

7232 Manatee Ave West, Bradenton, FL. 34205



*We could never list all of the possible options,
Please let us know if your favorites are not on this list we can make them for you!*

We would love to take your order today, call Chef to customize your menu and a quote.

PARTY PLATTERS

Baked Brie En Croute with Fresh Fruit

A beautiful selection of Fresh Fruits surrounding a Pastry-Wrapped Wheel of Warm Brie Cheese

Gourmet Cheese

Ripe Brie, Smoked Gouda, Blue Cheese, Havarti, Cheddar, Assorted Gourmet Crackers and Breads

Fresh Fruit

A bright array of Fresh Seasonal Fruits served with a Strawberry Yogurt Dipping Sauce

Antipasto

Cappicola, Pepperoni, Genoa Salami, Prosciutto, Spicy Pepperoncinis, Black Olives, and Cheeses

Smoked Salmon

The finest sliced Smoked Salmon arranged on a bed of Greens accompanied by Tomatoes, Onions, Capers, Cream cheese, Crusty Pumpnickel Bread or Bagels

Fresh Vegetables

Beautiful selection of cut Seasonal Vegetables served with Homemade Ranch or Bleu Cheese

Grilled Vegetables

A Selection of Grilled Seasonal Vegetables Marinated in Balsamic Vinegar.

Roasted Filet Mignon

Beef Filet; Roasted and served with Béarnaise Sauce

Pate

Smooth Pate with sliced Tomato, Red Onion, Mustard and French Bread

Hummus

Delicious Chickpea Hummus with an assortment of Gourmet Crackers and Sliced French Bread or Pita Triangles.

Tuna

Seared Sesame Ahi Tuna with Soy Sauce.

Mini Desserts

A selection of Mini Desserts, to include Chocolate Raspberry Cake, Hazelnut Torte, and Strawberry Vanilla Roulade.

Desserts

Assorted Mini Éclairs, Viennese Fingers and Linzer Tarts.

HORS D'OEUVRES

Beef Tenderloin, Sundried Tomato and Fresh Parmesan on French Bread Rounds

Beef Carpaccio Roll

Swedish Meatballs

Meatloaf Canapé

Home Made Pate on French Bread Rounds

Stuffed Mushrooms filled with Chorizo Sausage and Cheese

Chicken Salad in Pastry Baskets with Apricot

Chicken and Pineapple Skewers

Smoked Salmon with a Garlic Dill Cream Cheese on French Bread Rounds

Cucumber Rounds with Spicy Shrimp

Mini Quiche Filled with Smoked Salmon or Spinach and Cheese

Mini Crab Cakes with Fresh Dill and Lime Aioli

Jumbo Shrimp Cocktail

Smoked Fish Dip with Sliced French Bread

Crispy Grilled Potato Pancakes with Sour Cream

Asparagus wrapped in Prosciutto and Puff Pastry

Blue Cheese and Walnut Canapés

Fresh Mozzarella Skewers with Roasted Peppers and Artichoke

French Onion Cream Cheese Canapé

Chef's Bruschetta Tomatoes, Garlic, Basil, and Aged Balsamic. Served on Italian Bread

Devilled Eggs

*Our meals are cooked to order, consuming raw or undercooked meats may increase your risk of food borne illness, especially if you have certain medical conditions.

FIRST COURSE

French Onion Soup

Cream of Mushroom Soup.

Cream of Tomato with Cheddar Soup.

Crumbled Gorgonzola, Walnuts, and Bacon Bits on Baby Spinach Salad with Apple Vinaigrette.

Caesar Salad with Crispy Croutons.

