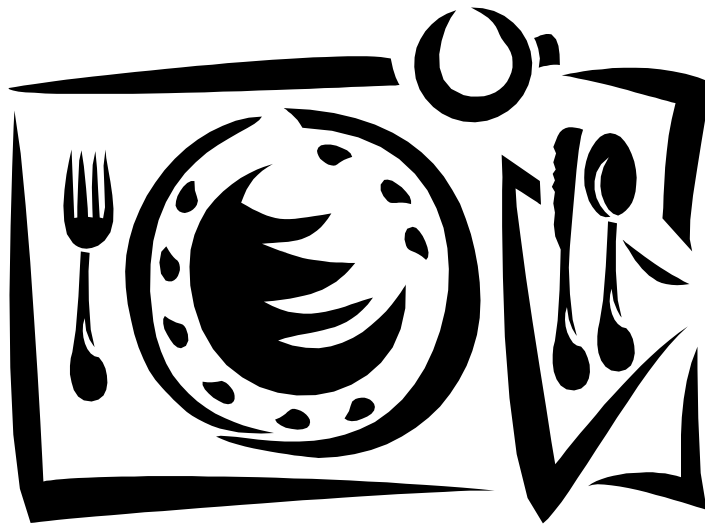


Sample Menus

A selection of menus from previous events including hor d'oeuvres, buffets and seated dinners.

Allow us to design a menu for you!



Presented by

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July 2009



Premium Hors d'oeuvre Menu

Butler Service

Lamb and pear chutney phyllo triangles – presented warm

Scallop puffs - presented warm

Ultimate Seafood Martini

Jumbo shrimp Johna crab claws (cracked) served in martini glass

Complimented with a Vodka tomato relish

Beef Tenderloin Sliders

Herb crusted grilled tenderloin on silver dollar rolls

topped with caramelized red onion and horseradish cream

Chicken Roulades

Stuffed with goat cheese, spinach and fresh herbs

Sliced and served with a tomato basil salsa

Grilled Asparagus Tarts

Small savory shells filled with a gruyere cheese and topped with grilled asparagus

Crostini Display

Parmesan and artichoke, Smoked mozzarella and olive Tapenade

Presented with assorted shapes, size and flavored crostini

Individual Crème Brule

Sodas and Bottled Waters

Coffee Station



Heavy Hors d'oeuvre Menu

Almond Crusted Shrimp Cakes or Crab Cakes
Topped with a lemon soy aioli

Pistachio Crusted Chicken Pinwheels
Pistachio crusted chicken wrapped around an asparagus tip
Presented with a roasted red pepper aioli

Beef Tenderloin Carpaccio Canapés
Rare beef presented on crostini with caramelized onion and parmesan
Topped with arugula and chopped tomato

Assorted Vegetarian Sushi
Cucumber rolls, California (no crab) and avocado rolls
Served with wasabi, ginger and sesame soy

Imported Cheese Board
Port Salute, nut crusted fried brie and havarti
Presented with sliced apples and pears, walnuts, flatbreads, baguettes and crackers

Asiago Basil Potatoes
Stuffed with artichoke hearts, Asiago and fresh basil and served warm

Assorted Pick up Desserts
Espresso cream brownies, key lime shooters,
Pistachio crusted mini cannolis and zabaglione cream shooters

Sodas and Bottled Water



Light Hors d'oeuvre Menu

Butler Service

*Petite gourmet pizzas with assorted toppings
Potato and onion empanadas topped with a tomato relish*

Angus Beef Sliders

*Brie and mushroom slider
Cheddar and bacon slider
Goat cheese and fresh basil aioli slider*

Pesto Chicken Stuffed Mushrooms

*Medium sized mushrooms stuffed with chicken and pesto
Poached in a white wine and herb broth*

Shrimp Cakes with Cilantro Lime Sauce

*Mayport shrimp with Dijon mustard, scallion and Panko bread crumbs
Sautéed and topped with a cilantro lime sauce and avocado oil*

