



Hors D'oeuvre

Jalapeño Bites with Sweet and Sour Pineapple Sauce

Mix of cream cheese and parmesan with diced jalapenos breaded in panko breadcrumbs and baked to a golden brown and served with homemade sweet and sour pineapple sauce

Antipasto Plate *, **

(Assorted cold cuts and cheeses and fruit)

Feta Stuffed Mushrooms

Feta cheese, chopped spinach and sautéed onions stuffed in a button mushroom and topped with toasted breadcrumbs

Shrimp or Grouper Ceviche

Shrimp/Grouper tossed in fresh citric juices with avocado, red onions, cucumber and tomatoes served with fried plantain chip

Pate Trois Fromages

Cheese dip of Colby Jack, feta and cream cheese with a pinch of cayenne pepper and fresh chives served on a toasted crostini

Meatballs in a Pineapple Barbecue Sauce

Meatballs slow cooked in a homemade sweet barbecue sauce with diced pineapple

Brisket Quesadillas

Slow hickory smoked beef brisket in a warm tortilla and smothered with caramelized onions crumbled bleu cheese

Smoked Fish Spread

Lightly smoked fresh snapper in a cream cheese, fresh dill, horseradish, fresh garlic and pureed onions. Served on crostini or endive leaf

Fried Mac and Cheese Balls

Classic Mac and Cheese with bacon and green onions and breaded with seasoned panko bread crumb and fried to a golden brown

Chicken on the Town

Mini Chicken parmesan topped with a bowtie pasta

Spanakopita

Chopped spinach, feta and sautéed onions wrapped in phyllo dough. Served with a cucumber riade.

Eggplant crostini

Grilled eggplant tossed with balsamic vinegar on ricotta cheese with red pepper flakes and fresh oregano on a toasted crostini

Sausage Stuffed Mushrooms

Italian sausage, spinach and fresh tomato sauce stuffed in a button mushroom and topped with panko breadcrumbs

Crabmeat Stuffed Mushrooms*

Fresh crabmeat mixed with cream cheese, fresh dill and stuffed in a button mushroom and topped with panko breadcrumbs

Roasted Bruschetta Spread

Fresh chopped tomatoes tossed with basil, garlic and fresh parmesan and served with parmesan crostini topped with balsamic glaze

Caramelized Onion and Bacon Spread

served on sliced cucumber

Chicken Quesadillas

Sliced grilled chicken breast in a warm tortilla covered with sautéed onions and Colby Jack cheese

Vegetable Quesadillas

Zucchini, squash, carrots, corn and mushrooms in a warm tortilla and covered with Colby jack cheese

Spinach Dip

Chopped spinach with fresh herbs and water chestnuts

Empanadas

Homemade dough shells with a variety of stuffing's: spicy Spanish chorizo, beef, smoked barbecue chicken with mojo barbecue sauce, Italian sausage, ham and cheese with fresh dill, smoked pork with a chipotle barbecue sauce, guava and cream cheese, apple

Mediterranean platter*, **

Platter arranged with feta, assorted olives, hummus and pepperoncini

Shrimp wrapped in Spanish Chorizo
Spiced with creole seasoning

Pork in hoisin sauce topped with orange sweet Thai chili slaw

Teriyaki Glazed Grouper with Asian Slaw

Meatloaf Cupcakes
Classic meatloaf cupcake topped with a roasted garlic mash potato icing and a sweet brown sugar topping

Deviled Eggs
Classic southern deviled eggs served with crispy shallots

Classic New England Crab Cakes
Topped with a Louisiana rémoulade

Fried green plantain topped with slow cooked pulled pork or chicken
Topped with sautéed onions and mojo sauce and topped with cilantro

Seven Layer Dip*
Platter arranged with Chorizo, fresh guacamole, pico de gallo, refried beans, scallions, cheddar cheese and sour cream.

