



Dinner Party Sample Menu

goat cheese stuffed artichoke with a seasoned panko crusted served over mix greens
chilled roasted tomatoes and crispy prosciutto with honey mustard herb vinaigrette

10

fried green tomato with a lump crab mango, avocado and white onion, chopped romaine and fresh corn with a
horseradish lemon creamy dressing

12

mandarin orange, avocado, sundried tomato, white onion, cashew crumble, apples, edamame crunch and
cilantro fennel dressing garnished with avocado sundried tomato eggroll tamarind aioli

10

chopped romaine black beans, corn, tomatoes, cheddar cheese, avocado, onion crunchies garnished with a
south west puff and a chipotle ranch

10

strawberries, mozzarella, sunflower seeds basil mint dressing

8

cucumber, tomato, artichoke, onion, peppers dill cucumber dressing

7

Can modify for guest

Main course

salmon honey balsamic glaze
quinoa roasted vegetables

28

chilean sea bass seared with sherry sauce and served with a cauliflower mash stuffed in portabella mushroom
with bousin cheese gratin

35

prosciutto wrapped scallops with a citrus glaze with stir fry vegetables and wasabi mash potatoes

33

tiger shrimp sautéed with orange ginger butter sauce with coconut rice and roasted eggplant

33

tropical cilantro roasted pork tenderloin with cauliflower mash stuffed poblano peppers

24

pan seared fillet with lobster macaroni and cheese garnish with broccoli

45

stuffed chicken breast with boursin cheese asparagus mushrooms with roasted red pepper cream sauce
served with double stuffed potatoes

24

Vegetarian

stuffed eggplant with layers of sautéed vegetables with a feta arugula pesto served with quinoa or cauliflower
mash

Dessert

banana bailey and dark rum pudding parfait with homemade whip cream

6

creme brule

8

chocolate Mousse with homemade whipped cream and berries

6

strawberry amaretto shortcake with homemade whip cream

6

individual ramekins of warm chocolate cake with a strawberry grand mariner sauce and whip cream

10