



The original POGO's Kitchen was located in the Okefenokee Swamp in North Florida. Walt Kelly, a syndicated cartoonist, created POGO, the Possum, in 1948 and the rest of the more than one hundred swamp characters within. They'd stop by Pogo's kitchen daily to get a 'speshul 'meal and discuss life and the wide world beyond.

We created this POGO's Kitchen so our guests could stop by and have a 'speshul' meal and talk, laugh and eat with their friends. Unlike the swamp, our POGO's is a cozy casual restaurant with banquet seating, full bar, private dining room, lush garden, covered patio and outdoor seating.

POGO's Kitchen won't be serving alligator tail (just yet...) or swamp food, but Executive Chef Alan Heckman has crafted a menu that celebrates a medley of modern flavors. Alan's storied culinary career includes being featured at the James Beard House and receiving a 4-star review from the New York Times before moving to Amelia Island.



Private Dining

\$65 Per Person

BABY GREEN SALAD

Cucumber | Tomato | Onion | House Vinaigrette

CHOOSE 2:

BOLOGNESE

Meat Sauce | Rigatoni Pasta | Grana Padano Cheese

POGO'S BURGER

Caramelized Onion | Lettuce | American Cheese
Pickles | Pogo's Sauce | Fries

ROASTED CHICKEN BREAST

Roasted Fingerling | Market Vegetable
Roasted Chicken Jus

BANANA "PUDIDNG"

Panna Cotta | Wafer | Vanilla Cream

**Host picks two entrees for guests to select from the day of the event*

**Please note each guest will be charged a 21% service fee and 7% tax*

**Price subject to change*



Private Dining

\$75 Per Person

BABY GEM SALAD

Poached Pear | Candied Hazelnut | Goat Cheese
Local Honey Vinaigrette

CHOOSE 2:

BOLOGNESE

Meat Sauce | Rigatoni Pasta | Grana Padano Cheese

ROASTED CHICKEN BREAST

Roasted Fingerling | Market Vegetable
Roasted Chicken Jus

PAN SEARED SALMON

Roasted Mushroom | Sugar Snap Pea
Bacon Vinaigrette

CHOCOLATE TART

Raspberry | Graham Cracker | Meringue

**Host picks two entrees for guests to select from the day of the event*

**Please note each guest will be charged a 21% service fee and 7% tax*

**Price subject to change*

PRIVATE DINING

\$95 Per Person

CHOOSE 1:

BABY GREEN SALAD

Cucumber | Tomato | Onion | House Vinaigrette

SMOKED POTATO BISQUE

Bacon | Chive | Crouton

MUSHROOM AGNOLOTTI

Crispy Shiitake | Truffle | Grana Padano

CHOOSE 2:

ROASTED CHICKEN BREAST

Roasted Fingerling | Market Vegetable | Roasted Chicken Jus

PAN SEARED SCOTTISH SALMON

Whipped Yukon Gold Potato | Market Vegetable | Lemon Beurre Blanc

CHAR GRILLED FILET OF BEEF

Yukon Gold Potato Pave | Roasted Asparagus | Port-Onion Jus

CHOOSE 1:

CHOCOLATE TART

Raspberry | Graham Cracker | Meringue

SEASONAL COBBLER

Granola | Vanilla Ice Cream

**Host picks two entrees for guests to select from the day of the event*

**Please note each guest will be charged a 21% service fee and 7% tax*

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Buffet Style Dinner

\$98 Per Person

SODA, TEA, & COFFEE

BABY GREEN SALAD

Tomato | Cucumber | Red Onion | Honey Vinaigrette

HEIRLOOM TOMATO AND MOZZARELLA

Basil Vinaigrette

CHOOSE 1:

FRIED CHICKEN with Chimichurri Sauce

ROASTED CHICKEN with Chicken Jus

CHOOSE 1:

BROILED FLOUNDER with Citrus Beurre Blanc

GRILLED SALMON with Dill Cream Sauce

CHOOSE 1:

GRILLED PORK LOIN with Peach Marmalade

BRAISED SHORT RIB with Pearl Onion Jus

CHOOSE 1:

GOLDEN RAISIN AND ALMOND RICE PILAF

HERB AND GARLIC ROASTED FINGERLING

POTATOES

YUKON GOLD WHIPPED POTATOES

CHOOSE 1:

GREEN BEANS with Lemon Butter

GRILLED SQUASH with Herb and Garlic Vinaigrette

ASSORTED PASTRIES

**Please note each guest will be charged a 21% service fee and 7% tax*

**Price subject to change*





Private Dining

\$130 Per Person

CHOOSE 1: BABY GREEN SALAD

Cucumber | Tomato | Onion | House Vinaigrette

SHE CRAB SOUP

Crab Cake | Pickled Celery | Smoked Roe

CHOOSE 1: SMOKED SHORT RIB SPRING ROLL

Pickled "Slaw" | Roasted Onion Cream

MUSHROOM AGNOLOTTI

Crispy Shiitake | Truffle | Grana Padano

CHOOSE 2: ROASTED CHICKEN BREAST

Roasted Fingerling | Market Vegetable | Roasted Chicken Jus

PAN SEARED HALIBUT

Wheatberry | Celery | Truffle

BRAISED SHORT RIB OF BEEF

Cheddar and Onion Grits | Market Vegetable | Braising Jus

SURF AND TURF

Char Grilled Filet of Beef | Herb Roasted Shrimp

Roasted Fingerling Potato | Market Vegetable

CHOOSE 1: SEASONAL COBBLER

Granola | Vanilla Ice Cream

ICE CREAM/ SORBET

Vanilla Whipped Cream | Wafer

BANANA "PUDIDNG"

