



## Hors D'oeuvre

### Jalapeño Bites with Sweet and Sour Pineapple Sauce

Mix of cream cheese and parmesan with diced jalapenos breaded in panko bread crumbs and baked to a golden brown and served with homemade sweet and sour pineapple sauce

### Antipasto Plate \*, \*\*

(Assorted cold cuts and cheeses and fruit)

### Feta Stuffed Mushrooms

Feta cheese, chopped spinach and sautéed onions stuffed in a button mushroom and topped with toasted bread crumbs

### Shrimp or Grouper Ceviche

Shrimp/Grouper tossed in fresh citric juices with avocado, red onions, cucumber and tomatoes served with fried plantain chip

### Three Cheese Crostini

Cheese dip of Colby Jack, feta and cream cheese with a pinch of cayenne pepper and fresh chives served on a toasted crostini

### Meatballs in a Pineapple Barbecue Sauce

Meatballs slow cooked in a homemade sweet barbecue sauce with diced pineapple

### Brisket Quesadillas

Slow hickory smoked beef brisket in a warm tortilla and smothered with caramelized onions crumbled bleu cheese

### Smoked Fish Spread

Lightly smoked fresh snapper in a cream cheese, fresh dill, horseradish, fresh garlic and pureed onions. Served on crostini or endive leaf

### Fried Mac and Cheese Balls

Classic Mac and Cheese with bacon and green onions and breaded with seasoned panko bread crumb and fried to a golden brown

### Spanakopita

Chopped spinach, feta and sautéed onions wrapped in phyllo dough. Served with a cucumber riade.

### Eggplant crostini

Grilled eggplant tossed with balsamic vinegar on ricotta cheese with red pepper flakes and fresh oregano on a toasted crostini

### Sausage Stuffed Mushrooms

Italian sausage, spinach and fresh tomato sauce stuffed in a button mushroom and topped with panko breadcrumbs

### Crabmeat stuffed Mushrooms\*

Fresh crabmeat mixed with cream cheese, fresh dill and stuffed in a button mushroom and topped with panko bread crumbs

### Bruschetta Spread

Fresh chopped tomatoes tossed with basil, garlic and fresh parmesan and served with garlic rubbed crostini

### Caramelized Onion and Bacon Spread

served on sliced cucumber

### Chicken Quesadillas

Sliced grilled chicken breast in a warm tortilla covered with sautéed onions and Colby Jack cheese

### Vegetable Quesadillas

Zucchini, squash, carrots, corn and mushrooms in a warm tortilla and covered with Colby jack cheese

### Spinach Dip

Chopped spinach with fresh herbs and water chestnuts

### Empanadas

Homemade dough shells with a variety of stuffing's: spicy Spanish chorizo, beef, smoked barbecue chicken with mojo barbecue sauce, Italian sausage, ham and cheese with fresh dill, smoked pork with a chipotle barbecue sauce, guava and cream cheese, apple

### Mediterranean platter\*, \*\*

Platter arranged with feta, assorted olives, hummus and pepperoncini

### Meatball Lollipops

*Meatballs cooked in homemade tomato sauce, fried in tempura batter*

Pork in hoisin sauce topped with orange sweet Thai chili slaw

Teriyaki Glazed Grouper with Asian Slaw

### Meatloaf Cupcakes

*Classic meatloaf cupcake topped with a roasted garlic mash potato icing and a sweet brown sugar topping*

### Deviled Eggs

*Classic southern deviled eggs served with crispy shallots*

Spanish Olive Tapenade

Fried green plantain topped with slow cooked pulled pork or chicken  
*Topped with sautéed onions and mojo sauce and topped with cilantro*

### Seven Layer Dip\*

*Platter arranged with Chorizo, fresh guacamole, pico de gallo, refried beans, scallions, cheddar cheese and sour cream.*

### Fried Chicken and Waffles

*Topped with powdered sugar and a bourbon maple glaze*

### Baja Fish Tacos

*Seasoned fish in various spices and topped with a Lemon lime slaw, sour cream and fresh pico de gallo*

