



STEELBACH

BANQUET AND EVENT MENU

FOR ALL INQUIRIES CONTACT
STEELBACH@BE1CONCEPTS.COM

BUTLER PASSED APPETIZERS

PER PIECE

TUNA POKE

Carolina gold rice crisp, avocado, togarashi, cilantro, sweet soy

BUFFALO CAULIFLOWER

grilled florets, Frank's Red Hot, gorgonzolae, celery

CHICKEN BISCUITS

buttermilk biscuits, honey hot sauce, bread and butter pickles

HAM AND CHEDDAR BISCUIT

buttermilk biscuit, country ham, aged Florida cheddar

FRIED CHICKEN BAO BUN

steam bun, hoisin, watermelon rind kimchi, cilantro

PIMENTO CHEESE TOAST

sourdough, kale chips, pine nuts, sweet basil

ROASTED MUSHROOM TOAST

sage cream cheese, fried garlic, sherry vinegar

CHILI CRAB TOAST

sourdough, sweet Thai chili, breakfast radish, sesame seeds

ROLLED SHRIMP

Gulf shrimp, kimchi puree, thai basil, navel Thai chili

BEET SALAD

roasted beets, arugula, dill horseradish vinaigrette, goat cheese, honey

PORK SHANK TACO

smoked shank, tortilla, napa cabbage, lime, chipotle, cilantro

LOBSTER ROLL

brioche roll, Maine lobster, tarragon, celery, lemon

SHRIMP ROLL

brioche roll, Gulf shrimp, Meyer lemon, dilled potato chips

LOCAL SNAPPER CEVICHE

locally sourced snapper, leche de tigre, cilantro, serrano, endive

SHRIMP COCKTAIL

citrus poached shrimp, cocktail sauce, Meyer lemon

STATIONED APPETIZERS

PER PERSON

BREADS AND SPREADS

This is a great way to add variety to any event with a selection of breads made in house and sourced locally. Typically consisting of sourdough, rye, brioche, challah, crackers, pretzel rolls. Depending on the breads, we pair them with spreads such as, pimento cheese, seasonal jams, apple butter, smoked fish spread, dried fruits and hummus

LOCAL CHEESE DISPLAY

Hand-picked cheese assortments from local independent farms, including Winter-Park Dairy and Sweet Grass Dairy. These cheeses are complimented by dried fruits, nuts, breads, and crackers; each platter features a well rounded selection of cheeses that represent a variety of flavors, textures and milk types

CURATED CHARCUTERIE DISPLAY

Hand selected varieties of cured meats, ranging from Soppressata, Nduja to Tasso and Prosciutto. These selected meats are accompanied by local fruits, nuts, mustards, breads, and crackers

SMOKED FISH SPREAD

Locally sourced fish that has been smoked in house and carefully mixed with cream cheese, IPA mustard, tarragon, and sriracha. Our fish spread is accompanied with in house pickled vegetables, crackers, breads, and hot sauces

LOCAL VEGETABLE CRUDITE

A selection of raw, grilled, and pickled seasonal vegetables. Served with Georgia peanut hummus, Steelbach ranch, and hummus

RAW BAR

Focusing on local and seasonal seafood selections, this setup will have a plethora of fresh local oysters, crab legs, poached shrimp, and ceviche that is accompanied by a variety of traditional sauces such as, cocktail, lemon dill, and a selection of hot sauces

CHEF ATTENDED STATIONS

PER PERSON

SKIRT STEAK

marinated skirt steak, cilantro chimichurri, peanut romesco

COWBOY

grilled ribeye steaks, charred onion, pickled onion, potato puree

TENDERLOIN

porcini rubbed filet, truffled potato, bordelaise

PLATED DINNER - OPTION ONE

YOUR GUESTS WILL HAVE THE OPTION TO CHOOSE FROM ONE OF THE FOLLOWING MENU ITEMS IN EACH SECTION.

FIRST

ESCAROLE + PEAR SALAD

shaved pear, aged bleu cheese, sherry vinaigrette, candied pecans, pomegranate

BIBB SALAD

grilled mango, spiced pecans, shaved red onion, tomato, benne seed

SECOND

ROASTED CHICKEN

Tecumseh farms chicken, truffled cauliflower puree, shiitake marmalade

SHORT RIB PASTA

pappardelle, warm tomatoes, 63° egg, bitter greens, panko crunchies

TEA SPICED TUNA

Jasmine tea rub, ginger cashew cream, cilantro

BASEBALL SIRLOIN

cilantro chimichurri

THIRD

CHOCOLATE + HAZELNUT

bitter chocolate, nutella cremeux, feuilletine, dark chocolate mousse

PASSION FRUIT + COCONUT

pate choux, mango, pineapple, mascarpone, coconut brulee

SIDES - (CHOOSE TWO, SERVED FAMILY STYLE)

CARROTS

MASHED POTATO

BRUSSELS SPROUTS

ROASTED VEGETABLES

HERBED POTATOES

MAC AND CHEESE

PLATED DINNER - OPTION TWO

YOUR GUESTS WILL HAVE THE OPTION TO CHOOSE FROM ONE OF THE FOLLOWING MENU ITEMS IN EACH SECTION.

FIRST

ESCAROLE + PEAR SALAD

shaved pear, aged bleu cheese, sherry vinaigrette, candied pecans, pomegranate

BIBB SALAD

grilled mango, spiced pecans, shaved onion, tomato, benne seed vinaigrette

SECOND

ROASTED CHICKEN

Tecumseh farms chicken, truffled cauliflower puree, shiitake marmalade

SHORT RIB PASTA

warm tomatoes, 63° egg, bitter greens, panko crunchies

FL GROUPEL

warm tomatoes, tomato beurre blanc, opal basil

NY STRIP STEAK

burnt rosemary rub, aged steak sauce

THIRD

CHOCOLATE + HAZELNUT

bitter chocolate, nutella cremeux, feuilletine, dark chocolate mousse

PASSION FRUIT + COCONUT

pate choux, mango, pineapple, mascarpone, coconut brulee

SIDES - (CHOOSE TWO, SERVED FAMILY STYLE)

CARROTS

MASHED POTATO

BRUSSELS SPROUTS

ROASTED VEGETABLES

HERBED POTATOES

MAC AND CHEESE

PLATED DINNER - OPTION THREE

YOUR GUESTS WILL HAVE THE OPTION TO CHOOSE FROM ONE OF THE FOLLOWING MENU ITEMS IN EACH SECTION.

FIRST

ESCAROLE + PEAR SALAD

shaved pear, aged bleu cheese, sherry vinaigrette, candied pecans, pomegranate

BIBB SALAD

grilled mango, spiced pecans, shaved onion, tomato, benne seed vinaigrette

SECOND

ROASTED CHICKEN

Tecumseh farms chicken, truffled cauliflower puree, crispy sunchokes, shiitake marmalade

FL GROUPE

warm tomatoes, tomato beurre blanc, opal basil

NY STRIP STEAK

burnt rosemary rub, aged steak sauce

PETITE FILET

bordelaise

THIRD

CHOCOLATE + HAZELNUT

bitter chocolate, nutella cremeux, feuilletine, dark chocolate mousse

PASSION FRUIT + COCONUT

pate choux, mango, pineapple, mascarpone, coconut brulee

SIDES - (CHOOSE TWO, SERVED FAMILY STYLE)

CARROTS

MASHED POTATO

BRUSSELS SPROUTS

ROASTED VEGETABLES

HERBED POTATOES

MAC AND CHEESE