

# Menu Suggestions - 2

## SAMPLE ENTREES

### *I. BUFFET ENTREES:*

- BAKED TARRAGON CHICKEN / WITH HERBAL SAUCE
- GRILLED SALMON / WITH MANGO AND PEACH SALSA
- SALMON WELLINGTON / WITH SPINACH & FETA CHEESE
- STEAMSHIP ROUND BEEF / WITH MUSHROOM AU JUS
- HONEY GLAZED HAM / CARVED TO ORDER (PORK / TURKEY)
- ROAST TURKEY WITH GIBLET GRAVY
- GRILLED TILAPIA / WITH WHITE WINE SAUCE
- CHICKEN MARSALA / WITH MUSHROOM GRAVY
- SMOTHERED CHICKEN BREAST/ WITH HERBAL SAUCE

### *II. SIT DOWN ENTREES*

- CORNISH HENS / WITH ORANGE GLAZE & ORIGINAL CORNBREAD STUFFING
- SALMON WELLINGTON / WITH SPINACH & FETA CHEESE WITH A PUFF PASTRY WRAP
- SANTE FE CHICKEN / MANGO & PEACH SALSA
- PRIME RIB / WITH ROSEMARY & PEPPERCORN SAUCE
- STUFFED BREAST OF CAPON EN CROUTE / WITH MUSHROOM SAUCE
- BRAISED LAMB CHOPS / WITH CABERNET SAUCE & MINT JELLY
- GRILLED SALMON / WITH MANGO SALSA
- CHICKEN MARSALA / WITH MUSHROOM SAUCE

### ***I. STARCHES:***

- WILD RICE PILAF
- ALFREDO FETTICCINI / WITH ROASTED PEPPERS
- CREAMY LAVENDER MASH POTATO / WITH CHEDDAR CHEESE
- SUNDRIED TOMATO LINQUINI / WITH GARLIC PESTO IN WINE SAUCE
- BAKED MACARONI & CHEESE
- ROASTED RED BLISS POTATOES / WITH ROSEMARY & BUTTER
- CINNAMON APPLE CANDIED YAMS
- CREAMY MASHED POTATO
- BAKED APPLES & WALNUTS
- BAKED ZITI / MOZZERELLA CHEESE & ITALIAN SAUCE

### ***II. VEGETABLES:***

- SEASONED WHOLE STRING BEANS
- BROCCOLLI & CAULIFLOWER MEDLEY
- COLLARD GREENS & CABBAGE BLEND
- SAUTEED ZUCCINI
- STEAMED BROCCOLLI
- SAUTEED ASPARAGUS
- STRING BEAN MEDLEY
- HONEY GLAZED CARROTS

### ***III. CARRIBEAN DISHES:***

- CARRIBEAN STEW / WITH STEWED TOMATOES, JERK CHICKEN, SAUSAGE OKRA & MANGOS
- SAFFRON RICE (YELLOW RICE)
- JOLLIF RICE / WILD RICE BLENDED WITH GRILLED FISH, PEAS & CARROTS
- FRIED PLANTAINS

**\*\*\* HORS D'OEUVRES \*\*\***

**I. COLD STATION:**

1. CRUDITE / WITH HERBAL DIP
2. INTERNATIONAL CHEESE DISPLAY / WITH CRACKERS
3. SALMON MOUSSE / WITH BLACK BREAD
4. HUMMUS / WITH PITA POINTS
5. SMOKED WHITE FISH / WITH PITA POINTS
6. TUNA MOLD / WITH PARTY BREAD
7. SALSA / WITH TORTILLA CHIPS
8. BAKED BRIE / WITH CRACKERS
9. FRESH FRUIT DISPLAY
10. COLD CANAPE TRAYS PREPARED UPON REQUEST

*II.*

*BUTLERED HORS D'OEUVRES:*

1. SESAME CHICKEN TENDERS / WITH HONEY MUSTARD SAUCE
2. MUSHROOM STUFFED / WITH CRABMEAT
3. JERK CHICKEN SKEWERS
4. CAJUN FISH TENDERS
5. MINI QUICHE LORRAINE
6. SMOKED CHICKEN QUESADILLAS
7. SCALLOPS WRAPPED IN TURKEY BACON
8. BEEF EMPINADAS
9. CHICKEN SATAY / WITH PEANUT SAUCE
10. MINI BROCCOLI BITES
11. POTATO PUFFS
12. MINI CRABBALLS / WITH COCKTAIL SAUCE
13. SWEET & SOUR MEATBALLS
14. SPINACH-N-PHYLLO / WITH FETA CHEESE

## ***SAMPLE DINNER MENU***

- SMOTHERED CHICKEN BREAST / WITH MUSHROOM GRAVY
- GRILLED TILAPIA / WITH WHITE WINE SAUCE
- WILD RICE PILAF GARDEN BLEND
- COLLARD GREENS AND CABBAGE BLEND
- APPLE CINNAMON CANDIED YAMS
- GARDEN SALAD / WITH DRESSINGS
- ROLLS / BUTTER
- DESSERTS UPON REQUESTS
- SWEETENED ICED TEA