

SPECIAL OCCASION MENU

THREE COURSE DINNER:

Choose one salad, one main course (salmon, chicken or beef), a choice of starch and a choice of seasonal vegetables. Three course dinner includes **dessert, bread, butter and two drinks** (choice of citrus **sweet tea**, fruit punch, strawberry lemonade, horchata or jamaica (hibiscus) fresh water).

APPETIZERS:

1. Turkey taco baskets
2. Vegetable spring rolls
3. Grilled pineapple and chicken skewers
4. Beef empanadas
5. Falafel fritters with sesame sauce
6. Kofta kabobs
7. Beef sliders
8. Chicken pinwheels
9. Assorted finger sandwiches
10. Fruit skewers with yogurt sauce
11. Beef empanadas

SALADS:

1. **Fresh mix green salad** : Baby heirloom tomatoes , candied walnuts, chevre, pickled bermuda onions, and honey Vinaigrette.
2. **Classic caesar salad**: Crispy romaine lettuce aged parmesan cheese, homemade focaccia croutons and chef's caesar dressing.
3. **Gorgonzola Salad**: Butter lettuce, roasted walnuts, cherry tomatoes, gorgonzola, white balsamic vinaigrette.
4. **Roasted beet salad**: Arugula, raisins, goat cheese, marcona almonds, sherry vinaigrette.
5. **Spinach salad**: cherry tomatoes, strawberries, shaved red onions, crispy bacon, strawberry vinaigrette.

MAIN COURSES:

FROM THE SEA:

1. **Charred Grilled Salmon** with poblano pepper cream sauce.
2. **Pan seared Salmon** with apple curry cream sauce

3. **Asian marinated** roasted salmon and bbq asian glaze.
4. **Oven roasted Salmon** with red wine-berry sauce.

CHICKEN:

1. **Stuffed chicken breast** (dried tomatoes, ham, cream cheese and artichokes) with madeira wine glaze.
2. **Hazelnut crusted chicken breast** with hazelnut liqueur cream sauce
3. **French mole chicken breast stuffed** with cream cheese, prosciutto and spinach served with french mole sauce.
4. **Chicken Italiano:** Breast of chicken stuffed with italian sausages, basil, pine nuts served with smoked paprika and tomato ragu.
5. **Chicken supreme:** air line cut breast of chicken pan seared and smothered with toasted almonds and mustard-chardonnay sauce.

BEEF:

1. **6oz. Marinated flank steak** and battered poached shrimp with demi glaze and grapefruit beurre blanc.
2. **Braised eye of round** with red wine reduction
3. **Grilled Chef's cut of steak** with salsa verde **or** fire roasted tomato salsa
4. **Slow roasted Prime Rib steak**, served with port wine glaze.
5. 6 oz. Filet Mignon and shrimp, berry-cabernet reduction and lemon vinaigrette.

STARCHES:

1. Boursin Cheese whipped potatoes
2. Mediterranean leek and orzo pasta
3. Potato latkes (potato cakes)
4. Rice and quinoa with sweet potato
5. Herbed roasted fingerling potatoes
6. Parmesan cheese mushroom Risotto
7. Tricolor peppers and spinach israeli couscous

VEGETABLES:

1. Oven Roasted vegetable medley.
2. Honey glazed dill-carrots
3. Mixed Roasted root vegetables
4. Buttered green beans and almonds.
5. Grilled asparagus and roasted tomatoes
6. Garlic buttered glazed broccolini
7. Pan Roasted brussel sprouts

DESSERTS:

1. Chocolate volcano lava cake with vanilla ice cream and fresh berries.
2. Mascarpone mousse with almond cookie and berry sauce.
3. Berries clafoutis
4. Signature Four leches cake, whipped cream and berries.

5. Flourless chocolate cake, whipped cream and fresh strawberries.
6. Vegan strawberry cake, berry compote and fresh berries
7. Mango lime sponge cake, whipped cream and berries,