



Fall Winter Menu 2021

Appetizers

Seafood

Warm Shrimp cocktail style with Horseradish Tomato Sauce and marinated Shrimp.
Snapper banner skewer topped with Dill Lemon Sauce
Miniature Crab Cake with Cajun Remoulade Sauce

Beef

Asian Beef Taco w crunchy Wonton topped w Cabbage Slaw and drizzled w Sweet Citrus Soy Dressing
Lebanese Beef Slider with pickled Eggplant, roasted Tomato and drizzled w Pomegranate Tahini sauce
served atop a homemade Sesame Slider Bun
Cheese-stuffed Meatballs with Swedish Mushroom Sauce

Chicken

Thai Chicken Slider with marinated Chicken, pickled Shredded Veggies, sliced Jalapenos,
Bibb Lettuce and Cilantro Aioli
French Chicken Pate wrapped in Puff Pastry
Chicken Piccata bite served with Caper Lemon Sauce and Pasta Cake

Pork

Pulled Pork Spring Rolls - braised Pork Butt with wilted Cabbage Slaw served with spicy BBQ Sauce
Caribbean Pork Fritter with Pineapple Peach Chutney
Sweet and Spicy Pork Empanada

Vegetarian

Black Bean Spinach Spring Rolls glazed with warm Tomato Salsa
Open-faced Mushroom Pate topped with herbed Fromage
Fall Butternut Squash soup served with Creme Fraiche and fried Leeks

Starter Plates - \$4- \$8 per guest

Crab Cake \$8

with Spicy Avocado Purée, topped with Citrus Cucumber Slaw

Italian Meatball \$5

with Herbed Tomato Sauce and Garlic Grilled Crostini

Twin Rack Lamb Chop \$8

with Creamy Mash and drizzled with Brown Gravy

Koussa Stuffed Baby Zucchini \$4 -

with Warm Tomato Sauce

Asian Veggie Noodles with Soy Noodles \$5

Traditional Shrimp Cocktail \$7

Salads

Colorful Cool Weather Citrus Salad

Chopped Romaine, chopped Radicchio, roasted Shallots, Orange Mandarin and roasted Pine-nuts served with creamy Avocado Dressing

Cauliflower Salad Bites

Arugula, Romaine, roasted Cauliflower, pickled Red Onion, toasted Almonds, sliced Green Olives and Radishes served with Orange Balsamic Dressing

Fall Pear Salad

Mix Greens, caramelized Pear Crown, candied Walnuts, roasted Asparagus, Cranberry, Goat Cheese with Poppyseed Dressing

Sweet Potato Spinach Salad

Baby Spinach, cubed roasted Sweet Potato, Grape Tomatoes, crumbled Feta Cheese and Pecans with creamy Sweet Lemon Vinaigrette

Treasure Hunt Apple Bacon Salad

Chopped Kale, sliced pickled Apple, candied Bacon bites, sliced Strawberries, toasted Pumpkin Seeds, with creamy Rice Wine Vinaigrette

Lowkey Fall Fruit Salad

Mix seasonal Greens with shaved Carrots and Cucumbers, fresh Figs, sliced Peach, candied Sunflower Seeds served with Apricot Dressing

Entrees

Duo Options

Classic Filet Mignon

with Red Wine Reduction

Baked Creamy Tarragon Salmon

with roasted Garlic Potato Puree

and fried Veggie Medley - Carrots, Zucchini and Onion

Sunshine Beef Tenderloin Wellington style

topped with Bourbon Cremini Mushroom reduction

Red Quinoa encrusted Chicken Breast

with Citrus Goat Cream sauce

with herbed Risotto Cake and roasted Asparagus Hash with caramelized Corn and roasted Red Pepper

Fall-braised Short Rib Filet

topped with Apple Cider Reduction

Louisiana-style Marinated Shrimp

served with creamy Grits and sauteed Rainbow Swiss Chard

Oscar-spiced Filet of Beef

topped with Hollandaise Sauce

Pan-seared Marinated Chicken

topped with Carbonara sauce

served with Butternut Squash Puree and Veggie Noodles - Carrots, Zucchini, Yellow Squash and Asparagus

Salvadorian Marinated Flank Steak

topped with grainy Compound Butter

Dijon Chicken

served with roasted Fall Potato and broiled Bay Carrots

Southern Pork Tenderloin

glazed with Chipotle BBQ Sauce

Sea Scallops Piccata Style

with Caper Lemon Sauce

served with Sweet Potato Mash and roasted Fall Veggie Medley

Single Options

Fall style Marinated Chicken Breast

topped with Cranberry BBQ Sauce served
with Potato Puree and Caramelized Shallot Green Beans

Mahi Mahi Fiesta

Blackened Mahi Mahi topped with Southwest Lime Sauce served with Potato Veggie Fall Pie

Beef Bourguignon New Yorker Style

served with Veal Bone Au Jus
served with braised veggies - Carrots, Mushrooms, diced Potatoes and Capellini Onions

DESSERT ACCOMPANIMENTS \$4 - \$6 per guest

Chocolate Truffle Bites (3 kinds) \$5

Chocolate Mousse with Chantilly \$4

Apple Fritter with Apricot Jam \$6

Crepe stuffed Banana Mousse drizzled with Hazelnut Chocolate Sauce \$6