

**Hors D'Oeuvres**  
*~ a few simple to elegant selections of hors d'oeuvres ~*

A Cascading Display of Seasonal Fresh Fruit  
Antipasto Brochettes  
Artichoke Dip served with Assorted Crackers and Breads  
Asparagus Spears wrapped with Imported Prosciutto  
Assorted Canapés (*tray passed*)  
Assorted Petite Quiches  
Baby Spinach & Artichoke Hearts served with Baguettes  
Beef Brochettes with Bell Peppers and Onions  
Bruschetta served on Baguettes  
Calamari lightly fried and served with a spicy Asian Chili Sauce  
Caprese Skewers ~ A cherry tomato, fresh mozzarella and basil drizzled with a zesty Italian oil and served on a skewer  
Chicken Brochettes with Bell Peppers and Onions  
Chilled Tortellini presented with a Pesto Cream Sauce  
Chilled Tortellini, Shrimp and Grape Tomato Brochettes drizzled with a Lemon Zest  
Coconut Shrimp served with an Apricot Dipping Sauce (*tray passed*)  
Crab Cakes  
Crab Stuffed Mushrooms ~ *Mushroom caps stuffed with crabmeat and sprinkled with imported Romano cheese*  
Encrusted Baked Brie with Slivered Almonds  
Fancy Stuffed Mushrooms ~ *Mushroom caps filled with sausage & imported cheeses*  
Filo Cups filled with Assorted Fillings  
Fresh Mozzarella and Sun Dried Tomatoes on a Crostini  
Fresh Vegetable Landscape served with a Ranch Feta Dip  
Imported Prosciutto Wrapped Melon  
International Cheese Display served with Assorted Crackers and Breads  
Jumbo Prawns with Cocktail Sauce served in Shot Glasses  
Mini Beef Wellingtons (*tray passed*)  
Mini Meatballs with a choice of Italian, Swedish or Sweet & Sour Sauce  
Olive Tapenade served on Baguettes  
Prosciutto Cucumber Wheels  
Sausage, Bell Peppers and Diced Onions in a Marinara Sauce served with fresh Tuscan Style Breads  
Shrimp Cocktail served with our spicy Cocktail Sauce

Shrimp Rouille (*tray passed*) ~ *Large gulf shrimp prepared in a Provencal sauce and served on a baguette*

Spanakopita

Thai Duck Spring Rolls

Tomato, Basil and Mozzarella Skewers

Vegetable Crudités served with a Feta Dip

## **Signature Beefs**

*~ a few simple to elegant selections of Beef ~*

### **Filet**

The tenderest cut of all steaks

### **Petite Filet**

A smaller, but equally tender filet

### **Top Sirloin**

A marinated top sirloin, grilled to perfection

### **Carved Tender New York Steak**

Served with a cabernet sauce

### **Classic Tri Tip**

Served with a Demi glaze

### **Ginger Beef**

Tender sliced ginger beef served with a sesame ginger sauce

### **Choice Beef Tenderloin Wellington**

With mushrooms

### **Boneless Braised Tender Short Ribs**

With a red wine sauce

### **Beef Brochette**

Served with pineapple

## **Chicken Entrees**

*~ a few simple to elegant selections of Chicken ~*

### **Chicken Tuscany**

Served with Madeira sauce

### **Chicken Cordon bleu**

Butter fried chicken pounded flat with ham and cheese wrapped up inside

### **Chicken Florentine**

Seasoned cooked spinach with cream layered and baked with sliced chicken, thinly sliced ham, grated Parmesan cheese, and a creamy homemade sauce.

### **Chicken Parmesan**

Chicken breasts that are coated in breadcrumbs, quickly pan fried to create a little crunch. Topped with mozzarella cheese and tomato sauce.

### **Chicken breast**

Served with a sun dried tomatoes and Alfredo sauce

### **Mango chicken**

Tender Chicken breast filet topped with a Mango Salsa.

### **Island chicken**

With macadamia nuts, toasted and chopped with fresh pineapple

## **Signature Pastas**

*~ a few simple to elegant selections of Pasta~*

### **Pasta bar**

Served with meat sauce, marinara, and Alfredo

### **Lasagna**

Beef or vegetarian

### **Ravioli**

Many varieties available

# **Fish**

*~ a few simple to elegant selections of Fish~*

## **Baked Atlantic Salmon**

Served with a lemon and dill sauce

## **Shrimp scampi**

Sautéed in a skillet with lemon a dash of white wine, and green onions and finely chopped parsley

## **Sword fish**

Grilled with an olive oil-based marinade, served with lemon, salt and herbs

## **Ahi Steak**

Marinade in soy sauce and lightly grilled

## **Halibut Steaks**

Lightly grilled with garlic and lemon pepper

## **Mahi Filet**

Sautéed with garlic, salt and white pepper

## **Lobster Tails**

Grilled in butter, garlic, salt and pepper, served with lemon

## **Tender Pork loin**

Jack Daniel's Whiskey sauce with a sweet apple glaze and candied walnuts

## **Vegetarian**

### **Eggplant and Ratatouille Medley**

In Lattice top, all butter puff pastry

### **Portabella Mushroom**

Large fancy mushroom based in olive oil, and oregano

### **Eggplant Parmesan**

Eggplant peeled and thinly sliced, breaded in Italian seasoned bread crumbs, in marinara with Mozzarella and Parmesan

## **Signature Potatoes**

*~ a few simple to elegant selections of Potatoes and Rice ~*

### **Twice Baked Potato**

Idaho baked potato with sour cream, butter, fresh chives and cheese

### **Scalloped potatoes**

Creamy tender potato clovers in a cheese sauce

### **Mashed potato bar**

Served with sour cream, butter, fresh chives, cheese, and bacon pieces.

### **Yukon potatoes**

Lightly-browned skin with a buttery interior.

### **Roasted Red Potatoes**

Roasted with Rosemary and Garlic

## **Rice**

Wild rice

Rice pilaf

Confetti rice

Spanish rice

Jasmine rice

## ***Vegetables***

*~ a few simple to elegant selections of hot vegetables ~*

Asian Stir Fried Vegetables

Assorted varieties of Squash accompanied by Baby Carrots

Vegetable bundle

Creamed Spinach

Gourmet Vegetable Medley in a Lemon Butter Sauce

Grilled Vegetable Kebobs

Italian Zucchini, Tomatoes and Onions with Imported Cheeses and Roasted Garlic

Medallions of Squash in a Lemon Butter Sauce

Roasted Asparagus (Seasonal)

Roasted Green Beans Almandine

Sautéed Mushrooms

## **Signature Salads**

*~ a few simple to elegant selections of Salads ~*

### **Wine Country Salad**

Fields of greens with Craisins, candied Pecans, crumbled feta, and slivered almonds All tossed in raspberry vinaigrette

### **Spinach Salad**

Fresh Spinach served with walnuts, Craisins, and a Vidalia Onion Dressing

### **Classic Caesar Salad**

Fields of greens served with Caesar Dressing and Toasted Croutons

### **Garden salad**

Fields of greens with tomatoes and cheese, served with a creamy ranch dressing, as well as an Italian dressing

### **Bleu Cheese wedge**

Half a head of iceberg lettuce topped with halved tomatoes, chopped onion, crumbled blue cheese, and crumbled bacon.

### **Fruit Ambrosia Salad**

Array of fruits mixed with fresh cream, walnuts, and slivered almonds

### **BBQ Ranch Salad**

Kidney beans, tomato, corn and onion all tossed in a zesty BBQ ranch dressing, topped with crunchy tortilla strips.