry Seared Tuna Sashimi - Wonton Napoleon 14 GFA Mediterranean Sampler 14 GFA Tomato Basil Bruschetta & White Bean Hummus
Chicken & Black Bean Quesadilla 13 Insalata Caprese 13

SIDES
Eggplant Fries With Marinara 5.5 Waffle Fries 5.5
Red Bliss Potato Salad 4.5 Mediterranean Pasta Salad 4.5 Fresh Fruit Cup 4.5

PREMIUM SIDES
Four Cheese Mac & Cheese 6.5 With Artichoke Sauce
Seasonal Vegetables 6.5 Side Insalata Caprese 6.5
Loaf Of Giabatta 4.5 With Garlic Dipping Oil

DESSERTS
Seasonal Cheesecake Six Layer Carrot Cake 9
Chocolate Mousse Crepe 8 Fresh Berries & Whipped Cream
Chocolate Kahlúa Mousse Torte 9 Crème Brûlée

Soups
Chef’s Daily Soup Cup 4 Bowl 6
Tomato Basil Bisque with Gorgonzola Cup 4.5 Bowl 6

STARTERS
Lump Blue Crab Cakes 16 Citrus Creme, Red Onions
Fried Calamari 12 Tomato Dijon Sauce
Curry Seared Tuna Sashimi - Wonton Napoleon 14 GFA Mediterranean Sampler 14 GFA Tomato Basil Bruschetta & White Bean Hummus
Chicken & Black Bean Quesadilla 13 Insalata Caprese 13

SIDES
Eggplant Fries With Marinara 5.5 Waffle Fries 5.5
Red Bliss Potato Salad 4.5 Mediterranean Pasta Salad 4.5 Fresh Fruit Cup 4.5

PREMIUM SIDES
Four Cheese Mac & Cheese 6.5 With Artichoke Sauce
Seasonal Vegetables 6.5 Side Insalata Caprese 6.5
Loaf Of Giabatta 4.5 With Garlic Dipping Oil

DESSERTS
Seasonal Cheesecake Six Layer Carrot Cake 9
Chocolate Mousse Crepe 8 Fresh Berries & Whipped Cream
Chocolate Kahlúa Mousse Torte 9 Crème Brûlée

CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD OR EGGS INCREASES YOUR RISK OF FOODBORNE ILLNESS

Entrees
Tomato Basil Bisque Cup 4.5 Bowl 6
Créme Brulee
Chocolate Kahlúa Mousse Torte 9
Fresh Berries & Whipped Cream
Chocolate Mousse Crepe 8 Seasonal Cheesecake

DESSERTS
With Garlic Dipping Oil
Loaf Of Ciabatta 4.5 With Andouille Sausage
Four Cheese Mac & Cheese 6.5
Red Bliss Potato Salad 4.5 Waffle Fries 5.5
Eggplant Fries With Marinara 5.5

SIDES
Insalata Caprese 13 Chicken & Black Bean Quesadilla 13
Tomato Basil Bruschetta & White Bean Hummus 13

FINISHING YOUR MEAL WITH A GLASS OF WINE IS RECOMMENDED!
O'tinis
Van Gogh Vodka

Dirty Bird - O’ Tan
Grey Goose Vodka, Olive Juice
Blu Cheese Stuffed Olives

Expresso - O’ Tan
Van Gogh Vodka, Fresh Ground Espresso, Kahula, & Créme de Cocoa

Ruby Red Mang-O’ Tan
Deep Eddy’s Grapefruit Vodka, Van Gogh Mango Vodka, & Cranberry Juice

Mounds - O’ Tan
Maibu Rum, Godiva White & Dark Chocolate Liqueurs, Dark Créme de Cocoa, & Cream

Key Lime - O’ Tan
Van Gogh Vodka, Van Gogh Lemon, Godiva White Chocolate Liqueur, & Lime Juice in a Graham Cracker Rimmed Glass

DOMESTIC BEERS
Bud, Bud Light, Mich Ultra, Miller Lite....4

CRAFT BEERS
Sierra Nevada Pale Ale .......................5
Sam Adams Seasonal .........................5
Napa Smith IPA (organic) ...................6