Fresh Thai Rolls

Presented with sweet chili garlic and sesame ginger sauces

Pick-up Desserts

Raspberry chocolate brownies, key lime tarts and dipped berries

Sodas and Bottled Water



Buffet Dinner Menu

Grilled Paella

Scallops, shrimp, chicken, mussels, tomatoes, little neck clams, Spanish onions, flat leaf parsley and long grain rice with saffron and roasted garlic

Island Spiced Pork Tenderloin

Pork tenderloin rubbed with jerk seasonings then grilled and basted with a tomato mango barbeque sauce and served with a pineapple cilantro salsa

Black Bean Cakes

Topped with sour cream, cilantro, and avocado

Grilled Asparagus and Roasted Red Pepper

Tossed in olive oil and fresh herbs then lightly grilled and served room temperature

Heart of Palm Salad

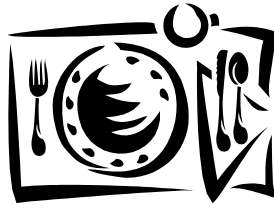
*Spring mix salad with heart of palm, candied walnuts, red Anjou pears and black olives
Topped with crumbled blue cheese and sweet walnut vinaigrette*

Grilled Baguettes

Individual Key Lime Brule

Presented with whipped cream

Iced Tea and Bottled Water



Italian Buffet Menu

Butler Service

*Antipasto skewer with Italian meats, artichoke heart, pear tomato and mozzarella
Brie and wild mushroom toast*

Italian Grilled Chicken

*Marinated and grilled boneless chicken breast
Served with a sauce of fresh basil, white wine, garlic and sundried tomato*

Braised Short Ribs

Braised with Chianti, fresh tomato, carrots, onions, rosemary, garlic and fresh basil

Shrimp Sauté

With white wine, Roma tomatoes, garlic and spinach

Herbed Polenta

With fresh basil and parmesan cheese

Grilled Vegetables

Zucchini, acorn squash, mushrooms, asparagus, red pepper and onion

Italian Salad

*Assorted lettuces with red onion, black olives, artichoke hearts, shredded carrots
and Parmesan cheese dressed with a balsamic vinaigrette*

Grilled French Baguette and Bread Sticks

Tiramisu

Iced Tea and Bottled Water



Buffet or Seated Dinner Menu

Butler Service

(Served during cocktail hour)

*Tomato bruschetta with goat cheese
Chicken and pesto stuffed mushrooms*

Stuffed Beef Tenderloin

(carving station with the buffet menu selection)

*Marinated beef tenderloin stuffed with mushrooms, spinach and bread crumbs
Served with a red wine demi glaze*

Shrimp and Scallop Skewer

*Mayport shrimp peeled and deveined with tail on and sea scallops
Skewered, grilled, drizzled with tomato butter and topped with fresh herbs*

Potato Gratin

Gratin dauphinois with porcini mushrooms

Fresh Spinach

Sautéed with olive oil and fresh garlic

Romaine Salad

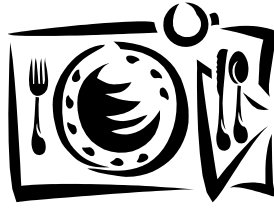
Served with pear tomato, cucumber, radish and assorted dressings

Panini Rolls

Served with herb butter

Peach Hazelnut Tartlet

Iced Tea and Bottled Water



Buffet or Seated Dinner Menu

Butler Service

*Vegetarian spring rolls and pot stickers
Crab Cakes topped with home made tartar sauce*

Lemon Caper Chicken

Sautéed chicken with white wine, lemon and capers

Flank Steak Chimichurri

*Marinated with red wine vinegar, olive oil, lemon, garlic and fresh herbs
Grilled, sliced and presented with Chimichurri sauce and garlic lemon aioli*

Market Fish

Fresh fish sautéed or grilled on site

Wild Garden Rice

Long grain and wild rice

Grilled Asparagus and Roasted Red Pepper

Asparagus tossed in olive oil and herbs grilled lightly and served with roasted red pepper

Sonoma Salad

*Assorted lettuces with apples, pears, strawberries, Mandarin oranges and candied pecans
Presented with sweet balsamic vinaigrette*

