

## *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



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



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



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



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



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-reggiano 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 an 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*

bourrbon 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