Fried Chicken and Waffles
Topped with powdered sugar and a bourbon maple glaze

Baja Fish Tacos
Seasoned fish in various spices and topped with a Lemon lime slaw, sour cream and fresh pico de gallo

Cajun Shrimp and Grits
Creamy grits with bacon served with creole spiced shrimp

Beef Carpaccio
Thinly sliced beef topped mandarin orange slice and a brown mustard vinaigrette

New Orleans Gumbo Shooters
Made with chicken and andouille sausage and topped with sweet peppers

Salted Cod on Polenta
Salted cod cooked in a white wine tomato sauce and served on a Polenta cake

Deconstructed Tamal
Fried pork chunks on a bed of creamy polenta and topped with fresh pico de gallo and cilantro

Sweet Corn Fritters
Classic southern classic made with fresh corn and cheddar cheese. Served on a roasted red pepper and garlic aioli

Chicken Skewers
Chargrilled chicken breast with choice of flavors: BBQ, Teriyaki, Jerked, Thai Chile, Buffalo, Chipotle, Honey Sesame

Smoked Salmon w/ tarragon cream cheese
Served on toasted crostini

Open faced Frita sliders
Bite sized chorizo/beef patty served with caramelized onions and Caribbean ketchup on silver dollar roll

Maple Glazed Pork Belly
Served with a goat cheese grape jelly spread on toasted crostini

Vegetable Crudité served with roasted Garlic Hummus **

Margherita Quesadilla
Served with fresh tomatoes, garlic, basil and cheddar cheese

Tuna Tataki *
Seared ahi tuna topped with a teriyaki vinaigrette

Classic Grilled Cheese and Tomato Soup

Tuna Tartare*
topped with fresh avocado and teriyaki vinaigrette

Moros Habanero
Fried black beans and rice ball topped with a cumin garlic aioli

Spring Rolls
Vegetable filled and fried to a golden brown and topped with a sweet Thai chili sauce

Cuban "Sushi"
Classic Cuban sandwich ingredients of pork, ham, swiss, mustard and pickles wrapped in a flour tortilla, grilled and cut like sushi rolls and served with a roasted red pepper aioli

*Premium items are higher in price.

**Stations available

Entrees

Chicken

Smoked Chicken

Mesquite smoked leg quarters with a spicy southwestern mustard sauce

Chicken Cordon Bleu

Chicken breast stuffed with aged Swiss and serrano ham with panko breadcrumbs and served with a cream of mushroom sauce

Rosemary Roasted Chicken

Roasted leg quarter with fresh rosemary and garlic

Sausage Stuffed Chicken

Chicken breast stuffed with homemade Italian sausage fresh tomatoes, garlic, basil and parmesan

Mediterranean Chicken

Chicken breast roulade with chopped spinach, garlic, onions and feta cheese. Topped with dill yogurt sauce

Chicken Madeira

Pounded chicken breast served with a madeira wine and Caramelized onion sauce

Chicken in Orange Sauce

Roasted chicken breast topped with a chef inspired orange sauce

Coq au Vin

Leg quarter slow roasted in garlic, onions and red wine

Chicken Fricassee

Served over basmati rice

Chicken Picatta

Pounded chicken breast sautéed in lemon caper butter sauce

Chicken Marsala

Pounded chicken breast with fresh marsala wine, sautéed onions and button mushrooms

Havana Chicken

Grilled chicken breast marinated topped with Caribbean seasoning

Chicken Parmesan

Breaded chicken breast baked and covered with marinara and mozzarella

Caribbean Jerked Chicken

Charbroiled chicken breast served with a pineapple cilantro relish

Chicken Etouffee

New Orleans classic dish that will take you to Bourbon Street

Classic Arroz con Pollo (Chicken and Rice)

Pork

Pork Roulade

Loin stuffed with spinach, sun dried tomatoes and gorgonzola cheese with a balsamic glaze

Pork Stuffed with Chorizo

Loin stuffed with Spanish chorizo, garlic and onions. Served with a citric juice reduction.

Smoked Spareribs*

Meat fall off the bone mesquite smoked ribs served with a spicy chipotle barbecue sauce

Pork Sliders with Caramelized Onions and Guava Barbecue Sauce

Fresh ground pork marinated in Caribbean seasoning and served on potato roll

Smoked Pulled Pork

Slow hickory smoked pork shoulder served with choice of sweet guava bbq sauce, mojo or chipotle bbq sauce

Bleu Cheese Stuffed Pork Chops

Center cut boneless chops stuffed with bleu cheese bread stuffing and topped with brown sugar and cinnamon apple compote

