

**HOT HORS D'OEUVRES**

ASIAN HOT WINGS (3 Dozen Minimum)	\$12.00 per dozen
BOSTON BAKED CLAMS - Littleneck Clams With Bacon, Molasses Spices & Red Onions	\$20.00 per dozen
BUFFALO HOT WINGS (3 Dozen Minimum)	\$12.00 per dozen
CLASSIC OVEN CANAPES Mini Quiche, Spanikopita, Goat Cheese Puffs, Empanadas	\$24.00 per dozen
COCONUT FRIED SHRIMP With Pineapple Salsa	\$28.00 per dozen
COFFEE MARINATED BEEF SKEWERS With Aioli	\$20.00 per dozen
CRISPY GINGERED SPARE RIBS Boneless Riblets with a Spicy Ginger Glaze	\$18.00 per dozen
CUMIN-CURRY SCENTED LAMB SKEWERS	\$20.00 per dozen
GOAT CHEESE STUFFED MUSHROOMS	\$18.00 per dozen
GRILLED CILANTRO-CUMIN SHRIMP With Red Pepper Salsa	\$24.00 per dozen
GRILLED TERIYAKI SHRIMP With Sesame Citrus-Scallion Sauce	\$24.00 per dozen
LARGE SEA SCALLOP "RAMAKI" With Smoked Orange Salsa	\$24.00 per dozen
MINI MAINE CRAB CAKES With Lemon Wasabi Mayonnaise or Traditional Tartar Sauce	\$18.00 per dozen
MUSHROOM & GOAT CHEESE PHYLLO	\$18.00 per dozen
OYSTERS ROCKEFELLER - Baked Oysters Spinach, Shallots with Mornay Sauce	\$36.00 per dozen



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POLENTA CRUSTED BRIE With Cranberry Pear Salsa	\$18.00 per dozen
SATES' (BEEF) With Coconut Curry or Peanut Dipping Sauces	\$18.00 per dozen
SATES' (CHICKEN) With Coconut Curry or Peanut Dipping Sauces	\$18.00 per dozen
SATES' (SHRIMP) With Coconut Curry or Peanut Dipping Sauces	\$24.00 per dozen
TINY LAMB CHOPS With Minted Sweet Garlic Sauce	\$39.00 per dozen
TORTELLINI SKEWERS With Pomodoro, Garlic Parmesan & Pesto Sauces	\$18.00 per dozen
WILD MUSHROOM DUXCELL In Puff Pastry with Tarragon Butter	\$16.00 per dozen

HORS D'OEUVRES "COLD-ROOM TEMP"

CHICKEN-GUACAMOLE QUESADILLA With Smoked Tomato Salsa	\$12.00 per dozen
CHILLED MUSSELS VINAIGRETTE or DIJONAISE LARGE WILD MUSSELS (2 dozen minimum)	\$12.00 per dozen
FENNEL & SAGE CRUSTED AHI TUNA With Balsamic Glaze (Approx 30 slices per lb)	\$32.00 per pound
LARGE COCKTAIL SHRIMP With Traditional Sauces	\$24.00 per dozen
PROSCIUTTO WRAPPED FIGS, MELON or - SEASONAL FRUITS or ASPARAGUS - SEASONAL PRICING	\$0.00
SCOTTISH SMOKED SALMON, TRUFFLE SMOKED SALMON - SEASONAL PRICING	\$0.00
SEARED ROSEMARY FILET On Croustade with Red Onion Confit & Horseradish - Cr?me Fraiche	\$24.00 per dozen



SESAME SEARED RARE AHI With Wasabi Ginger Glaze: Thinly Sliced Loin (Approx 30 slices per lb)	\$32.00 per pound
SMOKED SALMON, CREAM CHEESE & CHIVE "ROULADE"	\$16.00 per dozen

PLATTER PRESENTATIONS

CAPRESE FRESH SUMMER TOMATOES, FRESH MOZZARELLA (for 10-12 people) Basil, Extra Virgin Olive Oil & Fresh Cracked Pepper	\$18.00 for 10-12 people
CAPRESE FRESH SUMMER TOMATOES, FRESH MOZZARELLA (for 15-24 people) Basil, Extra Virgin Olive Oil & Fresh Cracked Pepper	\$36.00 for 15-24 people
CHEESE BOARDS (for 10-12 people) A Selection of Cheeses with Sliced Fruits & Grapes	\$50.00 for 10-12 people
CHEESE BOARDS (for 15-24 people) A Selection of Cheeses with Sliced Fruits & Grapes	\$100.00 for 15-24 people
GUACAMOLE BASKET (for 10-12 people) With Chips	\$18.00 for 10-12 people
GUACAMOLE BASKET (for 15-24 people) With Chips	\$36.00 for 15-24 people
SLICED SEARED ROSEMARY FILET MIGNON (for 10-12 people) with Horseradish Creme Fraiche & Red Onion Confit with Roasted Garlic Croustade	\$50.00 for 10-12 people
SLICED SEARED ROSEMARY FILET MIGNON (for 15-24 people) with Horseradish Creme Fraiche & Red Onion Confit with Roasted Garlic Croustade	\$100.00 for 15-24 people
VEGETABLES (crudites) BASKETS or PLATTERS (for 10-12 people) With Traditional Dipping Sauces	\$24.00 for 10-12 people
VEGETABLES (crudites) BASKETS or PLATTERS (for 15-24 people) With Traditional Dipping Sauces	\$48.00 for 15-24 people

