



DEEP BLUE
HOSPITALITY
AT MOTE SEA

CATERING MENU

TIDES OF TASTE
WAVES OF ELEGANCE



CHEF SPOTLIGHT

EXECUTIVE CHEF JARYD HEARN

Chef Jaryd Hearn is a dynamic executive chef with over 14 years of experience both in the U.S. and internationally. His previous roles include Executive Chef at Brasserie Liberte in Georgetown, where he directed the launch of a prestigious restaurant serving high-profile clientele, and AM Sous Chef at Alinea, a 3-Michelin-starred establishment known for its inventive dining experiences. In the Deep Blue Hospitality at Mote SEA kitchen, Chef Jaryd combines traditional methods with modern techniques to inspire guests with unique flavors and stunning presentations that linger long after the meal is finished. His commitment to mentorship, innovation, and operational excellence has established him as a sought-after leader in the culinary field. He continues to push the boundaries of dining experiences, driven by a passion for excellence and a love for creative cuisine.

HORS D'OEUVRE

PICKLED BEET TARTARE

French baguette, allspice beets, whipped goat cheese, chervil

TOGARASHI-DUSTED TUNA

Crispy wonton, creamy avocado, ginger glaze, Yuzu pearls

WAGYU BEEF NIGIRI

Crispy rice, sweet soy, charred scallions

SALAD

COMPRESSED WATERMELON & FRESH MOZZARELLA

Arugula, mixed greens, cucumber ribbons, toasted pine nut gremolata, basil-balsamic vinaigrette

ROASTED BEET & GOAT CHEESE

Pickled red beets, roasted yellow beets, pickled shallots, candied walnuts, honey lemon vinaigrette

FENNEL & ORANGE

Mixed greens, radicchio, pickled fennel, orange supremes, fresh mint, toasted Marcona almonds, Sarasota honey vinaigrette



ENTRÉE

OVEN-ROASTED CHICKEN BREAST

Sweet potato gnocchi, honey-roasted Brussels sprouts, hearty herb pesto, pickled mustard seeds, bourbon cream sauce

NATIVE BLACK GROUPER

Florida sweet corn risotto, brown butter, tomato confit, arugula petit salad

HERB-BASTED FILET MIGNON

Steakhouse butter, Yukon mashed potato, roasted asparagus, fried leeks, port wine demi-glace

DESSERT

LEMON SPONGE CAKE

Lemon curd, olive oil crumble, toasted lime meringue

COCONUT CARAMEL BREAD PUDDING

Toasted coconut, bourbon and molasses crème anglaise, vanilla meringue

CHOCOLATE PANNA COTTA

Luxardo shortbread, glazed cherries, almond sweet cream, cocoa nib crunch





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THANK YOU

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