



Holiday Buffet Menu at \$43 per person

Hor d'oeuvre Options ~ Choose Two

~ Tomato Bruschetta ~

*Cranberry Cinnamon Chevre, Bibb Lettuce,
Radish, Roma Tomato, Cherry Fig Balsamic*

~ Thai Chicken Satay ~

*Curried Chicken Tenderloin,
Peanut Sauce, Lime Garnish*

~ Asian Beef Satay ~

*Teriyaki Marinated Tenderloin,
Sweet Soy Sauce, Pineapple Salsa*

~ Cheese Board Display ~

*Imported & Domestic Cheeses,
Dried Fruit, Nuts, Crostini*

~ Stuffed Mushrooms ~

*Sun-Dried Tomato, Spinach, Cheese Stuffing
Bacon-Onion Marmalade*

~ Shrimp Ceviche ~

*Gulf Shrimp, Avocado, Cucumber,
Tomato, Grapefruit, Lime, Cilantro*

~ Caprese Skewers ~

*Ciligiene, Sangria Tomato, Basil,
Pepperoncini, Balsamic Glaze*

~ Shrimp Cocktail ~

Gulf Shrimp, Cocktail Sauce, Lemon

~ Seasonal Fruit Display ~

*Melons, Berries, & Exotic Fruits
Devonshire Cream*

~ Mini-Crab Cake ~

*Maryland-Style Crab Cake,
Cajun Remoulade*

~ Almond Filo en Croute ~

Brie, Raspberry

~ Proscuitto-Wrapped Melon ~

*Italian Ham, Cantaloupe,
Ciligiene, Pea & Mint Coulis*

Salad Options ~ Choose One

~ Beachfront Salad ~

*Spring Greens, Mint, Grape Tomatoes,
Cucumbers, Mandarins, Dried Cranberries
*Fresh Roasted Garlic Vinaigrette**

~ Mediterranean Salad ~

*Mixed Greens, Beefsteak Tomatoes, Red Onion
Garbanzo Beans, Kalamata Olives, Feta
*Greek Vinaigrette**

~ Traditional Tossed Salad ~

*Romaine, Spring Greens, Cucumbers,
Carrots, Beefsteak Tomatoes, Red Onion
*Clients Choice**

~ Summer Salad ~

*Spring Greens, Baby Heirloom Tomatoes,
Seasonal Grapes, Blood Orange,
Cranberry-Cinnamon Chèvre
*Macadamia Brittle Vinaigrette**

~ Harissa-Dusted Jumbo Scallop ~

*Oak Leaf Lettuce, Grilled Peach, Thai Basil
Coconut Milk, Blueberry-Jalapeño Jam
~ add \$3 per head*

Jamie's Cuisine offers a customizable menu. If you don't see something you have in mind, let's create it!

www.jamiescuisine.com ~ 239-333-CHEF ~ info@jamiescuisine.com

Prices do not include 6% Sales Tax and a 22% Service Charge



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Entrée Options ~ Choose One

~ Pancetta-Wrapped Chicken Roulade ~
Spinach, Herb Cheese,
Sundried Tomato Stuffing,
Whole Grain Mustard and Peppercorn Demi

~ Clove-Studded Baked Ham ~
Myers Rum & Cherry Raisin Sauce

~ Seared Mahi ~
Citrus Beurre Blanc, Mango Salsa
Additional Charge of \$2 per person

~ Lemon Thyme Chicken Breast ~
Forest Mushroom Demi

~ Grilled Salmon ~
Teriyaki Glaze, Pineapple Salsa,
Additional Charge of \$2 per person

~ Jerk-Rubbed Pork Loin ~
Sweet & Spicy BBQ, Pineapple Salsa

~ Garlic-Studded Prime Rib ~
Rosemary Au Jus, Horseradish Cream
* Additional Charge of \$2.50 per person*

Pork Loin, Ham, and Prime Rib can be a Chef's Carving Station for an additional \$75

Sides Options - Choose Two

~ Yukon Gold Mashed Potatoes ~
Chive, Butter

~ Three Cheese Tortellini ~
Crimini Mushroom,
Basil Pesto or Sundried Tomato Cream

~ Ratatouille ~
Roasted Root Vegetables

~ Steamed Vegetables ~
Steamed Seasonal Vegetables

~ Wild Rice Pilaf ~
Cranberry & Almond

~ Sweet Potato Mashed ~
Spiced Pecan, Bourbon Glaze

~ Homemade Mac & Cheese ~
Aged Cheddar, White Cheddar,
Panko, Bacon Topping

~ Ricotta Ravioli ~
Gulf Shrimp, Lobster Beurre Blanc
Additional Charge of \$1 per person

~ Baked Orecchiette Langostino ~
Shrimp & Crab
Additional Charge of \$2 per person

Desserts - Choose One

~ Figgy Pudding ~
Crème Anglaise

~ Brie-Stuffed Strawberry ~
Whipped Brie, Candied Pecan

~ Lemon Blueberry Bars ~
Bavarian Cream

~ Miniature Macaroons ~
Whole Bean Vanilla & White Chocolate Cream

~ Miniature Gourmet Cupcakes ~
Over 100 flavor options
Additional Charge of \$1 per person

~ New York Cheesecake ~
Assorted Varieties Available

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