



FRENCH/ CLASSIC AMERICAN MENU

SALADS

Mixed Greens, Dried Cranberries, Toasted Pecans and a Balsamic Vinaigrette
Baby Spinach , Crispy Bacon, Toasted Almonds and Warm Mushroom Vinaigrette
Pear and Gorgonzola Salad Mixed Greens, Walnuts and Honey-Balsamic Vinaigrette
Organic Spring Mix Dried Apricots, Toasted Almonds and Goat Cheese
Organic Garden Salad with Choice of Dressings

SIDES

Pilaf of Rice, Corn and Herbs
Classic Potato Gratin with Melted Cheese and Herbs
Rustic Mashed Potatoes (Roasted Garlic, Horseradish, Truffles Available)
Roasted Baby Red Potatoes with Rosemary
Roasted Sweet Potatoes with Maple and Autumn Spices
Caramelized Baby Carrots with Orange Zest
Pan Roasted Wild Mushrooms with Red Wine and Leeks
Butternut Squash with Cinnamon Butter
Broccoli and Roasted Tomato Sautee
Pan Roasted Organic Assorted Vegetables
Sautéed Haricot Verts with Almonds and Crispy Shallots
Traditional Vichyssoise Soup with Heirloom Tomatoes

MAIN COURSES

Pan Roasted Bass with a Smoked Tomato and Herb Cream
Halibut with Bacon and Hazelnut Butter
Herbed Salmon Filets
Chilled Poached Salmon with a Lemon and Dill Cream
Pan Roasted Chicken Breast with a Wild Mushroom Ragout
Chicken Breasts with a Dijon, Capers and White Wine Sauce
Medallions of Filet Mignon with a Sauce of Wild Mushrooms and Cabernet
Sliced Beef Sirloin with a Bourbon and Gorgonzola Sauce
Tender Beef Brisket with a Caramelized Onion Jus
Rosemary Infused Roasted Pork Loin with a White Wine and Whole Grain Mustard Sauce
Grilled Baby Lamb Chops



PACIFIC RIM MENU

SALADS

Mixed Greens, Toasted Almonds and Ginger Miso Vinaigrette
Spicy Marinated Cucumber Salad with Sweet Soy-Chili Vinaigrette
Thai Style Rice Noodle Salad with Thinly Sliced Organic Vegetables
Chopped Romaine, Pickled Ginger, Carrots, Cabbage, Almonds, Won Tons, Sesame Vinaigrette
Asian Style Napa Cabbage Salad with Red Peppers, Carrots and Black Sesame

SIDES

Braised Shitake Mushrooms with Ginger, Soy and Rice Wine
Stir-Fry Organic Vegetables
Wok Cooked Snow Peas, Red Pepper and Water Chestnuts
Traditional Fried Rice
Thai Style Coconut Rice with Fresh Mint and Cilantro
Thai Basil and Garlic Broccoli
Jasmine Rice
Soba Noodles and Sesame
Bok Choy with Thai Basil

ENTREES

Miso Glazed Salmon with Green Onions and Ponzu
Sesame Seared Ahi with Ponzu Sauce
Sautéed Shrimp and Scallops with Orange and Sesame
Rice Noodles with Lobster, Shrimp and Oyster Sauce
Whole Roasted Chicken with Soy and Ginger
Stir-Fry Chicken or Beef with Organic Vegetables
Korean Style Crispy Chicken Legs with a Spicy Hoisin Glaze
Ginger and Scallion Marinated Sliced NY Strip
Sautéed Filet Mignon Medallions with Sesame, and Green Onions
Braised Pork or Beef Short Ribs



ITALIAN/ MEDITERRANEAN MENU

SALADS

- Marinated Organic Vegetable Salad Balsamic and Oregano Vinaigrette
- Baby Spinach Salad Pine Nuts, Goat Cheese ,Sun Dried Tomato, Red Wine and Herb Vinaigrette
- Greek Salad with Cucumber, Tomato, Celery, Onion, Romaine Hearts, Feta and Olives
- Caesar Salad with Romano Croutons and Parmesan Cheese
- Panzanella Salad Croutons, Cucumber, Tomato, Arugula , Parmesan Cheese Lemon-Olive Oil
- Chilled Penne Salad, Sun Dried Tomato, Basil, Pine Nuts, Olives, and Julliened Vegetables
- Tuscan White Bean and Arugula Salad, Organic Tomatoes and Basil Vinaigrette
- Caprese Salad – Roma Tomatoes Topped Fresh Mozzarella ,Basil ,and Balsamic Reduction

PASTAS AND SIDE DISHES

- Balsamic and Olive Oil Marinated Grilled Vegetable Platters
- Penne Ala Vodka
- Pan Cooked Fennel Root and Radicchio with a touch of Orange and Basil
- Ratatouille made with Sautéed Eggplant, Onions, Garlic, Zucchini, Red Peppers and Tomato
- Grilled and Sliced Portobello Mushrooms with Fresh Oregano
- Baked Rigatoni with Marinara, Sweet Basil and Ricotta
- Homemade Lasagna – Choice of Meat, Vegetarian or Sausage
- Custom Pastas –Mix and Match our Homemade Sauces: Marinara, Alfredo, Pesto, Arrabiatta, Putanesca, Aglio Oilio With Choice Of Pasta

