

## Plated Appetizers

### **Tuscan Summer Salad**

Palate of Sweet Watermelon Drizzled with Balsamic Reduction, Heirloom Tomatoes, Arugula Smoked Salt, Basil Oil Crisp Grissini

### **Grilled Vegetable Napoleons**

Grilled Vegetables Layered between Sheets of Filo  
With Fresh Mozzarella and Basil  
Sun Dried Tomato Coulis

### **Roasted Vegetable Terrine**

With Endive and Bibb Garnish  
Saffron Aioli and Hazelnut Vinaigrette

### **Roasted Heirloom Beets**

Shaved Radishes, Carrot Rapee, Mandarin Oranges  
Toasted Hazelnuts, Herb Vinaigrette

### **Deconstructed Caesar Wedge**

Baby Romaine, Parmesan Crisp, Grilled Tomatoes  
Focaccia Croustade and Charred Tomatoes Caesar Vinaigrette

### **Gnocchi Carbonara**

Pancetta, peas and a parmesan crisp

### **Pappardelle**

Confit of Duck, Figs and Thyme

### **Mushroom Ravioli**

Smoked Paprika Butter, Fried Chick Peas, Mint Yogurt

## Entrees

### **Classic Beef Wellington**

Bordeaux reduction, Smashed Potatoes, Garlic Spinach

### **Fusion Filet**

Horseradish Crusted Filet of Beef, Ginger Rice Wine Demi-Glace  
Scallion Potato Spring Rolls, Sesame Glazed Asparagus

### **Roast Leg of Lamb**

Marinated with Garlic and Rosemary, Saffron Rice with Raisins and Pine Nuts  
Grilled Vegetable Bundle

### **Asian braised Short Ribs**

“Fried Rice” Risotto, and Wok Seared Vegetables

### **Short Ribs with Figs and Red Wine**

Sweet Potatoes, Roasted Brussels sprouts

### **Slow Braised “Indian Spiced” Short Ribs**

Steamed Basmati Rice, Crispy Shallots, Eggplant

### **Stuffed Chicken Breast**

With Wild Rice, Sun Dried Cranberries and Mushrooms Broccoli with Roasted Garlic

### **Breast of Chicken**

Braised with Apples, Raisins and Dates Quinoa Pilaf Oven Roasted Root Vegetables

### **Chicken Muscovite**

Tomatoes, Mushrooms, Thyme and Paprika, Penne Pasta and Asparagus

### **Southern Style Fried Chicken and Waffles**

With Maple Chicken Gravy, Steamed Green Beans

### **Red Snapper Almandine**

With Lemon and Almonds, Lemon Verbena Rice and String Beans

### **Grilled Filet of Salmon**

With Pecan Garlic Sauce, “Dirty Rice” Kale

### **\*Grilled Florida Gulf Snapper**

Black Bean and Corn Salsa, Tortilla Salad, Avocado

## Entrees (continued)

### **Asian Steamed Sea Bass**

Ginger Broth, Basmati Rice and Baby Bok Choy

### **\*Seared Giant Sea Scallops**

Orange Soy Beurre Blanc, Asian Risotto and Wok Seared Vegetables

### **\*Shrimp with Garlic and Parsley**

Crispy Risotto Cakes, Roasted Baby Vegetables

### **Spicy Squash Napoleon**

Tomato and Mint Chutney

Crispy Garbanzo Beans

### **Vegetarian Cassoulet**

Parmesan and Bread crumb Crust

Tomato Coulis

### **Spinach and Feta Pie**

Roasted Pepper and Cucumber