Greek Salad with Tomatoes, Peppers, Cucumbers, Red Onions, Calamata Olives, Pepperoncini & Feta Cheese in Greek Dressing

Beautiful Assorted Baby Lettuce Salad with Goat Cheese, Toasted Sunflower Seeds, Figs and Honey reduced Balsamic Vinaigrette

Baked Brie served with fresh Bread

Fresh Buratta served over Tomato Coulis

Marinated Roasted Red & Yellow Peppers with Fresh Herbs, topped with Goat Cheese & a Honey- Balsamic Reduction

Shrimp Cocktail

Crab Cake with Lime Aioli

Pan Seared Sea Scallops wrapped in Bacon

Seared Sesame Ahi Tuna with Soy Sauce.

Prosciutto with Fresh Pineapple and Red Pepper Sauce

Duck Liver Pate with Red Wine Poached Pears.

Stuffed Mushroom filled with Smoked Gouda Cheese and Chorizo Sausage.

Baby Crepe Triangles filled with Spinach and Mozzarella.

Baby Crepe Triangles filled Chicken and Pineapple.

Grilled Bratwurst with Mustard and Horseradish

MAIN COURSE

Each dish is complimented with Fresh Vegetables, Potatoes, Rolls and Butter.

Poultry

Roasted Turkey Breast filled with Peaches & Apricots

Tenderloin of Turkey Stuffed with Roasted Peppers, Spinach & Feta Cheese

Breast of Chicken Stuffed with Tomatoes, Basil, Mushrooms, Olives & Red Onions

Chicken Cutlet topped with homemade Marinara Sauce and melted Mozzarella.

Chicken Breast filled with Ham and Cheese

Grilled Chicken Breast wrapped in Bacon topped with Grilled Pineapple and Tropical Salsa

Chicken Schnitzel

Roast Chicken Thigh basted with Olive Oil and Herbs

Beef

Ribeye Steak with Green Peppercorn Sauce

Beef Sauerbraten with Dumplings, Cranberry Sauce and Cream

Stuffed Pepper filled with Ground Meat and Rice with Red Pepper Coulis

Filet Mignon with Hunters Wild Mushroom Sauce

Meatloaf and Gravy

Pork

Pork Schnitzel

Wiener (Veal) Schnitzel with Red Cabbage, Dumplings and Gravy

Potato Pancakes filled with strips of Pork, Bell Peppers, Onions and Tomatoes

Stuffed Cabbage leaves filled with Pork and Rice

Sautéed Pork Tenderloin Medallions stuffed with Mozzarella Cheese with a light Curried Apple Sauce

Roast Pork and Gravy

Other Meats

Braised Lamb Shank with Wild Berry Sauce

Veal Scaloppini topped with Rich Marsala Wine Sauce

Sautéed Veal Scaloppini with White Wine, Lemon and Capers Sauce.

Roast Half Duck with Red Cabbage and Potato Dumplings

Vegetarian

Roasted Peppers filled with a Medley of Mushrooms, Smoked Gouda, Garlic, Onions and Rice with
Sweet Red Pepper Coulis

Fried Cauliflower in Breadcrumbs, Sautéed Mushrooms and European-style Tomato Cucumber Salad

Baked Portobello Mushroom filled with Vegetables and Cheese.

Fish

Fish en Papillote with Peppers, Onions and Tomatoes

Baked Cod topped with Walnut and Pecan Crust and Lemon-Herb Drizzle.

New Zealand Salmon with Dill Sauce

Marinated Salmon with White Wine Basil Sauce

Seared Marinated Yellow-Fin Tuna

Pasta

Grilled Chicken in a Sundried Tomato Cream Sauce over Penne

Beef Stroganoff over Egg Noodles

Creamy Alfredo with Shrimp or Chicken

Beef Goulash over Egg Noodles

Chicken and Cheese Meatballs in a Roasted Tomato, Garlic and Basil Sauce over Penne Pasta with

Homemade Balsamic Reduction Drizzle.

Meatball Stroganoff over Egg Noodles

Seafood Pasta

Mushroom Pasta with Sundried Tomatoes, Spinach and Mozzarella

Main Course Salad

Crab Cake Caesar Salad

Grilled Teriyaki Shrimp Caesar Salad