

# CATERING MENU

## *Hors D'oeuvres*

### CRAB CAKES

*With a spicy aioli sauce*

### COCONUT SHRIMP “LOLLIPOPS”

*With an apricot lime dipping sauce*

### PROSCIUTTO WRAPPED SCALLOPS

### BRUSCHETTA

*Traditional Italian style-a mixture of Roma tomatoes, fresh mozzarella, basil, extra virgin olive oil, drizzled with balsamic reduction*

### PHYLLO PURSES

*With three types of cheeses, fresh spinach and basil*

### BACON WRAPPED JALEPENO POPPERS

*With cream cheese filling*

### FRIED MOZZARELLA

*With homemade marinara sauce*

### COCONUT FRIED CHICKEN

*Served with a fresh pineapple salsa*

### STUFFED MUSHROOMS

*With prosciutto and parmesan cheese*

### LOBSTER TAQUITOS

*With homemade guacamole*

### SHRIMP COCKTAIL

*With a classic cocktail sauce*

### CRUDITÉ PLATTER

### CHEESE PLATTER

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## Salads

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### CLASSIC CAESAR SALAD

*With croutons, shaved parmesan cheese and Caesar dressing*

### MIXED GREENS

*With pears, goat cheese, candied walnuts and a balsamic dressing, topped with goat cheese*

### COBB

*With avocado, bacon, egg, roma tomatoes, crisp romaine lettuce and blue cheese dressing*

### MEDITERRANEAN

*With feta cheese*

### SOUTHWESTERN CHICKEN SALAD

*With corn, black beans, and BBQ chicken*

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## Poultry Entrées

### CHICKEN MARSALA

*With Marsala Wine Sauce, served with sautéed carrots and roasted red potatoes*

### ZESTY LEMON CHICKEN

*With a white wine butter sauce*

### STUFFED CHICKEN BREAST

*With sundried tomatoes, spinach, and feta cheese*

### CHICKEN PICCATA

*With fresh lemon, white wine and capers*

### BBQ CHICKEN

*With Hickory BBQ Sauce*

### CHICKEN TERIYAKI

*With fresh vegetables and a caramelized Teriyaki sauce*

### HERB ROASTED CHICKEN

*With a herb jus*

### CHICKEN KABOBS

*With tzatziki sauce, onions, and bell peppers*

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### HERB ROASTED PORK LOIN

*With parsley shallot sauce*

### GRILLED PORK CHOPS

*With apple chutney*

### JAMAICAN JERK PORK TENDERLOIN

*With gingered BBA Drizzle*

### STUFFED BELL PEPPER

*With ground turkey, onion, tomatoes, and Mexican rice*

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## Beef Entrées

### GRILLED PORTERHOUSE STEAK

*With pan seared cherry tomatoes*

### 8 OZ. FILET

*With gorgonzola butter*

### BEEF MEDALLIONS

*With savory Shitake Mushrooms*

### FILET MIGNON

*6oz or 8oz portion*

## Seafood Entrées

### GRILLED SWORDFISH

*With sundried tomato butter*

### PAN SEARED SCALLOPS

*With lemon Beurre Blanc sauce*

### TALAPIA

*With an almond crust*

### MISO GLAZED CHILIAN SEABASS

*With Asian Vegetables*

### FRESH LOBSTER

*With warm butter sauce*

### BLACKENED HALIBUT

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## Pasta Dishes

BLACKENED CHICKEN LINGUINI

ANGEL HAIR PASTA WITH CLAMS

*With a garlic white wine sauce*

LASAGNA ROLLS

*Filled with three types of cheese, spinach and topped with a marinara sauce and mozzarella cheese*

PENNE PASTA WITH GRILLED CHICKEN

*With fresh herbs*

### ***Vegetarian options:***

FRESH ZUCCHINI PASTA

*With meat sauce*

FETTUCCINI ALFREDO

*Traditionally made topped with fresh herbs*

LASAGNA ROLLS

*Filled with three types of cheese, spinach and topped with a marinara sauce and mozzarella cheese*

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## *Side Dishes*

### VEGETABLES

SAUTÉED GARLIC ASPARAGUS

GREEN BEANS WITH PROSCIUTTO AND TOASTED ALMONDS

STEAMED BROCCOLI

BABY CARROTS WITH CARAMELIZED HONEY AND BROWN SUGAR

CREAMED CORN

GARLIC CAULIFLOWER MASH

BBQ BAKED BEANS

GRILLED CORN

SAUTÉED GREEN BEANS

SAUTÉED BELL PEPPERS

### STARCH

WILD RICE

HERB ROASTED RED POTATOES

MASHED POTATOES

BAKED RUSSET POTATOES

MACARONI & CHEESE

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## *Desserts*

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### CRÈME BRULÉE

*With fresh berries and cream*

### CHOCOLATE SOUFFLÉ

*With raspberries and vanilla whipped cream*

### APPLE CRISP

*With vanilla bean ice cream*

### NEW YORK STYLE CHEESECAKE

*With raspberries*

### BERRY COBBLER

*With fresh berries*