

Heavy Appetizer Menu Selections

:SAMPLE menu: Prices will be based on per head count and calculated by portions accordingly to your budget.

BROILED "PRIME BEEF TENDERLOIN MEDALLIONS
Served with horseradish cream, capers, red onion on fresh greens
(5-6 oz. portion)

GRILLED/BROILED "FREE-RANGE" PORK TENDERLOIN
Served herbed-rubbed, cajunized, southwest or Au Poivre (pepper encrusted)
(5-6 oz. portion)

ITALIAN-STUFFED CRIMINI MUSHROOM CAPS
Seasoned pork sausage laced with basil and parmesan
(2-3 mushes portion)

BROILED ALASKAN SALMON
Served with a creamy dill Beurre Blanc
(4- oz. portion)

SMOKED SALMON
Seasoned crust served with capers, herbed cream cheese and assorted crackers
(2-3 oz. portion)

GRILLED AND CHILLED FRESH VEGETABLES
Assorted marinated bell peppers, yellow squash, zucchini, asparagus, portabella mushrooms...(seasonal choices) Served with a creamy Roasted "vidalia" Onion

SPINACH DIP
(3-4 oz. portion)

CHILLED TIGER PRAWNS
With zesty cocktail sauce and spicy traditional Remoulade
(2- prawns portion)

"JUMBO LUMP" CRAB COCKTAIL
Chilled and seasoned crab meat topped with fresh lemon zest
(3 oz. portion)

ROASTED RED -BELL PEPPER HUMMUS
Accompanied by assorted pita chips and or veggies
(3 oz. portion)

Heavy Appetizer Menu Selections Continued

AGED "SALUMI" SALAD

A twist on a traditional "fav"...Salami, fresh "Buffalo" mozz, alternated with heirloom tomatoes and peppery arugula.

Drizzled with a Pomegranate-Balsamic reduction
(4-5 oz. portion)

BRIE EN CROUTE

Brie cheese baked in flaky Puff pastry until golden, accompanied by assorted crackers, rustic breads, nuts, dried and fresh seasonal fruits.

(4-5 oz. with accompaniments pp)

BROILED CRAB CAKE

Lightly seasoned (all meat), jumbo lump cakes, served with a light roasted red pepper cream.

(Available in mini or 5 oz. cakes)

MINI POTATO BOATS

"Yukon gold" baked...(twice) with creamy roasted garlic and topped with parmesan cheese.

(2 halves or one potato per person)

SESAME AHI TUNA

Sesame encrusted Sushi grade Ahi, seared rare and accompanied by a soy reduction and wasabi cream.

(3-4oz. portion)

Dessert Menu

TURTLE OR WILD BERRY CHEESECAKE

(Both made in mini-bite sized as well)

Thick cookie crust filled with velvety cheesecake and topped with rich milk chocolate, cashews and caramel.
Raspberries, strawberries and blueberries hinted with orange

GRAN' TRUFFLES

Rich milk chocolate laced with orange zest and hinted with "Grandmarnier" liqueur

PISTACHIO TRUFFLES

Creamy blends of chocolate lightly dusted and dotted with pistachio nuts.

WINTER BERRY COBBLER

Tangy, seasonal fresh berries, piping hot with buttery crumbles and crowned with vanilla bean ice cream.

BLACK AND WHITE PRETZELS

Gourmet snack pretzels drenched and splattered with both milk and creamy white "Calabaut" Fine chocolate.

APPLE STREUSEL

A memory of tender tart apples in a sweet cinnamon glaze, enveloped in a flaky but somehow tender pastry.

CASHEW CORNERS

Buttery, cookie graham crust sprinkled with plump cashews and blanketed with milk Ghiradelli milk chocolate.

FLOURLESS CHILE CAKE

A dense and obviously rich dark chocolate cake(ok tastes like fudge) laced with red chile powder and other spices to create a fiesta you've never been to.. until now!