

appetizers



Chinese Crispy Duck over asparagus in a Raspberry Chipotle Sauce

Grilled Salmon Filet on a Garlic Scented Crostini with a Basil Pesto

Cajun Roasted Shrimp in a Corn & Black Bean Salsa

Korean Beef Satay with a sweet chili Dipping Sauce



Miniature Crab Cakes with a Traditional Aioli Sauce

Assorted Wild Mushroom & Parmesan Crostini

Chicken Satay served with a Spicy Thai Peanut and Lime Dipping Sauce

Sweet 'n' Sassy Glazed Balsamic Sesame Wings



Jerk Chicken Satay with Mango Salsa

Fried Coconut Shrimp with a Pineapple Salsa

Marinated Rack of Lamb served as Individual Chops with a mint pesto

Miniature Chicken Salad in pastry cups



Beef Tenderloin Crostini w/goat Cheese and Basil Pesto

Tomato Basil & Mozzarella crostini

Mini Shrimp & Scallop Cakes with Garlic Aioli

Individual Creamy Mac N Cheese

Mashed Potato Bar w/ all toppings



Roasted Chinese Eggplant

Classic Seafood Cocktail in a Martini Glass

Crab Stuffed Jumbo Shrimp Drizzled w/ Lemon Butter

Cajun Shrimp w/ Creamy Cheese Grits

Pork Belly Bao Buns



Charcuterie Display

Curried Chicken served on a Wonton cups w/Dried Cherries and Mango Chutney

Crab Stuffed Endive with lemon Aioli

Roasted Red Pepper and Tomato Bisques in a Shot Glass garnished with Crispy Beef

menu

buffet menus



Roasted Butternut Squash Bisque
served on the buffet in a tureen and garnished with sage dusted croutons
Organic Greens
in a lemon vinaigrette, dried cherries, candied pecans and crumbled feta cheese
Grilled Tri-tip of Beef
in a red wine demi glace
Garlic Mashed Potatoes
Roasted Cornish Hen
roasted golden and served with a cranberry rosemary sauce
Roasted Seasonal Vegetables
with a basil aioli
Assorted Artisan Breads and Butter

Herb Crusted Rack of Lamb
seasoned bread crumbs with a Dijon mustard crust
Roasted Filet of Salmon with a Tropical Fruit Salsa
(served room temperature)

or

Roasted Cornish Hen
roasted golden and served with a cranberry rosemary sauce

Roasted Fingerling Potatoes
with caramelized onions, fennel and baby carrots

Penne Pasta
in a sundried tomato cream sauce with baby spinach
Greens

in a raspberry vinaigrette with dried cherries, candied pecans and crumbled feta cheese

Assorted Artisan Breads and Butter





Roast Chicken
roasted golden and served with a cranberry rosemary sauce
Roasted Loin of Pork
with caramelized sweet onions and apple cranberry chutney
Penne Pasta
with a sundried tomato cream sauce with baby spinach
Greens
a tumble of organic baby lettuces in a lemon olive oil and champagne vinegar dressing with dried cherries, candied walnuts and crumbled bleu cheese
Classic Rice Pilaf
with toasted pine nuts and currants
Assorted Artisan Breads and Butter

menus

create your own

create your own menu from the selections below

if you don't see it, just ask we customize your personal menu too

salads

sides

mains



salads

classic caesar - with our housemade croutons and freshly grated parmesan-reggianno cheese- sonoma greens - a tumble of baby lettuces in a raspberry vinaigrette with dried cherries, candied walnuts and bleu cheese- zesty greek - romaine lettuce, kalamata olives, red onion, cucumber and imported feta cheese in a tangy lemon dill dressing- kale salad tossed in a raspberry vinaigrette- baby mixed greens tossed with a swirl of mushrooms, asparagus, radishes and sliced creamy goat cheese in a raspberry vinaigrette dressing

sides

roasted new potatoes tossed in olive oil and rosemary and baked until golden- long grain & wild rice or rice pilaf with dried cranberries- creamy macaroni and cheese- garlic or horseradish mashed potatoes- penne pasta tossed in our housemade pesto and sundried tomatoes- roasted seasonal root vegetables- roasted asparagus in garlic butter- orange honey glazed carrots- sautéed green beans with an array of colorful pepper in garlic butter- sautéed baby bok choy



mains

tenderloin of beef, chive horseradish cream- grilled wild salmon with a mango salsa- seared duck breast with raspberry chipotle sauce- roast pork loin with a apple & cranberry chutney- herb crusted rack of lamb with a mint demi-glace- chicken marsala with wild mushrooms and marjoram- western style bbq with all the fixings!- grilled orange rosemary chicken- spinach stuffed tilapia with a herb butter sauce- stuffed chicken breast with sundried tomatoes and two cheeses in a raspberry chipotle sauce- filet of beef with grilled prawns- grilled ribeye steak w/chimichurri sauce

desserts

bourbon Bread Pudding- individual cheesecake- carrot cake with vanilla bean cream cheese frosting- assorted chocolate covered strawberries- white chocolate raspberry crème brûlée- mini brownie cupcakes topped with chocolate frosting and strawberry- bake custard flavoring dark rum- chocolate mousse cake in shot glass