IMPORTED BEERS
Heineken, Heineken Light, Corona, Sam Adams, Stella Artois
Becks (NON-ALCOHOLIC), Newcastle......5

Ask Server for Additional Beer Features

BEVERAGES
Fresh Orange Juice .........................4/6
Lemonade & Juices ..........................3
Imported Bottle Waters .....................4/6
China Black Iced Tea .......................3
Republic Of Tea Assorted Flavors ........5
Sodas ...........................................3
Milk ............................................3
Hot Cocoa / Chocolate Milk ...............3

SPECIALTY COFFEE & TEAS
European Dark Roasted Coffee ..........3
Our Special Selection Of Hot Teas .......3
Espresso .......................................3.5
Cappuccino ....................................4
Latte ..........................................4
Mocha Latte ....................................4.5

We are available to provide personalized catering services for your special occasions:
• Cocktail Parties
• Corporate Functions
• Wedding Receptions
• Theme Parties
• Parties
• Grand Openings
* We specialize in business breakfasts, luncheons and meetings *

We greatly appreciate your business and strive to make every one of your special events memorable with quality ingredients expertly prepared.
In order to guarantee service and prompt delivery we ask that you please call the day before with a catering order for lunch delivery.
All of our trays are exquisitely presented to suit your particular occasion or holiday.

Servers are also available:
$25.00 per hour (three hour minimum)
Call for an Appointment
727.381.1212

Sparkling

Zonin Prosecco – ITALY
Rotari – ITALY
Francois Montand – FRANCE
Allure Moscato – CALIFORNIA

Chardonnay

Bonterra Winemakers Chardonnay Reserve – CALIFORNIA
Hess Collection – NAPA VALLEY
Saintsbury – CARMENOS
Lincourt “Unoaked” – CALIFORNIA

Sauvignon Blanc

Grove Mill - NEW ZEALAND
Kim Crawford - NAPA VALLEY

Pinot Grigio / Pinot Gris

Tenuta Ca’ Bolani - FRIULI, ITALY
Four Graces - WILLAMETTE VALLEY, OREGON

Other Whites

Pine Ridge, Chenin Blanc-Viognier - CLARKSVILLE
Insolia - ITALY
Blufeld - MOSEL, GERMANY
Piatelli Torontes - ARGENTINA

Rose

Monmousseau, Rose D’Anjou - FRANCE
Francis Coppola Sofia Rose - MONTEREY, CALIFORNIA

Pinot Noir

Picket Fence - RUSSIAN RIVER VALLEY
Laetitia, Limited - ARROYO GRANDE VALLEY
A to Z - OREGON
Lola - RUSSIAN RIVER VALLEY

Merlot

Coppola, Diamond Collection - CALIFORNIA
Swanson Cygnet - NAPA VALLEY
Pull - PASO ROBLES, CALIFORNIA
Milbrandt - COLUMBIA VALLEY

Cabernet Sauvignon

St. Francis - SONOMA
Broadside - PASO ROBLES, CALIFORNIA
Joel Gott, Blend No 915 - ST. HELENA
J. Lohr, Hilltop - PASO ROBLES, CALIFORNIA
Smith & Hook - CENTRAL COAST, CALIFORNIA

Zinfandel

Seghesio - SONOMA
Project Paso - PASO ROBLES, CALIFORNIA

Other Reds

André Brunel Grenache - FRANCE
Cypic - CALIFORNIA
Piattelli Malbec - ARGENTINA
Giugal, Côtes-du-Rhône - FRANCE
Castello D’Albola Chianti Classico - ITALY
Trivento, Malbec - ARGENTINA
Zonin Ripasso, Valpolicella - ITALY

Reserve

Cakebread Sauvignon Blanc - CALIFORNIA
Bollinger Special Cuvee Champagne - FRANCE
Charles Heidsieck Brut Reserve Champagne - FRANCE
Collier Falls Zinfandel - SONOMA
Swanson Merlot - NAPA VALLEY
La Selvaccia Brunello - ITALY

Ask your server for additional “O List”

Discoveries Vineyards

Chardonnay - Merlot - Cabernet Sauvignon
$6.00 Glass $22.00 Bottle

Your Neighborhood Restaurant & Martini Bar