



Hors d'oeuvres

- Salmon Tartar Crostini
- Baba Ghanoush Crostini
- Arancini Parmesan
- Fresh Mozzarella Fritters
- Portobello Goat Cheese Bruschetta
- Tomato and Caper Bruschetta
- Hummus Stuffed Medjool Dates with Pistachios
- Shrimp Shumai with Garnish
- Crispy Creamy Jalapeno Tortilla Wraps
- Steamed Veggie Dumplings With Garnish
- Guava and Brie Tartlets
- Cheddar jack BBQ Turkey Meatballs
- Ponzu Ceviche Shooters
- Spicey Belize Corvina Ceviche
- Crowd Pleasing Chilean Seabass Ceviche
- Moroccan Lamb Meatballs, Shallot and Goat Cheese
- Greek Chicken Meatballs, Feta, Olives, and SDT



- Devils On Horseback
- Cajun Crawfish Bread
- One Dozen Different Deviled Eggs
- Shrimp Mango Cocktail Display
- Asian Tuna Tartar on Crispy Rice



All Items can be customized.



Appetizers

- Caviar Trifle with Appropriate Garnish, Buttery Toasts
 - Foie Gras Terrine, Lentil Salad Garnish, Toasts
 - Beef Tartar with Parsley, Lemon, Onion with Toasts
 - Mozzarella Pie Layered Zucchini, Red Onion, Portobello, with Buffalo Mozzarella, Sun Dried Tomato Vinaigrette, Polenta Croutons
 - Tomato Tartlet, Olive Tapenade and Cured Tuna
 - Sauterne Chicken Pate, Cornichon, Apricots, Grilled Toasts
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- Crab Salad, Avocado Garnish and Bright Meyer Lemon Salad
 - Baked Brie, Stone Fruits, Lemon and Parsley
 - Smoked Beef Crostini, Diced with Roasted Red Peppers, Black Olives, Lemon Hummus
 - French Country Salad with Frisée, Blue Cheese, Bacon, Poached Egg, Red Wine Vinaigrette
 - Escargot in White Wine Butter with Puff Pastry
 - Knife And Fork Salad with Maytag Blue, Candied Bacon, Tomato Chunks and Romaine Lettuce
 - Caesar Salad Classic with Homemade Croutons (Can Be Done Tableside)
 - Lobster Bisque, Tarragon Cream Garnish
 - Truffle Soup Made as the Classic Paul Bocuse Recipe

All Items can be customized.



Appetizers

- Salmon Tartar, Red Onion, Caper, Egg White and Yolk Garnishes
- American Chopped Salad with Cucumber, Carrot, Shallot, Red Pepper, Black Olive, Brunoise Crouton
- Tuna Tartar with Wakame, Crispy Rice Garnish, Red Chili Sauce.
 - Midnight Linzer Torte, Rocket and Crispy Parmesan Salad
 - Cremini Mushroom En Vol Au Vent, Rosemary Cream,
 - Crispy Leeks
- Tuna Tartar with Pickled Mango, Taro Chips, Grated Shallot and Cilantro Vinaigrette
- Spring Rolls with Marinated Noodles, Pickled Veggies, Served with Pineapple Soy
- Salmon Gravlox, Chickpea Pancake, Mustard Tomato Chutney
- Peeky Toe Crab Cakes, Crispy with Tabasco Hollandaise and Wilted Spinach
- Grilled Shrimp, Creamy Corn Filled Crepes, Cajun Corn Sauce, Mellow Jalapenos





Beef Entrees

- Beef Osso Bucco, Two Risottos, Garlic Rapini and Tomato Salads
 - Steak Diane Filet Tornedos with Brandy Sauce, Smashed Potatoes and Grilled Portobello
- Stroganoff Gratin with Braised Beef, Mushroom Cream Sauce, Caramelized Onion, Sweet Peas, And Egg Noodles Broiled
- Irish Corned Beef Dinner with Cabbage, Potatoes and Carrots, Simmered in Spices
- Classic American Meatloaf, Mashed Potatoes, Peas and Carrots, Beef Gravy. And Ketchup.
 - Individual Beef Wellingtons with Duxelles, Prosciutto, Chard, and Sauce Perigourdine.
- Classic Meatballs in San Marzano Tomato Sauce with Ricotta, Sides Of Spaghetti, Garlic Rapini and Toasted Bread
- Pan Roast Filet Mignon, Red Wine Shallots, Crispy Parmesan Risotto Cake, Asparagus, Red Wine Demi-Glace
- Crispy Braised Ribs, Parmesan Acini Cream Pasta, Chardonnay Carrots, Shallots and Herb Salad
- Sunday Sauce Tomato Gravy with Braised Beef, Sausage, and Meatballs, Braised Vegetables with Fresh Rigatoni.