### Cajun Shrimp and Grits

*Creamy grits with bacon served with creole spiced shrimp*

### Beef Carpaccio

*Thinly sliced beef topped mandarin orange slice and a brown mustard vinaigrette*

### Sweet Corn Fritters

*Classic southern classic made with fresh corn and cheddar cheese. Served on a roasted red pepper and garlic aioli*

### Chicken Skewers

*Chargrilled chicken breast with choice of flavors: BBQ, Teriyaki, Jerked, Thai Chile, Buffalo, Chipotle, Honey Sesame*

### Smoked Salmon w/ tarragon cream cheese

*Served on toasted crostini*

### Open faced Frita sliders\*

*Bite sized chorizo/beef patty served with caramelized onions and Caribbean ketchup on silver dollar roll*

### Maple Glazed Pork Belly

*Served with a goat cheese grape jelly spread on toasted crostini*

### Vegetable Crudit  served with roasted Garlic Hummus \*\*

### Margherita Quesadilla

*Served with fresh tomatoes, garlic, basil and cheddar cheese*

### Tuna Tataki \*

*Seared ahi tuna topped with a teriyaki vinaigrette*

### Classic Grilled Cheese and Tomato Soup

### Tuna Tartare\*

*topped with fresh avocado and teriyaki vinaigrette*

\*Premium items are higher in price.

\*\*Stations available

## Entrees

### Chicken

#### Smoked Chicken

*Mesquite smoked leg quarters with a spicy southwestern mustard sauce*

#### Chicken Fricassee

*Served over basmati rice*

#### Chicken Cordon Bleu

*Chicken breast stuffed with aged Swiss and serrano ham with panko bread crumbs and served with a cream of mushroom sauce*

#### Rosemary Roasted Chicken

*Roasted leg quarter with fresh rosemary and garlic*

#### Sausage Stuffed Chicken

*Chicken breast stuffed with homemade Italian sausage fresh tomatoes, garlic, basil and parmesan*

#### Mediterranean Chicken

*Chicken breast roulade with chopped spinach, garlic, onions and feta cheese. Topped with dill yogurt sauce*

#### Chicken Madeira

*Pounded chicken breast served with a madeira wine and Caramelized onion sauce*

#### Pasta with grilled chicken in white sauce

*Grilled chicken in bowtie pasta tossed with red and green onions in white sauce*

#### Coq au Vin

*Leg quarter slow roasted in garlic, onions and red wine*

#### Chicken Picatta

*Pounded chicken breast sautéed in lemon caper butter sauce*

#### Chicken Marsala

*Pounded chicken breast with fresh marsala wine, sautéed onions and button mushrooms*

#### Havana Chicken

*Grilled chicken breast marinated topped with Caribbean seasoning*

#### Chicken Parmesan

*Breaded chicken breast baked and covered with marinara and mozzarella*

#### Caribbean Jerked Chicken

*Charbroiled chicken breast served with a pineapple cilantro relish*

#### Chicken in Orange Sauce

*Roasted chicken breast topped with a chef inspired orange sauce*

## Pork

#### Pork Roulade

*Loin stuffed with spinach, sun dried tomatoes and gorgonzola cheese with a balsamic glaze*

#### Pork Stuffed with Chorizo

*Loin stuffed with Spanish chorizo, garlic and onions. Served with a citric juice reduction.*

#### Smoked Spare Ribs\*

*Meat fall off the bone mesquite smoked ribs served with a spicy chipotle barbecue sauce*

#### Pork Sliders with Caramelized Onions and Guava Barbecue Sauce

*Fresh ground pork marinated in Caribbean seasoning and served on potato roll*

#### Pasta with Italian Sausage

*Homemade Italian sausage links served on a bed Of pasta tossed in a spicy tomato sauce*

**\*Premium items are higher in price**

#### Smoked Pulled Pork

*Slow hickory smoked pork shoulder served with choice of sweet guava bbq sauce, mojo or chipotle bbq sauce*

