



Appetizers

Baked Brie

Baked Brie in Pastry with Spiced Mango Served With Assorted Crackers.

Twice Baked Mini Red Skin Potato

Grilled Chicken Satay

With Spicy Peanut Sauce

Mini Steak Quesadillas

Fresh Tomato Salsa

Mediterranean Herb Hummus Dip

With Crispy Pita Chips

Grilled Andouille Sausage bites

With Caramelized onion, Bell Peppers, and Bacon

BBQ Pork Sliders

With Cheddar Cheese & Red Onion

Antipasto Skewers

Grape Tomato, Fresh Mozzarella, Imported Salami, Artichoke Hearts, Kalamata

Olives, Served With Balsamic Reduction

Grilled Tandoori Beef Skewers

With Mint Yogurt Dipping Sauce

Smoked Turkey Waldorf Salad

Served on Belgian Endive

Saffron Shrimp Brushetta

Herbs De Provence Roasted Vegetable Canape

Tuna Tataki

Wakami, Wassabi Cream, Ponzu Sauce

Gazpacho Shooter

Chipotle Seared Sea Scallop, Roasted Tomato Gazpacho Garnished with Avocado & Crispy Tortilla Strips

Grilled Vegetable Quesadillas

Char Grilled Yellow Squash, Zucchini, Onions, Portobello Mushroom, Mixed Bell Peppers Served with Smoky Chipotle Salsa & Sour Cream

Salads

Smoked Turkey Waldorf

Smoked Turkey Breast, Toasted Walnuts, Fuji Apple, Over Mixed Greens with Strawberry Vinaigrette.

Down Island Salad

Mixed Greens, Tropical Fruit, Berries, Spiced Plantain Chips, Mango Vinaigrette.

Beefsteak Tomato Stack

Thick Sliced Beefsteak Tomato layered with Gorgonzola Cheese, Oil Cured Olives, Baby Arugula, Fire Roasted Peppers, Aged Balsamic Drizzle.

Grilled Vegetable Napoleon

Grilled Marinated Asparagus, Eggplant, Portabella Mushrooms, Fennel, Beefsteak Tomato, Zucchini, Yellow Squash, Bell Peppers, Bermuda Onion, layered with Boursin Cheese, and Pine Nuts over a Saffron Risotto Cake Mixed Greens with Roasted Garlic Balsamic Dressing.

Entrees

Osso Bucco

Braised Veal Shank, Porcini Mushroom Rissoto Cake, oven Roasted Vegetable and Gremolata Jus

Citrus 5 Spice Sea Bass

Pan Seared Chilean Sea Bass, Spicy Peanut Glazed Broccolini, Fried Rice Vegetable Confetti, Ginger Soy Beurre Blanc.

Surf n Turf

Char Grilled Aged Beef Tenderloin, Port Wine Demi Glace, Garlic Chive Yukon Gold Mashed Garden Grilled Vegetables, Pan Seared Jumbo Tiger Shrimp, Tossed in a Lemon Caper, Peperoncini, Butter Sauce.

Mango Tango Grouper

Award Winning Dish won first place Pine Island Mango Fest Citrus Crusted Florida Black Grouper Topped with Mango Fruit Salsa, Banana Infused Sweet Potato Creamy Mango Beurre Blanc.

Smoked Bacon Wrapped Pork Tenderloin

Berkshire Pork Tenderloin Pan Seared, Cranberry Balsamic Demi Glace, Served over Butternut Squash Risotto, Oven Roasted Vegetables.

Southwestern Grilled Jumbo Tiger Shrimp

Chili Lime Marinade Jumbo Shrimp, Roasted Tomato Butter Sauce, Chipotle Mashed Potato, Cilantro, Tomato, Avocado, Corn Relish.

Seafood Bouillabaisse

Canadian Lobster, Jumbo Tiger Shrimp, Mussels, Clams, tossed in a Saffron Braised Fennel Broth with Capellini Pasta, Sambucca Aioli

Banana Curry Mahi-Mahi

Island Spiced Pan Seared Mahi-Mahi, Carmelized Banana Cream Sauce, Coconut Infused Sweet potato.

Desserts

- *Chocolate-Glazed Hazelnut Mousse Cake*
- *Key Lime Cheese Cake*
- *Wild Fruit Torte*
- *Bittersweet Chocolate Cloud Cake*
- *Assorted Baked Cookies*
- *Mini Assorted Pastries-Raspberry crumble, Key lime Tart, White Chocolate Banana Tart, Eclair, Pecan Tart*
- *Apple Strudle*
- *Strawberry Grand Mariner Tiramisu*

Six Course Sample Menu

First Course

Amuse-Bouche

Peppercorn Crusted Sashimi Grade Ahi-Tuna, Grilled Portabella, Anise Aioli, Baby Micro Greens, served on Herb Cracker.

Second Course

Mixed Garden Greens, Tossed with Candied Pecans, Grape Tomato, English Cucumber, Creamy Goat Cheese, Raspberry Vinagrette.

Third Course

Edamame Ravioli, Garlic, Scallion, Cilantro, Ginger Broth.

Fourth Course

Seared Jerk Pork Tenderloin, Topped with a Chayote, Mango, Cilantro Slaw,

Fifth Course

Herb Roasted Prime Beef Tenderloin, Port Wine Demi Glace,
Sauteed Jumbo Tiger Shrimp, Lemon Pepperoncini Capper Butter,
Smoked Gouda Mashed Potato, Roasted Asparagus with Caramelized Shallots.

Sixth Course

Grand Marnier Flambee Georgia Peaches With Pistachio, Wild Berries, Served Over Vanilla Bean Ice Cream.