Panna Cotta | Wafer | Vanilla Cream

**Host picks two entrees for guests to select from the day of the event*

**Lobster Tail available for additional \$35 per person*

**Please note each guest will be charged a 21% service fee and 7% tax; Price subject to change*

Private Dining

\$165 Per Person

CHOOSE 1: BABY GREEN SALAD
Cucumber | Tomato | Onion | House Vinaigrette

SHE CRAB SOUP
Crab Cake | Pickled Celery | Smoked Roe

ROASTED CARROT TART
Aged Gouda | Citrus | Dill

CHOOSE 1: KING CRAB
Crab Agnolotti | Uni Butter | Tomato

SMOKED SHORT RIB SPRING ROLL
Pickled "Slaw" | Roasted Onion Cream

MUSHROOM AGNOLOTTI
Crispy Shiitake | Truffle | Grana Padano

3 OPTIONS INCLUDED: STUFFED CHICKEN BREAST
Roasted Fingerling | Truffle | Roasted Chicken Jus

ROASTED LOBSTER TAIL
Sweet Potato | Green Curry | Chili

A5 WAGYU STRIPLOIN
Pearl Onion | Carrot | Confit Potato

CHOOSE 1: CHOCOLATE TART
Raspberry | Graham Cracker | Meringue

RICOTTA DONUT
Blueberry | Lemon

ICE CREAM/ SORBET
Vanilla Whipped Cream | Wafer

BANANA "PUDIDNG"
Panna Cotta | Wafer | Vanilla Cream

**Please note each guest will be charged a 21% service fee and 7% tax; Price subject to change*





5-Course Tasting Menu

\$115 Per Person | Optional Wine Pairing \$50 Per Person

1ST COURSE:

SMOKED SHRIMP
Cucumber | Pickle | Aioli

2ND COURSE:

SCALLOP
Country Ham | Carrot | Cilantro

3RD COURSE:

SPICY CHARRED OCTOPUS
Crispy Rice | Gochujang | Brussels Sprout

4TH COURSE:

CRAB
Sea Urchin | Roe | Celery

5TH COURSE:

CHOCOLATE MOUSSE
Strawberry | Pistachio | White Chocolate Sorbet

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7-Course Tasting Menu

\$145 Per Person | Optional Wine Pairing \$65 Per Person

- 1ST COURSE:** PARMIGIANO REGGIANO CUSTARD
Truffle | Brioche | Frisee
Wine: Verdicchio, Bucci Verdicchio dei Castelli di Jesi, Marche, Italy
- 2ND COURSE:** SMOKED SHRIMP
Cucumber | Pickle | Aioli
Wine: Acrobat, Pinot Gris, Oregon
- 3RD COURSE:** SPICY CHARRED OCTOPUS
Crispy Rice | Gochujang | Brussels Sprout
Wine: Firestone, Riesling, Santa Ynez, California
- 4TH COURSE:** SAFFRON BUCATINI
Crab | Tomato | Cumin
Wine: Albrecht, Rose, Alsace, France
- 5TH COURSE:** ROASTED DUCK
Chestnut | Sour Cherry | Tarragon
Wine: Lincourt, Pinot Nair, Sta. Rita Hills, California
- 6th COURSE:** 35 DAY DRY- AGED NY STRIP
Potato Pave | Pearl Onion | Bordelaise
Wine: Kuletto Estate Native Son, Red Blend, Napa Valley, California
- 7th COURSE:** CHOCOLATE MOUSSE
Raspberry | Lavender | Cocoa Nibs
Coffee: Lavender Cappucino

**Please note each guest will be charged a 21% service fee and 7% tax; Price subject to change*





High End Tasting Menu

\$175 Per Person | Optional Wine Pairing \$95 Per Person

*PASSED HORS
D'OEUVRES:*

GOLDEN SEVRUGA CAVIAR ON FINGERLING CHIP
MINI LOBSTER ROLLS
PROSCIUTTO AND MELON SHOOTER

1ST COURSE:

FRESH MOZZARELLA
Heirloom Tomato | Peach | 50 yr. Balsamic

2ND COURSE:

PAN SEARED FOIE GRAS
Peach | Bourbon Gastrique | Corn Bread

3RD COURSE:

KING CRAB
Crab Agnolotti | Uni Butter | Tomato

4TH COURSE:

