



eatswithisis
PRIVATE DINNER
MENU



APPETIZER

- **Mini Crab Cakes with Lemon Aioli**
Golden lump crab cakes served with a zesty lemon aioli and microgreens garnish.
- **Broccoli & Lobster Dip with White Wine Sauce**
A rich, creamy blend of lobster and steamed broccoli in a velvety white wine sauce, served with toasted crostini.
- **Cajun Shrimp & Spinach Dip**
Warm, cheesy spinach dip infused with Cajun-spiced shrimp, paired with tortilla chips or baguette slices.
- **Caprese Skewers**
Cherry tomatoes, fresh mozzarella, and basil drizzled with balsamic reduction.
- **Bacon-Wrapped Scallops**
Succulent scallops wrapped in crispy bacon, glazed with maple-bourbon reduction.

DESSERT

- **Lemon Cheesecake Mousse Cups**
Light, creamy lemon cheesecake mousse topped with fresh berries.
- **Peach Cobbler Cinnamon Rolls**
Fluffy rolls filled with cinnamon sugar and peach compote, drizzled with cream cheese icing.
- **Chocolate Lava Cakes**
Warm chocolate cakes with a gooey center, served with vanilla bean ice cream.

DRINKS

- **Orange Peach Mocktail**
A refreshing citrus and peach drink with a splash of sparkling water.
- **Strawberry Basil Lemonade**
A tangy and herbaceous twist on classic lemonade.
- **Non-Alcoholic Mojito**
Lime, mint, and a hint of sweetness topped with soda water.

ENTRÉE

- **Island Jerk Lamb Chops with Mango Salsa**
Grilled jerk-spiced lamb chops topped with mango salsa, served with coconut rice and caramelized plantains for a perfect sweet-heat balance.
- **Surf 'n Turf**
Grilled filet mignon paired with garlic butter lobster tail, served with herb-roasted potatoes and sautéed asparagus.
- **Stuffed Chicken Breast**
Chicken breast stuffed with spinach, sun-dried tomatoes, and goat cheese, drizzled with a creamy garlic sauce.
- **Honey Glazed Salmon**
Atlantic salmon glazed with honey and Dijon, served over jasmine rice and steamed broccolini.
- **Lobster Tail with Garlic Butter**
Sweet, succulent lobster tail brushed with garlic butter and baked to perfection, paired with wild rice pilaf and sautéed asparagus.

SIDE DISH

- **Truffle Parmesan Mashed Potatoes**
Creamy mashed potatoes infused with truffle oil and topped with shaved Parmesan.
- **Honey-Glazed Carrots**
Roasted carrots with a sweet honey glaze and a sprinkle of fresh thyme.
- **Herb-Buttered Green Beans**
Tender green beans sautéed with garlic and fresh herbs.
- **Honey Butter Corn on the Cob**
Fresh corn on the cob, grilled and brushed with a honey butter glaze.
- **Truffle Mac and Cheese**
Creamy mac and cheese with a touch of truffle oil, topped with a crispy breadcrumb crust.
- **Garlic Parmesan Asparagus**
Roasted asparagus with garlic, olive oil, and freshly grated Parmesan cheese.
- **Isis' Zesty Herb-Infused Rice**

