

Gourmet Menu

Appetizers

SMOKED SALMON CUCUMBER ROLLS

Smoked salmon mix with cream cheese, lemon juice, fresh dill, then roll in a cucumber strip

CRUNCH CHICKEN STRIPS WITH A HONEY MANGO DIPPING SAUCE \$3.00pp

Chicken strips breaded with shredded coconut then deep fry served with honey mango dipping sauce.

COCONUT CRUNCH CHICKEN STRIPS WITH A HONEY MANGO DIPP- PING SAUCE \$3.00pp

Chicken strips breaded with shredded coconut then deep fry served with honey mango dipping sauce.

HERB CREAM CHEESE DIP \$2.00pp

A mix of cream cheese, sour cream, chives, scallions, parsley served with garlic crostini baguette

TOMATO BASIL CROSTINI WITH BALSAMIC GLAZE \$3.00pp

Fresh tomatoes, garlic, fresh basil, olive oil, drizzle balsamic glaze

CRISPY SHRIMP SPRING ROLLS \$3.00pp

Marinated and seasoned then wrapped, lightly fried and served with sweet chili dipping sauce

MEATBALL BAGUETTE BITE \$3.00pp

Beef or chicken meatball on top of a garlic-rubbed baguette garnished with tomato and basil

CAJUN SHRIMP ON TOASTED BA- GUETTE \$4.00pp

Shrimp seasoned & marinated with Cajun spices served with herb cream cheese on a toasted baguette

BEEF MEATBALLS \$3.00pp

Ground beef, breadcrumbs, onions, parsley, minced garlic served with marinara sauce

CHICKEN MEAT- BALLS \$3.00

Ground chicken, minced garlic, breadcrumbs, paprika, onions, topped with a sweet & spicy sauce

STUFFED FILO CUPS SALMON CANAPE \$3.00pp

Smoked salmon mousse stuffed in filo cups topped with salmon caviar and dill

MINI SLIDERS OF YOUR CHOICE OF BEEF OR PULLED PORK

Seasoned beef patties or hand pulled pork served on a mini bun topped with pickle and cherry tomato

CHEESE PLATTER \$4.00pp Assorted Cheese with Grapes, Fruit, Crackers, French bread and nuts, cornichons

CHARCUTERIE PLATTER \$ 5.00pp Cured Meats, With Stuffed Olives, Prosciutto, Crackers, Grapes, French Bread

SEASONAL FRUIT TRAY \$3.00pp Selection of Fresh Fruit base on Season

SALMON MOUSSE CANAPE \$3.00pp Smoked salmon mousse on cucumber rolls topped with salmon caviar and dill

CRISPY EMPANA- DAS \$3.00pp Stuffed pastry, lightly fried to perfection. Your choice of ground beef, chicken or vegetable filling. Served with marinara sauce

TROPICAL CHICKEN SKEWER \$3.00pp Chicken kabobs basted in our sweet pineapple barbecue sauce

RASPBERRY AND BRIE CHEESE CANAPES \$3.00pp Filo cups filled with brie cheese and a raspberry puree topped with brie cheese and lightly baked

CHICKEN & CHEESE RAVIOLI BITES \$4.00pp Breaded ravioli lightly fried served a with drizzle of pesto sauce and parmesan cheese

CUCUMBER BITES \$2.00pp Cucumber cups stuffed with herbs cream cheese with cherry tomatoes

CHILI LIME BAKED SHRIMP CUPS \$3.00pp Baked wonton cup baked until crispy and filled with herb cream cheese, sour cream and touch of lime

TOMATO & MOZZA- RELLA BITES \$3.00pp Marinated cherry tomatoes, mozzarella cheese, basil on skewers sticks

SHRIMP COCKTAIL TRAY \$3.00pp Large shrimp served with our homemade cocktail sauce with slices of lemons wedges

CRISPY EGG ROLLS OF YOUR CHOICE OF CHICKEN OR VEGETA- BLES \$3.00pp Egg rolls filled with carrots, rice noodle, zucchinis & your choice of chicken or veggie, deep fried Served with a sweet chili sauce for dipping