Bacon Wrapped Pork Loin

Topped with a white wine sauce

Asian style Pork

Center cut loin glazed with orange hoisin sauce

Pork Medallions

Seasoned with ground mustard seeds
and served with a Dijon mustard and
white wine reduction

Havana Pork

Slow cooked in a citrus marinade

***Premium items are higher in price**

Carving stations available upon request

Pasta

Pasta alla Pomodoro

Fresh tomatoes tossed with basil, garlic and olive oil

Pasta with broccoli in pesto sauce

Broccoli florets with a basil pesto

Pasta with sun dried tomatoes in basil pesto

Baked ziti

Served with/without meat

Mushroom Parmesan

Portobello mushroom topped with fresh marinara
and mozzarella

Eggplant Parmesan

Sliced eggplant with fresh marinara and
and mozzarella

Fettuccine Alfredo

Can be served with grilled chicken breast

Classic Lasagna

Vegetarian option available

Pasta with Italian Sausage

Homemade Italian sausage links served on a bed
Of pasta tossed in a spicy tomato sauce

Pasta with grilled chicken in white sauce

Grilled chicken in bowtie pasta tossed
with red and green onions in white sauce

***Pasta bar available upon request**

Beef

Braised Beef Rib

Meat fall of the bone braised beef rib in a red
wine barbecue reduction

Smoked Brisket

15 hour hickory smoked brisket marinated
with chef's special rub blend and served
with au jus

Braised Petite Filet

Topped with choice of red wine demi and mushrooms,
Madeira wine with caramelized onions or black peppercorn
Cream sauce

Steak roulade*

Loin stuffed with spinach, sun dried
tomatoes and gorgonzola cheese and
balsamic glaze.

Black and Bleu Tenderloin Filet*

Chargrilled tenderloin fillet encrusted with bleu cheese
and seasoned breadcrumbs

Roast Beef with horseradish sauce

Classic roast beef allowed to cook in its
own juices and sliced thin, then served
with a creamy horseradish sauce

Prime Rib*

Slow roasted with fresh herbs and fresh cracked pepper.

Mediterranean Brisket

Slow cooked in red wine and fresh
rosemary, oregano, red pepper flakes and
served with choice of red wine demi glaze
or black peppercorn cream sauce

Beef Wellington*

Filet Mignon topped with sautéed mushrooms and sherry wine
wrapped in pastry dough.

Ropa Vieja

Slow cooked shredded beef in a white wine and tomato sauce

***Premium items are higher in price**

Carving stations available upon request

Seafood

Steamed Mussels in White Wine

Made with fresh tarragon and shallots and served with toasted crostini

Crab Stuffed Tilapia with Lemon Butter Sauce

Lemon pepper baked tilapia topped with crab prepared with fresh dill, chives, scallions and cream cheese served with a lemon butter sauce

Parmesan Crusted Grouper

Topped with a francaise sauce and a basil tomato tapenade

Seared Ahi Tuna

Topped with a sweet and sour mango sauce

Coconut Crusted Mahi

Topped with a mango chutney

Grilled Salmon with Bourbon Glaze

Fresh Atlantic salmon grilled with an orange bourbon glaze

Seafood Rice

Shrimp, calamari, and mussels served in a saffron yellow rice

Moroccan Spiced Grouper

Lemon Pepper Salmon

Topped with a lemon pepper cream Sauce

Sides

Creamed Corn Polenta

Jambalaya

Roasted Garlic White Cheddar mashed potatoes

Roasted rosemary potatoes

Green beans with
caramelized onions and almonds

Seasoned Yellow Rice with Corn

Salt and vinegar smashed potato

Mushroom Risotto

Couscous with Roasted Garlic and Dried Cranberries

Garlic Butter Rice

Curried Rice

Butternut Squash Risotto

Charred lemon zest asparagus

Pureed roasted garlic cauliflower

Bacon wrapped grilled asparagus

Asparagus Risotto with lemon zest

Mediterranean Mixed Vegetables

Maple glazed carrots

Pineapple Couscous

Black Beans

Red Beans

Herb Rice

Cranberry Apple Pecan Rice Pilaf

Honey Roasted Potatoes

Cashew Raisin Pilaf

Chorizo infused scallop potatoes

*Vegetarian menus are available upon request

*Mashed Potato Bar available upon request

Desserts

(inquire with our pastry chef)