Chicken Entrees

- Moroccan Rotisserie Chicken Stuffed with Aromatic Rice, Chickpeas, Served with Lemon Potatoes, Carrots and Squash
- Chicken And Dumplings Braised Chicken, Carrots, Peas, Celery in Rich Chicken Gravy, Dumplings Simmered in Sauce
- Blackened Chicken Fajitas with Peppers, Onions, Toasted Chili Sauce, Tortilla Selection and All the Fixing's Spanish Rice and Refried Beans
- Chicken Enchiladas Christmas Sauces Cumin Braised Chicken, Tortillas, Red Chili, Green Chili, Sour Cream, Scallion, and Cheese.
- Roast Chicken Gratin with Creamy Parmesan Orzo, Chopped Roasted Tomato, Spinach and Leek Sautéed with Crispy Garlic
 - Chicken Sausage and Broccoli Rapini Tossed with Roasted Garlic, Orecchiette Pasta and Grape Tomatoes
 - Chicken & Rice Is Chicken & Rice
Let's Make It Perfect for You And What You
- Chicken Parmesan Cutlets the Old School Way: Flat and Crispy Chicken Breast Covered with Marinara, Melted Mozzarella and Italian Seasonings Served Over Capellini





Beef Entrees

- Steak Au Poive, Gratin Potatoes, Haricot Verts and Confit Cherry Tomatoes
- Italian Stuffed Pepper with Spinach, Rice, Parmesan Filling Spinach, Tomato Sauce and Grilled Bread
- Fancy Dancy Shephard's Pie with peas, potatoes, beef juices and broiled with cheese.
- Whole Prime Rib Roast Beef, Yorkshire Pudding, Gravy, Sauteed Spinach with Lots Of Onions and Garlic
- Yankee Pot Roast with Vegetables in Fantastic Sauce with Buttered Potatoes, Herby Sourdough Toasts
- Greek Stuffed Pepper with Feta Cheese, Chickpeas, Black Olive, Tahini and Garlic Sauces
- Fancy Steak Fajita Spread with Roasted Chilis, Onions, Awesome Variety of Sauces and Sides.
 - Carved Beef Tenderloin, Potato Puree, Creamed Spinach and Leek, Crispy Garnishes

Salmon Entrees

- Ginger Teriyaki Salmon, Furikake Basmati Crispies, Bok Choy and Carrot Garnish.
- Salmon Vol Au Vent, Creamed Spinach and Leek, Tomato Confit
- Balsamic Glazed Salmon with Lemon Thyme Brown Rice Salad, Macerated Tomatoes, Fresh Spinach, and Roasted Garlic
- Poached Salmon Filet Salad Filet, Persillade, Celery and Dill with Sliced Eggs and Tomato
- Roast Salmon, Butternut Squash and Braised Endive with Candied Celery

Tuna Entrees

- Red Curry Seared Tuna Vegetable Sushi Tempura, Daikon and Beet Salad, Crispy Chili Sauce and
- Tuna Casserole Classic American Recipe with Peas, Cream Of Mushroom, Broccoli, and Cheese. Let's Knock It Out Of The Park With Some Crushed Potato Chips On Top Like Your Nana
- Tuna Niçoise Salad with Tuna Steak, Haricot Verts, Tomato, Red Potato, Cucumbers, and Romaine Lettuce Dressed with
- Za'atar Crusted Tuna Steak, White Bean Puree, Black Olive Chutney, Roasted Red Peppers and Crispy Parsley.
- Grilled Tuna Steak, Mashed Potatoes with Roasted Portobello, Grilled Red Onion and Asparagus, BBQ Vinaigrette