SALADS



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CALAMARI SALAD Seafood Salad	\$10.00 per pound
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SHRIMP SALAD Seafood Salad	\$14.00 per pound
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MAIN DISH SUGGESTIONS: SEAFOOD

BLACKENED CATFISH With Okra & Sweet Onion Salsa (4 person Minimum)	\$12.00 per person
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MAHI MAHI With Grilled Pineapples & Maui Onions (4 person Minimum)	\$12.00 per person
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RED SNAPPER FILET VERACRUZANA	\$16.00 per person
SALMON-Maple Seared / Potato Crusted (4 person Minimum)	\$10.00 per person

SALMON-Sauteed With Leeks, Scallions & Campari Butter Sauce (4 person Minimum)	\$11.00 per person
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SALMON-Spinach Stuffed (4 person Minimum)	\$11.00 per person
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SALMON-Whole Chilled Poached With Cucumber Dill Dressing & Fresh Cucumber Pepper Salad (4 lb Minimum)	\$16.00 per pound
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SEAFOOD LASAGNA With Scallops, Shrimp & Salmon (serves 6 persons) Per Half Pan Pricing	\$65.00
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SEAFOOD PASTAS Priced accordingly	\$0.00
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STEAMED MAINE LOBSTERS Traditional Whole Baked Stuffed Lobsters with Crab Meat	\$0.00
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SWORDFISH-Cajun Seared With Corn Salsa (4 person Minimum)	\$14.00 per person
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SWORDFISH-Grilled With Balsamic, Basil-Tomato Sauce (4 person Minimum)	\$14.00 per person
SWORDFISH-Marinaded Grilled With Roasted Garlic, Rosemary & Olive Oil (4 person Minimum)	\$14.00 per person
TUNA-Fennel Seared Loin With Citrus Sauce (4 person Minimum)	\$12.00 per person
TUNA-Sesame Seared Ahi With Soy Ginger Sauce (4 person Minimum)	\$12.00 per person
TUNA-Teriyaki With Glazed Oranges & Pineapples (4 person Minimum)	\$14.00 per person
WHOLE BAKED SNAPPER Stuffed with Herbs & Chiles (in season) (Two Persons - One Fish)	\$35.00

MAIN DISH SUGGESTIONS: MEATS/POULTRY

ALL CUTS OF BEEF or LAMB For the Grill or Roasting	\$0.00
CAROLINA BBQ RIBS / TEXAS RIBS - Baby Back	\$14.00 per person
CAROLINA BBQ RIBS / TEXAS RIBS - Beef	\$12.00 per person
GLAZED SPIRAL HAM Half serves 10-12 people (per Half Pricing)	\$80.00
GRILLED COWBOY SKIRT STEAKS With Poblano Chilies & Vidalia Onions (6 person Minimum)	\$14.00 per person
HERBED ROAST OF PORK LOIN With Grilled Apples & Onions	\$12.00 per person
OSSO BUCCO	\$18.00 per person
RIB EYE ROAST With Traditional Roasted Root Vegetables (6 person Minimum)	\$14.00 per person
ROASTED LONG ISLAND DUCKLINGS With Seasonal Sauces &/or jus (2 person Minimum)	\$14.00 per person



SEARED BREAST OF DUCK With Bing Cherry Pinot Noir Sauce (4 person Minimum)	\$14.00 per person
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SEARED FILET ROAST With Red Onion Confit & Grilled Scallions	\$16.00 per person
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SIDE DISH SUGGESTIONS

CAJUN RICE (2 lb Minimums - serves 4-6)	\$0.00
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COUNTRY MASHED POTATOES (2 lb Minimums - serves 4-6)	\$0.00
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DIRTY RICE (2 lb Minimums - serves 4-6)	\$0.00
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GARLIC MASHED POTATOES (2 lb Minimums - serves 4-6)	\$0.00
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GRILLED PORTABELLA MUSHROOMS & LEEKS (2 lb Minimums - serves 4-6)	\$0.00
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GRILLED POTATO "CHIPS" (2 lb Minimums - serves 4-6)	\$0.00
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MEDITERRANEAN STYLE COUS COUS (2 lb Minimums - serves 4-6)	\$0.00
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MIXED GRILLED VEGETABLES (2 lb Minimums - serves 4-6)	\$0.00
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POLENTA (Soft or Grilled) (2 lb Minimums - serves 4-6)	\$0.00
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RATATOUILLE (2 lb Minimums - serves 4-6)	\$0.00
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RICE & PEAS (2 lb Minimums - serves 4-6)	\$0.00
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RISOTTOS (2 lb Minimums - serves 4-6)	\$0.00
SAFFRON RICE (2 lb Minimums - serves 4-6)	\$0.00
SEASONAL MAPLE BAKED BUTTERNUT or ACORN SQUASHES (2 lb Minimums - serves 4-6)	\$0.00
SPANISH RICE (2 lb Minimums - serves 4-6)	\$0.00
STEAMED or SAUTEED SEASONAL VEGETABLES (2 lb Minimums - serves 4-6)	\$0.00
SWEET POTATO MASH (2 lb Minimums - serves 4-6)	\$0.00
WILD RICE (2 lb Minimums - serves 4-6)	\$0.00