A5 WAGYU STRIPLOIN
Potato Confit | Onion Ring | Bordelaise

5TH COURSE:

CHOCOLATE TART
Salted Caramel | Pistachio | Gold Leaf

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Cocktail Reception

\$55 Per Person

BUTLERED HORS D'OEUVRES

Choose 6

ROASTED TOMATO TART
KALBI BEEF SKEWERS
GRILLED VEGETABLE KABOBS
BEET AND GOAT CHEESE TART
BACON BEIGNET WITH MAPLE AIOLO
VEGETABLE EGG ROLL
MUSHROOM CROQUETTE
GRILLED CHICKEN SATAY
TUNA POKE
HONEY NUT SQUASH SHOOTER
BUFFALO CHICKEN SPRING ROLL
GRILLED SHRIMP SKEWER

CHARCUTERIE & CHEESE DISPLAY

Chef's selection of artisanal charcuterie and cheese served with house-made bread, fruits, nuts and classic accompaniments

STATIONARY PASTA

Choose 1

SOY CAMPANELLE PASTA
Roasted Mushrooms | Black Garlic | Caramelized Onion Cream Sauce
RICOTTA CAVATELLI PASTA
Cumin-Tomato Sauce | Grilled Chicken
RIGATONI PASTA
Walnut and Spinach Pesto

**Please note each guest will be charged a 21% service fee and 7% tax*

**Price subject to change*





HOUSE OPEN BAR

\$45 Per Person for 3 hours (3 hour min) | \$10 Per Person for Each Additional Hour

SPIRITS:

WHEATLEY VODKA
MARLIN & BARREL RUM
MARLIN & BARREL GIN
SAUZA BLUE TEQUILA
FOUR ROSES BOURBON
JACK DANIELS WHISKEY
DEWARS SCOTCH

RED WINE:

Choose 1

TRIBUTE CABERNET
INSCRIPTION PINOT NOIR
NINER RED BLEND
TERRAZAS MALBEC

WHITE WINE:

Choose 1

TOHU SAUVIGNON BLANC
ST. FRANCIS CHARDONNAY
LEONARD KREUSCH REISLING

BEER:

Choose 2

BUD LIGHT
MICHELOB ULTRA
STELLA ARTOIS
SEASONAL SELECTION (subject to change)

On-Consumption Bar Pricing: \$14 per cocktail; \$12 per glass of wine; \$6 per beer

Any beverages ordered that are not listed above, will be charged at full menu price.

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PREMIUM OPEN BAR

\$55 Per Person for 3 hours (3 hour min) | \$15 Per Person for Each Additional Hour

SPIRITS:

TITO'S VODKA
BACARDI RUM
BEEFEATER GIN
PATRON SILVER TEQUILA
MAKERS MARK BOURBON
JACK DANIELS WHISKEY
CHIVAS SCOTCH

RED WINE:

Choose 2

TRIBUTE CABERNET
INSCRIPTION PINOT NOIR
KEN WRIGHT PINOT NOIR
NINER RED BLEND
CAMPOMORO BARBARA
DEBORTOLI SHIRAZ
TERRAZAS MALBEC

WHITE WINE:

Choose 2

TOHU SAUVIGNON BLANC
RUTHERFORD RANCH SAUVIGNON BLANC
MAISON SALEYA ROSE
ST. FRANCIS CHARDONNAY
BALLETO UNOAKED CHARDONNAY
LEONARD KREUSCH REISLING

BEER:

Choose 2

BUD LIGHT
MICHELOB ULTRA
STELLA ARTOIS
SEASONAL SELECTION (*subject to change*)

On-Consumption Bar Pricing: \$15 per Cocktail | \$12 per Glass of Wine | \$6 per Beer

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ULTIMATE OPEN BAR

\$75 Per Person for 3 hours (3 hour min) | \$20 Per Person for Each Additional Hour

SPIRITS:

BELVEDERE VODKA
MT. GAY RUM
BOMBAY SAPPHIRE GIN
DON JULIO TEQUILA
WOODFORD RESERVE BOURBON
CROWN ROYAL WHISKEY
JOHNNIE WALKER BLACK SCOTCH

RED WINE:

Choose 2

TRIBUTE CABERNET
INSCRIPTION PINOT NOIR
KEN WRIGHT PINOT NOIR
NINER RED BLEND
CAMPOMORO BARBARA
DEBORTOLI SHIRAZ
TERRAZAS MALBEC

WHITE WINE:

Choose 2

TOHU SAUVIGNON BLANC
RUTHERFORD RANCH SAUVIGNON BLANC
MAISON SALEYA ROSE
ST. FRANCIS CHARDONNAY
BALLETO UNOAKED CHARDONNAY
LEONARD KREUSCH REISLING

BEER:

Choose 2

BUD LIGHT
MICHELOB ULTRA
STELLA ARTOIS
SEASONAL SELECTION (*subject to change*)

On-Consumption Bar Pricing: \$15 per Cocktail | \$12 per Glass of Wine | \$6 per Beer

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