



Spring/Summer Menu 2021

Appetizers

Seafood

Tuna Tartare served on a Wonton Cup
Italian Shrimp Scampi Bite served with Lemon Butter Sauce
Smoked Salmon served with Herbed Cream Cheese on Cucumber Slice Topped with Caper Aioli

Beef

Tart Cup stuffed with Beef Bruschetta Topped with Balsamic Glaze
Persian Grilled Beef Skewer served with Pomegranate Purée
Sesame Seed Lamb Lollipops served with Zesty Thyme Sauce

Chicken

Orange Ginger Chicken Cake served with Avocado Purée
Classic Chicken Salad Pie topped with Arugula Slaw
Chicken Fritter Served with Cayenne Honey Sauce

Pork

Al Pastor Marinated Pork Taco served with Pineapple Salsa topped with Cilantro Onion Dressing
Cuban Style Mini Slider, Pickle and Whole Grain Mustered Aioli served with Bacon Swiss Cheese
Cheesy Pork Pinwheel served with Cilantro Lime Crema and Spiced Pepper Salsa

Vegetarian

Ginger Slaw Cucumber Cup with Soy Dressing
Watermelon Jell-O Bite topped with a Marinated Feta Ball and drizzled with Balsamic Reduction
Caprese Skewer drizzled with White Balsamic Reduction
Zucchini Fritter topped with Herbed Garlic Yogurt Sauce

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

Crab Cake \$10

with Spicy Avocado Purée, topped with Citrus Cucumber Slaw

Italian Meatball \$6

with Herbed Tomato Sauce and Garlic Grilled Crostini

Twin Rack Lamb Chop \$10

with Creamy Mash and drizzled with Brown Gravy

Koussa Stuffed Baby Zucchini \$5

with Warm Tomato Sauce

Asian Veggie Noodles \$6

with Soy Dressing

Scallop Piccata \$10

with Lemon Caper Sauce

Shrimp Cocktail \$9

Salads

Fire Spinach Salad

Spinach Leaves, Marinated Goat Cheese Balls, Shredded Carrots, Shaved Cucumber, Toasted Almonds served with Pineapple Soy Dressing

Caprese Stacked Salad

Two-Color Beefsteak Tomatoes, Black Peppered Mozzarella, Basil, served on a Bed of Mixed Greens with Balsamic Dressing

Cucumber Fiesta Salad

Chopped Romaine, Arugula, Feta, Diced Red and Yellow Peppers, Tomato, Shaved Red Onion with Creamy Lemon Dressing

Spring Romaine Salad

Chopped Romaine, Marinated Feta, Citrus Segment, Spiced Almonds, Avocado with Honey-Ginger Vinaigrette

Summer Caesar Salad

Grilled Romaine, Herbed Croutons, Parmesan Crisp served with Lite Caesar Dressing

Cucumber Roulade Salad

Shaved Cucumber, Shaved Onion, Carrots Curls, Mixed Greens, Roasted Walnuts with Peppercorn Buttermilk Dressing

Entrees

Duo Options

Grilled Argentinian Flank Steak

topped with Chimichurri Sauce

Marinated Grilled Chicken

with Summer Caper Salsa

Paired with Purple Cauliflower Purée, Sugar Glazed Baby Carrots

Grilled Filet of Beef

with Warm Roasted Pepper Salsa

Broiled Salmon

with Dijon Potato Crisp served with Lime Creamy Sauce

Paired with Dijon Herbed Trio Roasted Potatoes, Summer Grilled Vegetable Medley

Spiced Filet of Beef

with Veal Bone Au Jus

Pan Seared Sea Bass

with Spicy Citrus Champagne Beurre Blanc Sauce

Paired with Wasabi Potato Puree, Baby Bok Choy

Encrusted Beef Medallion

with Veal Espanola Sauce

Pan-Seared Airline Chicken

with Mushroom Marsala Reduction

Paired with Smashed Potato Cake, Green Bean Leeks Bouquet

Asian Style Beef Tenderloin

with Orange Soy Reduction

Herbed Baked Chicken Breast

with Lemon Garlic Au Jus

Paired with Crispy Rice Pilaf Cake, Rosemary Creamy Corn

Bourbon Glazed Pork Loin

with Garlic Ginger Bourbon Glaze

Marinated Jumbo Shrimp

glazed with Garlic Lemon Sauce

Paired with Roasted Dijon Potato, Brussel Sprouts

Single Options

Baked Peppercorn Chicken
with Cherry Tomato Reduction
Risotto Croquettes, Trio Asparagus Medley

Summer Smoked Grilled Pork Tenderloin
with Spicy Pineapple Salsa
Paired with Creamy Corn Risotto Croquettes, Asparagus Flamande

Grilled Salmon
with Herbed Lime Glaze and Avocado Slaw
Paired with Spaghetti Squash, Creamy Spinach

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