Pork Entrees



- Guanciale, Creamed Parmesan and Egg Yolk, Fettuccini, Pork Tenderloin and Grilled Asparagus
- Amatriciana Bucatini Pasta with Confit Pork Belly, Hard Cooked Egg, Roasted Tomato Broth, Lemon Parsley
 - Sante Fe Pork Loin, Sweet Potato Hash, Cilantro Lime Vinaigrette, Grilled Asparagus
- Braised Pork Shank with Rosemary, Creamy Polenta and Indulgent Creamed Mushroom Spinach with
 - Stuffed Pork Chop with Wild Rice, Corn and Celery, Parsley Mushroom Sauce
 - Pork Loin Persillade, Vegetable Couscous, Grilled Endive and Natural Juices.
 - Balsamic Glazed, Bacon Wrapped Pork Loin, Orzo Pasta Florentine Style
- Chicken Fried Pork Steaks, Savory White Gravy, Mashed Potatoes, Stewed Okra, Tomato, and Green Beans
 - Pulled Pork Cakes Crusted with Blue Corn, Served with Mango Coleslaw, Maduros and Chili Lime Sauce
- Cranberry Glazed Pork, Wild Rice, Roasted Squashes, Citrus Brussels Sprouts and Flavorful Jus
 - Confit Pork Chop, Cannellini Beans, Peas, Roasted Brussels, Chopped Roasted Tomato Cream Sauce

Lamb Entrees

- Holiday Lamb Roasted Leg, Feta Cheese and Chickpea Salad, Wilted Spinach and Arugula Parmesan Salad
- Moroccan Lamb Tagine with Eggplant, Zucchini, Onion, Apricot in Fragrant Tomato Broth. Served
- Rosemary Glazed Lamb Chops, Couscous Stuffed Tomatoes, Wilted Spinach and Demi-Glace
 - Braised Lamb Shank, Roasted Vegetables, Pomme Puree and Rosemary Sauce
 - Herbs De Provence Lamb Chops, Artichoke Barigoule, Warm Roasted Tomato Vinaigrette
- Grilled Lamb T-Bones, Cauliflower Both Charred and Pureed, Roasted Tomato, Herbed Sourdough Toast
- Tagliatelle Pasta Tossed with Braised Lamb, Fresh Tomato, Rocket Lettuce and Lamb Jus
- Rotisserie Lamb Persillade, Orzo Spinach Brulee, Roasted Vegetable Salads, Pickled Shallots





Shrimp Entrees

- Rock Shrimp Creamy Pasta Smoked Rock Shrimp, Guanciale, Baby Peas, Parmesan Cream Sauce, and Linguine Pasta
- Thai Shrimp Panang Poached in Fragrant Coconut Red Curry Sauce, Loads of Veggies and Jasmine Rice
- Langoustine Orecchiette with Roasted Tomato Butter Sauce, Zucchini, Squash, and Carrots
- Tuscan Shrimp – Grilled with Sage, Gigantes Spinach, Roasted Tomato, Basil, and Focaccia
- Shrimp Scampi with Lemon Butter, Parsley, Over Capellini. Served with Carrots. Because You Always Need Some Veggies.
- Pineapple Shrimp Asian Noodles with Ponzu, Snap Peas, Red Peppers, Ginger and Scallions

Turkey Entrees

- Turkey Sausage and Peppers Roasted with Onions and Herbs, Served with Potato Fondant
- Thanksgiving Every Day with Roast Turkey, Mashed Potatoes, Turkey Gravy, Stuffing, Green Beans and Carrots.
- Turkey Ala King needs Roasted Turkey in Cream Sauce with Vegetables Served with Mashed Potatoes
- Turkey Bolognese Ground Turkey Braised in Tomato Sauce with Vegetables and Parmesan, Served with Spaghetti
- Southern Turkey Necks Rich Gravy with Carrots, Collard Greens and Ham, Cornbread, and Black Eyes Peas
- Turkey Scallopine in a Creamy Sauce of Caramelized Onion and Mushrooms. Served with Capellini Pasta Aglio Olio.



Market Available Seafood

- Florida Bouillabaisse Key West Pink Shrimp, Swordfish, Florida Lobster, Grouper, in Ocean Saffron Tomato Sauce with Potatoes and Vegetables
- Florida Lobster Thermador Broiled with Cognac Mushroom Cream Sauce, Served with Fresh Potato Fries and Petit Herb
 - Sauteed Grouper, Red Lentil Mash, Grilled Kale and Roasted Chicken Demi-Glace
- New Orleans Crab Cakes, Celeriac Remoulade, Cheesy Cornbread Broccoli Pudding
- Macadamia Nut Crusted Mahimahi, Mashed and Plantain, Shredded Slaw and Blistered Pineapple Vinaigrette
 - Halibut crusted with Spinach, artichoke, and Parmesan. Served with mashed potatoes and Tomato
- Grilled Grouper in Mango Red Chili Broth with Stir Fry Vegetables. Served with Spicey Tuna and California Sushi with Garnish.
 - Chilean Seabass, Crispy Tomato Risotto Cakes, Truffle Beurre Blanc and Crispy Leeks
 - Coquille St Jaques – Diver Scallops, Potato and Mushroom variations, Parmesan cream sauce.
 - Whole Steam Snapper, Various Wontons in Ginger Broth, Lemongrass, Citrus. Served with Shrimp Fried
 - Mussels Provencal with White Wine Tomato Broth, Diced Fennel, Carrots and Celery, and Lots of Baguettes