Assorted Rolls and Artisan Breads

Presented with herbed butter

Apple Crème Tart

Iced Tea and Bottled Water



Seated Surf and Turf Menu

Mozzarella and Tomato Salad

*Layers of vine ripe tomatoes, buffalo mozzarella and fresh basil
Dressed with extra virgin olive oil*

Petite Filet of Beef

*Beef tenderloin marinated with olive oil, fresh rosemary, garlic and red wine
Grilled medium rare and topped with compound butter*

Marinated Lobster Tail

Marinated 4 oz. tail grilled to perfection

French Scalloped Potatoes

New potatoes with heavy cream and fresh herbs

Ratatouille

A sautéed composition of squash, zucchini, eggplant, tomatoes and onion

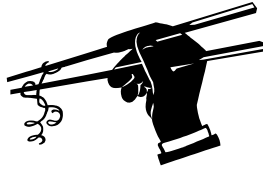
Bread Assortment

Placed at individual tables

Individual Macadamia Nut-crusted Key Lime Tarts

Served with whipped cream and fresh seasonal berries

Iced Tea and Bottled Water



Themed Event
Asian Buffet Menu

Dim Sum Station

Pot stickers

Vegetarian Spring Rolls

Chinese firecracker shrimp

Negimaki

Marinated flank steak roll stuffed with scallion

Presented with a sweet Asian sticky sauce

Panko Crusted Crab Cakes

*Claw, special and lump crab mixed with scallion and Panko bread crumbs
sautéed and presented with a miso orange ginger sauce*

Cucumber Cups (with or without Ahi tuna)

Filled with soba noodle salad and topped with sesame seeds

Sushi Station

Assorted vegetarian and seafood sushi presented with appropriate condiments

Bok Choy and Napa Cabbage Salad

Bok choy and green onions topped with pine nuts and crunchy noodles

Served with a plum dressing

Individual Mango and Plum Tarts

Coconut cream in a sweet tart shell topped with mangos and plums

Hot Tea Station



Themed Event
Tapas Buffet Menu

Sonido Chirriante Gamba

*Large shrimp sautéed with olive oil, diced red chilies, lime juice and garlic
Presented by our chef at a working buffet station*

Chorizo y Potato Empanadas

Served with a cilantro cream

Pincho de Pollo

Marinated grilled chicken skewer presented with a garlic aioli

Asparagus Parrilla

Grilled asparagus drizzled with a sherry vinaigrette and toasted almonds

Tomatoes Espanola

Roma tomatoes stuffed with scented rice, roasted red pepper and fresh herbs

Huevos Diablo

Hard boiled eggs stuffed with capers, Spanish olives and paprika

Acompanamientos

Eggplant Companada

Caramelized onion and Manchego cheese dip

Presented with assorted tostada

Postres de Espana

Espresso brownies, Meringue cups with glazed fresh fruit and Flan

Sangria Punch, Iced Tea and Bottled Water

Marinated olives and roasted Almonds (placed on the bar)



Themed Event
Luau Buffet Menu

Pu Pu Platter Station

(hibachi stations for warming)

Lumpia (traditional Filipino roll with pork and vegetables)

Vegetarian pot stickers on skewers

Beef satay skewers with a spicy peanut sauce and wasabi cream

Huli Huli Chicken Skewers

Grilled boneless breasts and thigh meat glazed with a sauce of ketchup, soy, brown sugar, sweet rice wine, ginger root and clove garlic

Coconut Curry Shrimp

*Jumbo shrimp peeled and deveined tail on, dusted with a sweet curry and shredded coconut
Deep fried and served with a orange horseradish sauce*

Kahlua Pulled Pork

A traditional luau favorite served with sweet Portuguese rolls on the side

Romaine Salad

*Served with cucumber, avocado, Maui onion and mango slices
Tossed with a miso orange vinaigrette*

Sesame Asparagus

Dessert Selection

*Miniature pineapple upside down cakes, tropical fruit tarts,
Key lime and toasted coconut tarts and Kahlua cream brownies*

Mango Iced Tea and Bottled Water