#### Bleu Cheese Stuffed Pork Chops

*Center cut boneless chops stuffed with bleu cheese bread stuffing and topped with brown sugar and cinnamon apple compote*

#### Bacon Wrapped Pork Loin

#### Asian style Pork

*Center cut loin glazed with orange hoisin sauce*

**Carving stations available upon request**

## Pasta

### Pasta alla Pomodoro

*Fresh tomatoes tossed with basil, garlic and olive oil*

### Pasta with sun dried tomatoes in basil pesto

### Mushroom Parmesan

*Portobello mushroom topped with fresh marinara and mozzarella*

### Fettuccine Alfredo

*Can be served with grilled chicken breast*

**\*Pasta bar available upon request**

### Pasta with broccoli in pesto sauce

*Broccoli florets with a basil pesto*

### Baked ziti

*Served with/without meat*

### Eggplant Parmesan

*Sliced eggplant with fresh marinara and mozzarella*

### Classic Lasagna

*Vegetarian option available*

## Beef

### Braised Beef Rib

*Meat fall of the bone braised beef rib in a red wine barbecue reduction*

### Skirt steak

*Charbroiled skirt steak and served with chimichurri sauce*

### Black and Bleu Tenderloin Filet\*

*Chargrilled tenderloin fillet encrusted with bleu cheese and seasoned bread crumbs*

### Prime Rib\*

*Slow roasted with fresh herbs and fresh cracked pepper.*

### Beef Wellington\*

*Filet Mignon topped with sautéed mushrooms and sherry wine wrapped in pastry dough.*

**\*Premium items are higher in price**

### Smoked Brisket

*15 hour hickory smoked brisket marinated with chef's special rub blend and served with au jous*

### Steak roulade\*

*Loin stuffed with spinach, sun dried tomatoes and gorgonzola cheese with a balsamic glaze.*

### Roast Beef with horseradish sauce

*Classic roast beef allowed to cook in its own juices and sliced thin, then served with a creamy horseradish sauce*

### Mediterranean Brisket

*Slow cooked in red wine and fresh rosemary, oregano, red pepper flakes and served with choice of red wine demi glaze or black peppercorn cream sauce*

**Carving stations available upon request**

## Seafood

### Steamed Mussels in White Wine

*Made with fresh tarragon and shallots and served with toasted crostini*

### Crab Stuffed Tilapia with Lemon Butter Sauce

*Lemon pepper baked tilapia topped with crab prepared with fresh dill, chives, scallions and cream cheese served with a lemon butter sauce*

### Parmesan Crusted Grouper

*Topped with a francaise sauce and a basil tomato tapenade*

### Seared Ahi Tuna

*Topped with a sweet and sour mango sauce*

### Grilled Salmon with Bourbon Glaze

*Fresh Atlantic salmon grilled with an orange bourbon glaze*

### Seafood Rice

*Shrimp, calamari, and mussels served in a saffron yellow rice*

### Moroccan Spiced Grouper

### Lemon Pepper Salmon

*Topped with a lemon pepper cream sauce*

# Sides

Creamed Corn Polenta

Jambalaya

Roasted Garlic White Cheddar mashed potatoes

Roasted rosemary potatoes

Green beans with  
caramelized onions and almonds

Seasoned Yellow Rice with Corn

Salt and vinegar smashed potato

Mushroom Risotto

Couscous with Roasted Garlic and Dried Cranberries

Garlic Butter Rice

Curried Rice

Butternut Squash Risotto

\*Vegetarian menus are available upon request

\*Mashed Potato Bar available upon request

Pureed roasted garlic cauliflower

Bacon wrapped grilled asparagus

Asparagus Risotto with lemon zest

Mediterranean Mixed Vegetables

Maple glazed carrots

Pineapple Couscous

Black Beans

Red Beans

Herb Rice

Cranberry Apple Pecan Rice Pilaf

Honey Roasted Potatoes

Cashew Raisin Pilaf

# Desserts

(inquire with our pastry chef)