- Argentine Blood Sausage, Beef Chorizo, Beef Skirt Steak, Pork Sausage Rope
- Jumbo Prawn, Swordfish, Seafood Sausage, Marinated Mahi
- Lamb Chops, Ribeye Cap Steak, Beef Sausage, Veal Sweetbreads
- Beef Ribeye, Rosemary Lamb Sausage, Turkey Necks, Pork Belly
- Alaskan Salmon, Florida Grouper, Peruvian Corvina, Chilean Seabass

Mixed Grilles

All served with crispy fingerlings, watercress salad, chimichurri, green peppercorn, and white BBQ sauces.

- Chicken Breast, Chicken Thigh, Turkey Sausage, Pork Tenderloin
- Duck Breast, Venison Sausage, Fresh Quail, Veal Chop
- Filet Mignon, Pork Tenderloin, NY Strip, Pork Chop
- All Beef Flat Irons, Hangers, Flaps, sausages





Family Style Breakfast and Brunch Buffet

- Challah French Toast, Nutella Crepes, Berries, Flavored Whipped Creams, Savory French Crepe Variations, Fruits, Garnishes, Compotes
 - Egg Varieties Vol Au Vent, Lobster Hollandaise, Lump Crab with Chives, Tomato Slices and Chutneys, Warm Spinach Salad with Dried Fruits, Caramelized
 - Pancake and Waffle Variations, Syrups, Bacon, Sausages Patties, Links, Pork Belly, Cheesy Eggs; American Breakfast/Brunch Setup Orange Juice
 - Continental Breakfast Spread with Breads Meats Cheeses Fruits Juices Hard Eggs
 - Tex Mex Style Breaky Burritos Potato Hash Browns Skillet Breakfast and Brunch Fruits, Cast Iron Cinnamon Buns
 - Shakshuka Middle Eastern Breakfast and Brunch Spread with Bacon Goat Cheese Dates
 - Southern Style Breakfast and Brunch Grits Eggs Sausage Gravy Biscuits Coffees Beignets Melons Tomatoes
 - Eggs Benedict and Crabcake Benedict Breakfast and Brunch French Country Salad Tomatoes Baguettes
 - Quiche Breakfast Brunch Buffet Set Number of Quiches Salads Tomatoes Cottage Cheese Egg Stratta
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Family Style Dinner Buffets

- Greek Tapas Buffets: Olives, Cheeses, Hummuses, Beef Kibbies, Pitas, Roasted Fetas, Dolmas Tomatoes, Tabbouleh, Gigantes, Greens
- Mexican Spread Enchiladas Guac Salsas Roasted Tomato Salsa Tacos Tostada Nachos Queso Beans Rice Shredded Lettuce
- Kebab Platters Tomato Onion Salad, Chicken Beef Pork Kebabs, Yogurt Garlic Sauces Tahini Sauces, Pitas, Eggplant Salads, Avocadoes and Sprouts, Smashed Chickpeas and Lemon Salad
- Moroccan Lamb Couscous, Braised Veggies, Harissa Sauces, Braised Lambs, Flavored Couscous, Vegetable Stew, Salad
- Pulled Pork, Forbidden Rice Salad, Mango Coleslaw, Yuca Tots, Sauces, Hawaiian Rolls, Turnip Beet Carrots Salads
 - Cuban Picadillo, Ropa Vieja, Croquettes, Maduros, Rice, Black Beans, Citrus Yuca, Empanadas, Cuban
 - Italian Risottos, Osso Bucco, Broccoli Rabe Garlic Salads, Grilled Shrimp, Arugula Parmesan, Tomatoes
 - Gameday Chili Spread with White Turkey Chili, Classic Beef Chili, Tons of Fixing's and Additives, Sweet Jalapeno and Super Cheesy Corn Breads, Pigs in Blankets, and Queso and Chips



