

# 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 \$12.00pp

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

### CHICKEN PRO- VENCALE: \$8.00pp

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

### CHICKEN GRE- NOBLOISE \$:9.00pp

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

### HERB & GARLIC RUB RIBEYE STEAK \$13.00pp

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

### CRUSTED PARMESAN CHICKEN

#### BREAST \$9.00pp

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 \$12.00pp

Salmon seasoned then baked topped with a teriyaki lime sauce

### BAKED CHICKEN MIL- ANESE: \$8.00pp

Breaded chicken breast baked and topped with a brown creamy sauce

### ROASTED GARLIC ROSEMARY BONELESS

#### PORK LOIN \$10.00pp

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

### SEASONED ROASTED TOP ROUND \$12.00pp

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

### ROSEMARY LEMON CHICKEN

#### BREAST \$8.00pp

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 \$11.00pp

Grouper filet seasoned with herbs then roasted in the oven

### FORESTIERE BAKED CHICKEN:\$8.00pp

Chicken breast cooked with a creamy mushroom sauce and marsala wine

### DIJON MUSTARD PORK TENDERLOIN \$10.00pp

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

### HERB & GARLIC NEW YORK STRIP

#### STEAK \$13.00pp

New York strip steak roasted then cooked to perfection

### OVEN BAKED MAHI- MAHI WITH SAUCE

#### VIERGE \$11.00pp

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 \$11.00pp

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

### GRILLED SKIRT STEAK \$11.00pp

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

### SLOW COOKED SMOKED BEEF

#### BRISKET \$11.00pp

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

### SEASONED SIRLOIN STEAK \$13.00pp

Seasoned with our homemade steak rub then oven roasted to perfection

### SLOW COOKED CITRUS PULLED PORK- \$10.00pp

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

## Steak Sauce

### BLACK PEPPERCORN:

Beef base with shallots, butter, crushed peppercorn, heavy cream

### GARLIC CREAM:

Melted butter, flour with fresh minced garlic with heavy cream

### PAN GRAVY

### HORSERADISH CREAM:

Horseradish mixed with sour cream, lemon juice and blended with heavy cream

### BEARNAISE:

White wine vinegar with shallots, with butter and fresh herbs

### CARAMELIZED ONIONS GRAVY:

caramelized onions cook with pan gravy

### DIJON MUSTARD AIOLI:

Garlic, lemon juice, Dijon mustard

### SAUCE VERTE (CHIMICHURRI):

Blend of fresh parsley, cilantro, garlic, red crushed pepper, brown sugar, olive oil and red onions

# Gourmet Menu

## 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

### EGGPLANT ROLL UPS:

large eggplant, garlic, spinach, tomato sauce, mozzarella cheese, parmesan cheese, ricotta 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

### GRILLED ZUCCHINI

Sliced zucchini seasoned and grilled \$9.00pp

# Gourmet Menu

## 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 \$8.00pp  
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 pud-**

**dings**served with a custard cream sauce

**Minis Shooters**

key lime cheesecake, strawberry shortcake, chocolate mousse, smores

**Mini Cupcakes/** various flavors

(vanilla, red velvet, chocolate)

**BEIGNETS**

Powdered sugar \$20/dozen  
Cinnamon sugar \$20/dozen  
Nutella filled \$25/dozen  
Chocolate glazed \$25/dozen  
Assorted \$25/dozen

French Apple Tart, Pear tart, chocolate tart

\$ 3.00pp