MEAT AND CHEESE PLATTER \$4.00pp Cured Meats, With Dried Fruits, Assorted Cheese, Crackers, French Bread, Stuffed Olives, Fresh Fruit

CHICKEN CANAPES BITES \$2.00p Oven roasted chicken breast, diced and stuffed in crunchy filo cup topped with French salsa

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Entrées

HONEY MUSTARD GLAZED SALMON

Salmon seasoned then baked and finished in the oven with a honey mustard glaze

CHICKEN PROVENCEALE

Chicken breast lightly breaded baked with sundried tomatoes, fresh spinach topped with a creamy

CHICKEN GRE- NOBLOISE

Chicken breast lightly breaded then baked and topped with a white creamy lemon capers sauce

HERB & GARLIC RUB RIBEYE STEAK

Ribeye steak seasoned with our homemade steak rub pan seared then roasted

CRUSTED PARMESAN CHICKEN BREAST

Chicken breast breaded then seared and topped with marinara sauce and grated Parmesan cheese then finished in the oven

OVEN BAKED SALMON WITH BEURRE BLANC SAUCE

Salmon seasoned then baked topped with a teriyaki lime sauce

BAKED CHICKEN MIL- ANESE

Breaded chicken breast baked and topped with a brown creamy sauce

ROASTED GARLIC ROSEMARY BONELESS PORK LOIN

Pork loin seasoned with garlic, rosemary then roasted in the oven

SEASONED ROASTED TOP ROUND

Top round beef marinated and seasoned with herbs and our homemade steak rub, slowly cooked to perfection

ROSEMARY LEMON CHICKEN BREAST

Chicken breast marinated and seasoned with fresh rosemary then baked in the oven topped with a creamy lemon sauce

HERBS ROASTED GROUPEL WITH LEMON BUTTER SAUCE

Grouper filet seasoned with herbs then roasted in the oven

FORESTIERE BAKED CHICKEN

Chicken breast cooked with a creamy mushroom sauce and marsala wine

DIJON MUSTARD PORK TENDERLOIN

Marinated pork tenderloin baked to perfection. (served with a Dijon mustard and mushroom sauce

HERB & GARLIC NEW YORK STRIP STEAK

New York strip steak roasted then cooked to perfection

OVEN BAKED MAHI- MAHI WITH SAUCE VIERGE

Mahi-Mahi filet breaded then pan seared and baked until crispy served with a sauce made with diced red and green peppers, diced onions, olive oil and parsley (french salsa)

GRILLED FLANK STEAK

Flank steak marinated and seasoned with our made dry rub then cook to perfection

GRILLED SKIRT STEAK

Skirt steak marinated and seasoned with our made dry rub then cook to perfection

SLOW COOKED SMOKED BEEF BRISKET

Beef brisket seasoned and marinated then slow cooked and served with sweet or spicy barbecue sauce

SEASONED SIRLOIN STEAK

Seasoned with our homemade steak rub then oven roasted to perfection

SLOW COOKED CITRUS PULLED PORK

Slow roasted pulled pork seasoned to perfection then hand pulled. Served with your choice of sweet or spicy barbecue sauce

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Side Dishes

RATATOUILLE:

A mix of eggplant, zucchini, tomatoes, red & green peppers, garlic, thyme, oregano, rosemary, bay leaves

BRAISED CABBAGE:

Cabbage sautéed with diced tomatoes topped with fresh parsley

CONFETTI RICE:

Seasoned rice cooked with onions, carrots, sweet peas, garlic, chicken broth

RICE PILAF:

long grain rice cooked with diced onions in a seasoned broth with fresh parsley

SPANISH YELLOW RICE:

long grain rice cooked with garlic, onions and

SAUTEED RED POTATOES:

diced red potatoes, diced tomatoes, fresh garlic then topped with fresh parsley

VEGETABLE RICE:

sautéed seasonal vegetables mixed with long grain rice

BUTTERED MASHED POTATOES:

Idaho potatoes seasoned to perfection then blended until creamy smooth

SEASONAL MIXED VEGETABLES:

vegetable medley seasoned and roasted with olive oil & herbs

HONEY GLAZED CARROTS:

carrots cooked with brown sugar, butter & honey

SAUTEED GREEN BEANS:

sautéed green beans with diced tomatoes and fresh garlic and herbs

SAUTEED GREEN BEANS WITH BACON (add \$1.00pp):

sautéed green beans cooked with diced smoked Applewood bacon

GREEN BEANS AMANDINE (add \$1.00pp):

sautéed seasoned Green beans mixed with toasted almonds

POTATO AU GRATIN:

scalloped potatoes baked in a mix of heavy cream and topped with cheese

OVEN ROASTED PARMESAN POTATOES:

diced potatoes roasted with olive oil, garlic, parmesan cheese and herbs

GARLIC PARMESAN BROCCOLI:

fresh broccoli steamed then baked with olive oil, fresh garlic, and grated parmesan cheese

Vegetarian Entrées

THREE CHEESE BAKED ZITI:

ziti pasta baked in tomato sauce with shredded mozzarella cheese, grated parmesan cheese and ricotta cheese

PASTA PRIMAVERA:

penne pasta tossed with carrots, asparagus, bell peppers, broccoli, tomatoes, and snap peas, topped with grated parmesan cheese
\$8.00 pp

STUFFED PEPPERS:

peppers stuffed sautéed vegetable mix with rice, tomato sauce, thyme, oregano, garlic, onions, then baked in the oven
\$ 9.00 PP

GARDEN VEGETABLE LASAGNA:

chopped zucchini, yellow onion, fresh garlic, spinach, egg, peppers, marinara sauce, shredded mozzarella cheese,
\$9.00 pp

MEDITERRANEAN PASTA:

spaghetti pasta, garlic, Kalamata olives, sun-dried tomatoes, artichoke hearts, fresh parsley, crumble of feta cheese.
\$8.00 pp

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Pasta Dishes

CHOOSE YOUR PASTA

Farfalle (Bowtie), Linguine, Penne or Spaghetti

YOUR CHOICE OF SAUCE

ALFREDO SAUCE:

butter, garlic, heavy cream, grated Parmesan cheese

CREAMY PESTO

garlic, pesto, heavy cream, grated parmesan cheese

GARLIC TUSCAN:

white garlic cream sauce with sautéed spinach & sundried tomatoes

TOMATO BASIL:

olive oil, tomatoes, onions, garlic, onions, fresh basil, grated Parmesan cheese

CARBONARA:

olive oil, diced bacon, garlic, eggs, heavy cream, grated Parmesan cheese

Entrée \$10.00pp
small side \$3.00pp

Salads

GOURMET SALAD:

Mixed greens, cherry tomatoes, shaved carrots, cucumbers

CAESAR SALAD:

Romaine, croutons, cherry tomatoes, shredded Parmesan

GOAT CHEESE SALAD:

Mix greens lettuce, tomatoes, cucumbers, goat cheese crumble and candied walnuts

PARISIAN SALAD:

Romaine lettuce, cherry tomatoes, swiss cheese, smoked ham, avocado, and cucumbers

FETA CHEESE SALAD:

Mix greens lettuce, tomatoes, shaved carrots, cucumbers, slice grapefruit, crumble feta cheese

Side Salad \$3.00pp
Entrée \$ 9.00pp

Choice of ranch, blue cheese, balsamic vinaigrette, Italian, Caesar dressing

Desserts

Strawberry Layer Cake

with a strawberry coulis sauce

Chocolate Layer Cake

with chocolate sauce

New York Cheesecake

with a strawberry coulis sauce and fresh strawberries

Chocolate Brownie Cake

with a custard cream sauce

Assorted Cookies

chocolate-chocolate, chocolate chip

Cinnamon and Raisin Bread pudding

served with a custard cream sauce

Minis Shooters

key lime cheesecake, strawberry shortcake, chocolate mousse, smores

Mini Cupcakes/ various flavors (vanilla, red velvet, chocolate)

French Apple Tart, Pear tart, chocolate tart

\$ 4.50pp