Family Style Dinner Buffets

- Beef Tenderloins Demi-Glace Mushroom Fritters, Spinach Souffles, Blue Cheese Salad Wedge, Pomme Puree, Roast Tomatoes
- Lasagnas Both Seafood and Meat, Garlic Breads, Salads Stuffed Shells, Antipasto Salads, Garlic Rabe Salads
- Indian Stews Dinner Buffet: Samosas, Naans, Selection of Rice, Chutneys, Raita, Lamb Vindaloo, Butter Chicken, Spinach Paneer, Gulab Jamun
- Asian Boxes with Rice or Noodles, Selections of Proteins and Garnishes, Pot Stickers, Shumai, Bao Buns, Crispy Rice Bites
- Italian Mixed Grill Steaks Chicken Lamb Sausages Shrimps Salmon Roasted Garlic Broccoli Rabe Grilled Peppers Onions Zucchini Focaccia Caprese Salad
- Cajun Dirty Etouffee, Crab Gratin, Chicken Gumbo, Fried Okra, Full On Shrimp Boil with Corn Sausage,
- Baked Potato Bar with Options Of Grilled Steak, Braised Steak, Grilled Chicken, Pork Belly Nuggets, An Overwhelming Number of Toppings, Seasonings, and Garnishes.



Drinks! Drinks! Drinks!

Rum

- Coconut – Pineapple, Ginger Beer, Citrus Garnish
- Runner – Blackberry Liquor, Cointreau, Sodas, Mint
- Mojito – Cane Juice, Lime, Mint, Sodas
- Mai Thai – Orgeat Syrup, Curacao, Citruses, Sodas

Whiskey

- Sazerac – Rye, Sugar Cubes, Bitters, Absinthe
- Julip – Bourbon, Mint, Sugarcane, Mixers and Hats
- Sidecar – Dewars, Cointreau, Cured Fruits and Sodas
- Ginger – Jameson, Ginger Juice, Soda, Citrus Garnishes

Gin

- Bees's Knee's – Lemon, Honey, and a Whiff Of Thyme.
- Cucumber – St Germain, Club Soda, Cucumber Garnish
- Frenchy – Veuve Clicquot, Citrus, Appropriate Garnish





Drinks! Drinks! Drinks!

Vodka

- Martini – Icey Vodka with Various Dirties, Vermouths, Pink and Green Juices and Sodas
- Driver – Citron, Cointreau, Citrus Juices and Italian Sodas, Candied Fruits
- Mule – Tito's, Ginger Beers and Juices, Ginger Ales, Candied Gingers, Sodas
- Mary – Tomato Ice Cubes and Juices, Celery, Bacon, Shrimp, Olives, Pickled Veggies

Sangria

- White Sangria – Pinot Gris, Italian Sodas, Grape, Lemon Garnishes
- Pink Sangria – Rose, Watermelon, Raspberries and Sodas
- Red Sangria – Pinot Noir, Blood Orange, Mint and Citrus Sodas
- Blue Sangria – Chardonnay, Blue Curacao, Blueberries, and Garnish
- Green Sangria – Alberino, Midori, Melon Garnishes and Sodas



Desserts

- Coconut Cream Terrine Cake
- Variety of Chocolate Truffles, Fruit Pates, and Macaroons
 - Port Wine Pear Souffle Pistachio Sauce
 - Croquembouche Presentation
- Baked Stuffed Poached Pears with Crème Anglaise
- Cannoli Assortment with Italian Cookies and Limoncello
 - Mounds Bar Tartlets, Almond Mounds Tartlets
 - German Chocolate Cake Terrine
- Stewed Michigan Cherry Crumble with Ice Cream
 - Strawberry Shortcake Terrine
- Giant (Or Individual) Crème Brûlée with Garish
 - Mocha Espresso Tiramisu Terrine Cake
- Peanut Butter Mousse with Chocolate Garnish
- Drambuie Pot Du Crème with Assorted Doughnuts



Desserts

- Rum Raisin Bread Pudding with Crème Anglaise
- Bananas Foster Presentation with Assorted Ice Creams
- Crepes Suzette Presentation with Assorted Ice Creams
 - Midori macerated berry display with cookies
 - Baked Stuffed Poached Pears with Crème Anglaise
- Cannoli assortment with Italian cookies and limoncello
 - Mounds Bar tartlets, Almond Mounds tartlets
 - Stewed Michigan Cherry crumble with ice cream
- American Blueberry Cobbler With Blackberry Ice Cream
- Lemon Curd Cake with Whipped Cream and Graham Crusts
 - Baked Alaska Terrine with Garnish
 - Chocolate and Caramel Ganache Tart
 - Key Lime Pie the Only Way It Should Be.

