

 **Dinner Starters and Salads** 

Appetizers

Shrimp Cocktail Martini

Four piece jumbo shrimp with cocktail sauce and mango salsa
\$7.00 (U-16's) \$12.50 (U-10's)

Louisiana Crab Cakes

Blue Crab Claw Meat, Scallions, Lemon Zest, Cajun Corn Pudding
\$10.00

Portabella Ravioli

Garlic Herb Marinara, Fresh Grated Parmesan
\$6.00

Brie

Almond Crusted, Honey Glazed, French Bread Baguettes, Red Grapes
\$5.00

Chicken-Apple and Sausage Empanadas

\$5.00

Tomato Tart Tartin

Warm Tart topped with goats cheese and ricotta mousse, plum tomatoes
and fresh pesto. Warm curly endive.
\$5.00

Lobster Bisque, Crème Fraîche, Bread Twist

\$6.50

Rustic Tomato and Rosemary Bisque

Herb Croutons and Goats Cheese
\$4.50

Wild Mushroom and Goats Cheese Strudel

\$5.50

Chilled Seafood Gazpacho

\$7.00

Wild Mushroom Consommé

\$5.00

Crab Stack

Sweet Potato Galettes, Avocado, Mango, Citrus Cream
\$10.00

Tuna Tataki

Pepper Seared Tuna, Baby Greens, Ma Paloy Chili, Wasabi, Teriyaki
\$10.00

Salads

Caesar

Whole leaf romaine and garlic croutons with creamy Caesar and Fresh Grated Parmesan
-Parmesan bowl add \$3.50

Buffalo Mozzarella Tower

Hot house tomato, Prosciutto, hearts of palm, Arugala
balsamic syrup, extra virgin olive oil

Olmsted Salad

Mixed greens with sun dried cherries, candied pecans, yellow cherry tomatoes,
red onion, brie tartlet

Kentucky Bibb

Fresh bibb lettuce with mandarin orange segments, sliced strawberries, sliced almonds, red
onion and a raspberry vinaigrette

Greek Salad

Traditional Greek salad with chopped fresh greens, pepperoncini, feta cheese, Kalamata
olives and Aegean vinaigrette

Intermezzos

Peach Sorbet

Frosted Flute, Splash of Champagne - \$2

Lemon Sorbet

Martini Glass, Blueberries, Splash of Finlandia - \$2

Apple Sorbet

Frosted Apple, Splash of Calvados - \$2

Orange Sorbet

Frosted Orange, Splash of Grand Marnier - \$2

Main Courses

All main courses served with Chef Hernandez's selection of vegetable and starch, coffee, tea and decaffeinated coffee, rolls and butter rosettes. Salad course is also included in the Main Course pricing.

Main course indicator cards needed if two or more entrees are chosen.

Please choose the same starter and dessert for all guests.

We recommend selecting the same main course for all attendees; however, if more than one entrée is selected, an exact count of each is due seven days prior to the event.

Sea Bass

Pistachio encrusted fresh filet, huiclacoche sauce, diced mango and papaya garni
\$38.00

Beef Wellington

With sauce Béarnaise
\$33.00

Champagne Salmon Filet

Fresh salmon filet, poached and finished with a champagne dill sauce
\$20.00

Filet Au Poivre

8 oz center cut filet mignon, demi glace, with slivered almonds and a Brie wedge served over wilted spinach with herb roasted new potatoes.
\$40.50

Lemon Oregano Salmon

Pearl cous cous, roasted tomatoes, lemon oregano oil
\$21.50

Chicken Oscar

Boneless breast of chicken crowned with asparagus and crabmeat
Sauce Béarnaise
\$21.50

Beef Filet Autumn

-6oz, stuffed with gorgonzola, Pipian demi, glazed roasted root vegetables, sautéed green beans
\$32.00

Chicken Breast Calvados

Baked chicken breast topped with apples, roasted cranberries, and pecans.
Finished with an apple brandy sauce
\$19.00

Sea Scallops and Shrimp

3 sautéed U-10 sea scallops, 3 U-10 shrimp, warm wheat berry salad, asparagus,
lemon chive cream
\$27

Pacific Rim Swordfish

Pecan tabouleh, exotic fruit relish, Bok Choy, lime butter
\$29.50

Prime Rib of Beef Au Jus

Slow roasted and hand carved / 9 to 10 oz
Served with horseradish sauce
\$30.50



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Surf and Turf Duet

Petite filet mignon with a mushroom Madeira sauce
And
Fresh lemon sole with crabmeat stuffing and a lemon lime vinaigrette
\$34.50

Grouper

Potato crusted, green and white asparagus, chive butter sauce
\$33.00

Asian Duet

Orange glazed chicken breast and Hoisin beef shoulder tenderloin
\$23.50

Rack of Lamb

3 chops, mustard breadcrumb crust
\$32.00

Chicken Piccata

Sautéed with garlic, capers, Chardonnay and roma tomatoes served over angel hair
\$18.50

Grilled Pork Chop

12oz bone in rack chop, maple balsamic glaze, diced Yukon gold and sweet potato hash,
apple-wood bacon green beans
\$27.00

New York Strip Steak

With sweet red wine onions and crumbled bleu cheese
\$34.00

Duet Plate

Petite Filet Mignon
And
3 Scampi style Zucchini wrapped U-10 Shrimp
Twice Baked Baby Red Potatoes
\$32.00

Jumbo Shrimp

Grilled 5 u-10 shrimp, bacon fennel risotto
\$25.50

Olive Oil Poached Cod

Oven dried tomatoes, roasted eggplant, artichokes, Kalamata olives
\$20.00

Chicken Roulades

Stuffed with heart of palm, portabella, shitake and oyster mushrooms, roasted shallot and mushroom puree
\$19.50

Autumn Pork

Sliced loin, figs, apples pears, sweet potato chips
\$19.00

Pan Roasted Veal Chop

Madeira wild mushroom demi, Yukon gold mash,
apple-wood bacon beans
\$34.50

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Vegetarian

Tortellini Primavera

Cheese tortellini with broccoli, carrots, zucchini, peppers, onion, sun dried tomato and parmesan cream
\$16.50

Stuffed Portabella

Giant portabella mushroom with a teriyaki Asian herb marinade stuffed with julienne fresh vegetables over wild rice with feta and pine nuts
\$17.50

Grilled Eggplant

Layered with mozzarella and served over polenta, pomodoro sauce
\$17.50

Mediterranean Sampler

Spinach and phyllo pie; rice, raisin and pine nut stuffed grape leaves with avglemono sauce; and vegetable mousaka with a Béchamel sauce
\$19.50

Vegetable Kebobs

With Saffron Butter
\$15.50

Stir Fry

Asian sesame vegetables over white rice with tofu and garnished with fried rice noodles
\$18.50

Portabella Ravioli

Tender ravioli stuffed with portabella mushrooms and topped with garlic herb marinara
\$18.50

Cranberry Polenta

Polenta cake with cranberry sauce, shitake and oyster mushrooms with raisins and steamed fresh vegetables
\$17.50