



group dining menu \$62

first course

beet salad..... basil seeds, goat cheese fondue, brioche croutons, navel orange gel,
champagne vinaigrette



main course

simply fish..... toasted almond and sweet potato couscous, carrot puree, mache and radish salad

or

roasted airline chicken breast..... organic chicken, heirloom tomatoes, fingerling potatoes, handcrafted
blood orange bbq sauce

or

glazed salmon.... lentils, bacon braised kale, citrus coriander vin blanc, maple mustard glaze



dessert

warm chocolate berry molten cakechocolate cream pudding, chocolate sauce, strawberry sorbet and
fresh raspberries

prices per person, exclusive of 6.5% tax and 21% gratuity.

all food items are cooked to the recommended FDA Food Code temperatures, unless otherwise requested.
consuming raw or undercooked meats, seafood, shellfish, or eggs may increase your risk of food borne illness.

we are happy to discuss with you and attempt to accommodate any dietary or special needs diets.

www.thebluezoo.com

www.swandolphin.com



group dining menu \$72

first course

chilled, poached jumbo shrimp.....green olives, french cocktail sauce,
bloody mary sauce, and honey dijon

or

teppan seared jumbo sea scallop.....braised beef short rib, silky cauliflower puree



second course

beet salad..... basil seeds, goat cheese fondue, brioche croutons, navel orange gel,
champagne vinaigrette



main course

simply fish..... toasted almond and sweet potato couscous, carrot puree, mache and radish salad

or

roasted airline chicken breast..... organic chicken, heirloom tomatoes, fingerling potatoes, handcrafted
blood orange bbq sauce

or

glazed salmon.... lentils, bacon braised kale, citrus coriander vin blanc, maple mustard glaze



dessert

warm chocolate berry molten cakechocolate cream pudding, chocolate sauce, strawberry sorbet and
fresh raspberries

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group dining menu \$82

first course

teppan seared jumbo sea scallop.....braised beef short rib, silky cauliflower puree

or

low country bbq rubbed shrimp.....white cheddar hominy, okra, bacon butter



second course

beet salad..... basil seeds, goat cheese fondue, brioche croutons, navel orange gel,
champagne vinaigrette



main course

simply fish..... toasted almond and sweet potato couscous, carrot puree, mache and radish salad

or

roasted airline chicken breast..... organic chicken, heirloom tomatoes, fingerling potatoes, handcrafted
blood orange bbq sauce

or

filet of beef forest mushrooms, pearl onion petals, boursin cheese whipped potatoes, bordelaise



dessert

warm chocolate berry molten cakechocolate cream pudding, chocolate sauce, strawberry sorbet and
fresh raspberries

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group dining menu \$92

first course

chilled poached jumbo shrimp.....green olives, french cocktail sauce,
bloody mary sauce and honey dijon



second course

teppan seared jumbo sea scallop.....braised beef short rib, silky cauliflower puree



third course

farmer's salad.....seasonal vegetables, organic greens,
brioche croutons, champagne vinaigrette



main course

simply fish..... toasted almond and sweet potato couscous, carrot puree, mache and radish salad
or

roasted airline chicken breast..... organic chicken, heirloom tomatoes, fingerling potatoes,
handcrafted blood orange bbq sauce

or

filet of beef forest mushrooms, pearl onion petals, boursin cheese whipped potatoes, bordelaise

or

blackened florida grouper..... black eyed pea puree, polenta "johnny" cake, creole crab cream



dessert

warm chocolate berry molten cakechocolate cream pudding, chocolate sauce, strawberry sorbet and
fresh raspberries

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group dining menu \$102

first course

yellowfin tuna tartar.....miso caviar, scallion cream, siracha aioli

or

chilled, poached jumbo shrimp.....green olives, french cocktail sauce,
bloody mary sauce and honey dijon



second course

teppan seared jumbo sea scallop.....braised beef short rib, silky cauliflower puree



third course

farmer's salad.....seasonal vegetables, organic greens,
brioche croutons, champagne vinaigrette



main course

simply fish..... toasted almond and sweet potato couscous, carrot puree, mache and radish salad
or

roasted airline chicken breast..... organic chicken, heirloom tomatoes, fingerling potatoes, handcrafted
blood orange bbq sauce

or

filet of beef forest mushrooms, pearl onion petals, boursin cheese whipped potatoes, bordelaise

or

blackened florida grouper..... black eyed pea puree, polenta "johnny" cake, creole crab cream

or

miso mero seabass.... black garlic, sticky soy, ginger rice



dessert

warm chocolate berry molten cakechocolate cream pudding, chocolate sauce, strawberry sorbet and
fresh raspberries

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additional menu options



family style sides

- Lobster mac & cheese..... \$12
- Shake & bake fries..... grated parmesan, crushed garlic.....\$8
- Tempura haricot vert.....truffle aioli.....\$9
- Lobster broccoli stuffed cheddar potato..... \$10
- Cast iron broccolini..... sriracha sauce, fresh garlic and ginger..... \$9



raw bar selection platters

we can place beautiful *Raw Bar* platters down the center of the tables to wow your guests! These are piled high with a selection of fresh oysters, clams, shrimp, and lobster make a stunning presentation. Single platters are \$55 each, double platters are \$110 each.



dessert upgrade options

assortment of bluezoo's seasonal mini desserts..... \$65 per dozen
honey hazelnut, blueberry angel food cake, and warm chocolate raspberry molten

upgrade the warm chocolate berry molten cake on your group menu to the blueberry angel food cake with blueberry cream, whipped white chocolate ganache, blueberry ice cream and blueberry agar for an additional \$4 per person

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