ENTREES

- Pan Roasted Local Bass with a Saffron-Tomato Cream Sauce with Charred Sliced Fennel
- Risotto with Rock Shrimp, Saffron, Basil, Sun Dried Tomato and Romano Cheese
- Halibut Pomodoro – Grilled Halibut Filets with Tomato, Basil and Garlic Relish
- Sautéed Scallops with Pancetta, Peas and Cream
- Chicken, Veal or Eggplant Parmesan with Provolone Cheese and Marinara Sauce
- Pan Roasted Chicken Breast with a Roasted Garlic, Lemon, and Herbs
- Stewed Chicken Breast with Artichoke Hearts, Tomato, White Wine and Basil
- “Pollo al Limon” with a Caper, Vodka and Lemon Sauce
- “Pollo Siciliana” – Braised Chicken with Peppers and Sweet Sausage
- Chicken Marsala with a Marsala Mushroom Sauce
- Braised Lamb Shanks with Rosemary, Chianti and White Beans
- Tuscan Style Slow Cooked Sirloin with Roasted Tomato, Garlic, Capers and Herbs



LATIN/ CARIBBEAN/ CUBAN MENU

SALADS

Latin Style Caesar Salad Spicy Caesar Dressing and Chile Croutons
Romaine Salad with Corn, Black Beans, Red Onions, Crispy Tortilla Strips ,Ancho Chile Ranch
Assorted Greens, Aged Jack Cheese and a Ancho Chili and Orange Vinaigrette
Jicama, Orange and Shaved Onion Salad,Cilantro and Jalapeno Vinaigrette
Salad of Black Beans, Roasted Corn and Hominy, Lime and Cilantro Vinaigrette
Vine-ripe Tomato Salad with Cotija Cheese, Cilantro, Onions and Tomatillo-Avocado Vinaigrette

SIDES

Steamed Coconut Jasmine Rice
Classic Spanish rice Pilaf with Peppers and Onions
Slow Cooked Cuban Style Black Beans with a Hint of Orange, Cumin and Chocolate
"Platanos" Sautéed Cuban Style Sweet Plantains
Warm Flour and Corn Tortillas
Tostones Crispy Plantins With Garlic Sauce

ENTREES

Yucatan Style Baked Snapper with Tomato, Onions, Cumin and Olives
Pan Roasted Salmon with Red Chili, Cilantro and Lime
Jamaican Style "Jerk" Chicken with a Creamy Cucumber Yogurt Sauce
Caribbean Style Smoked Chicken with Sausage and Peppers
Cilantro-Lime Marinated Grilled Chicken Breasts
Chipotle Marinated Grilled Skirt Steak with Chimmichurri
Chilled and Sliced Mango Marinated Flank Steak with a Jicama and Onion Salsa
Slow Cooked Sirloin with Caramelized Onions, Roasted Garlic and Mild Red Chile
Traditional Enchiladas – Cheese, Chicken or Shredded Beef
Taco or Fajita Bar – Comes with Tortillas, Limes, Shredded Cheese, Diced Onions, Tomatoes, and
Guacamole, Salsas – with a Choice of Chicken, or Beef



CAJUN/CREOLE MENU

SALADS AND SIDES

Creole Caesar Salad with Cajun Spiced Croutons
Spinach Salad with Shaved Red Onions, Candied Pecans, Red Globe Grapes, Lemon Vinaigrette
Classic Fried Green Tomatoes over a Bed of Mixed greens with Goat Cheese
Classic Spicy Southern Red Beans and Rice
Sautéed Yellow Corn, Onion and Herbs
Organic Vegetable Etouffe with Tarragon
Cajun French Bread and Sage Baked Stuffing
Roasted Garlic Mashed Potatoes
"Crushed" Potatoes with Creole Mustard
Mashed Roasted Sweet Potatoes with Maple and Spice
Herbed "Dirty" Rice or Three Pepper Confetti Rice
Ragout of Smoked Mushrooms and Leeks

ENTREES

Penne with Rock Shrimp and a Spicy Tomato Cream Sauce
Roasted Chicken with a Crawfish and Andouille Stuffing
Pan Blackened Ahi Tuna Filets
Bouillabaisse Saffron-Fennel Broth, Assorted Meats and Shellfish, Red Pepper Rouille
Pan Fried Shrimp with Mushrooms, Tarragon and Pernod
Cajun Blackened Chicken Breasts with Homemade Cajun Seasoning
Sweet and Smokey Stewed BBQ Chicken or Beef Brisket with Onion Marmalade
Slow Cooked Carolina Pulled Pork with a Maple and Tabasco Sauce
Thick Cut Pork Chops with a Roasted Garlic and Bourbon BBQ Sauce
Blackened Rib-Eye Steaks with Home Made Cajun Seasoning
Grilled Sirloin topped with Caramelized Onion "jam"
Shrimp and Andouille Gumbo



LIVE CHEF AND HELP YOURSELF STATIONS

PRIME RIB STATION – on site chef

Traditional Carved Prime 10g Beef - Served with Rolls, Au Jus and Creamy Horseradish

SUSHI BAR – on site chef

Assorted Fresh Seafood, Edamame, And Miso Soup

MASHED POTATO STATION –on site chef

Mashed Yukon Gold Potatoes With Choice Of Toppings

PASTA STATION-on site chef

Custom Pastas –Mix and Match our Homemade Sauces: Marinara, Alfredo, Pesto, Arrabiatta, Putanesca, Aglio Oilio With Choice Of Pasta and Proteins

ANTIPASTI STATION

Assorted Breads

Capicola, Sopressata, Mortadella, Prosciutto

Assorted Gourmet Olives and Hot Peppers

Marinated Hearts of Palm, Artichoke Mushrooms, Fire Roasted Red Bell Peppers

Assorted Imported Italian Cheese

MEDITERRANEAN

Hummus, Babganoush, Tzatziki

Assorted Crackers, and Crisp Breads

Stuffed Grape Leaves

Spanikopita