

SOUPS

Clam Chowder with Roasted Corn	\$8.00
Maine Lobster Bisque with Armagnac	\$9.00
Roasted Butternut Squash Soup with Crostini	\$8.00
Eggplant and Artichoke Bisque	\$8.00
Mushroom Cream Soup with Truffle Oil	\$8.00
Chicken Consommé with Root Vegetables and Dumplings	\$8.00

APPETIZERS

Lobster Risotto with Fennel and Saffron	\$17.00
Barbecued Prawns on Spoon Bread with Green Chili Oil	\$16.00
Shrimp Cocktail with Grey Goose Cocktail Sauce	\$16.00
Crabcake with Rainbow Swiss Chard Citrus Chive Sauce	\$16.00
Chilled Seared Tuna with Seaweed Salad Wasabi Sesame Vinaigrette	\$15.00
Potato Dumplings with Morels and Smoked Chicken	\$15.00

SALADS

Baby Field Greens with Edible Flowers, Hearts of Palm, Red and Yellow Currant Tomatoes and Champagne Vinaigrette	\$8.00
Crisp Romaine Tossed in Traditional Caesar Dressing With Garlic Toasted Focaccia and Shaved Parmesan Reggiano	\$7.00
Bibb Lettuce, Roma Tomato, Fresh Mozzarella and Watercress with White Balsamic Vinaigrette	\$8.00
Mesclun Mix, Dried Cranberries, Maytag Blue and Grilled Vidalia Onion Tossed in Cabernet Sauvignon Dressing	\$7.00
Frissee, Red Oak and Mache with Feta Crumbles, Calamata Olives, Roasted Tomato, Onion, and Greek Dressing	\$7.00
Baby Spinach and Endive Salad with Asian Pears and Walnuts Sweet Dijon Dressing	\$7.00
Snow Pea Shoots, Napa Cabbage, Carrots and Green Onions Tossed with Wasabi Soy Dressing and Topped With Enoki Mushrooms and Radish Sprouts	\$8.00
Seasonal Greens with Jicama, Carrot, Red Cabbage And Tomato with Buttermilk Herb Dressing	\$6.00

DINNER ENTREES

Roasted Root Vegetable Risotto with Saffron Jus	\$32.00
Grilled Swordfish with Batata and Red Onion Papaya Salsa	\$38.00
Twin Maryland Crabcakes with Roasted Yams and Citrus Beurre Blanc	\$38.00
Seared Salmon with Horseradish Mashed Potatoes and Grain Mustard Meyer Lemon Sauce	\$36.00
Florida Grouper with Rock Shrimp Risotto Shitake Mushroom Leek Fondue	\$39.00
Chicken Breast and Grilled Prawns with Braised Fennel and Tomato Compote	\$36.00
Seared Chicken with Parmesan Polenta And Wild Mushroom Madiera Demi Glace	\$32.00
Stuffed Cornish Hen with Long Grain Rice and Pinot Noir Sauce	\$36.00
Veal Chop with Black Truffle and Baby Spinach Marsala Wine Reduction	\$47.00
Andouille Cornbread Stuffed Pork Loin with Port Wine Sauce	\$35.00
Grilled Filet Mignon Roasted Shallot Demi-Glace and Potato Cake	\$42.00
New York Strip Steak with Chateau Potatoes and Shiraz Reduction	\$40.00
Rib Eye Steak with Mushroom Ragout and Acorn Squash	\$39.00
Double Cut Lamb Chops with Truffle Potatoes and Cabernet Sauce	\$48.00

A Customary 20% Service Fee and Applicable Sales Tax will be added to your Food and Beverage

COLLABORATIONS

Filet Mignon Au Poivre & Grilled Lobster Tail	\$52.00
Madiera Glazed Filet Mignon & Roasted Halibut with Citrus Shallot Sauce	\$50.00
Mesquite Filet of Beef & Creole Breast of Chicken Herb Grilled Jumbo Prawn	\$49.00
Brioche and Mustard Crusted Chicken Medallion & Maryland Crabcake, Chive Beurre Blanc	\$45.00
Veal Tournedo & Seared Crab Cake with Creole Mustard Sauce	\$50.00

DESSERTS

Bitter-Sweet Chocolate Soufflé Cake with Kahlua Espresso Sauce	\$8.00
Mocha Torte with Graham Cracker Crust and Ganache	\$8.00
Seasonal Fruit Tart with Chocolate and Vanilla Pastry Cream	\$7.00
White and Dark Chocolate Mousse Cheesecake with Chocolate Glaze	\$8.00
Lemon Meringue Tart	\$8.00
Chocolate Raspberry Chambord Torte	\$8.00
Trio of Sorbet or Ice Cream	\$9.00
White or Dark Chocolate Mousse Cup and Seasonal Berries	\$8.00
French Apple Tart with Caramel Anglaise	\$7.00

DINNER BUFFETS

(Minimum of 30 guests)

Country Barbecue

(served for 1 1/2 hours)

Fried Chicken Cobb Salad

With Greens, Avocado, Blue Cheese, Tomato

And Bacon, Buttermilk Ranch Dressing

Roasted Potato Salad

Southern Style Slaw

Grilled Chicken Breast with Lemon and Thyme

Baby Back Ribs

With Root-Beer Bourbon Barbeque Sauce

Beef Strip Loin Carved to Order

(Chef's fee of \$85.00 per chef)

With Horseradish Sauce

Potato Skins

With Sour Cream, Chopped Bacon and Chives

Baked Beans with Honey and Brown Sugar

Corn On The Cob

Assorted Rolls and Butter

Strawberry Short Cake

Fruit Salad

Double Chocolate Brownies

Coffee, Decaffeinated Coffee and Tea Selection

\$64.00

Island Paradise Buffet

(served for 1 1/2 hours)

Hearts Of Palm and Papaya Salad
With Edible Flowers, Meyer Lemon Vinaigrette
Field Greens Salad with Assorted Dressings
Grilled Shrimp with Roasted Corn and Scotch Bonnet Salsa

Banana Leaf Wrapped Grouper Carved To Order
(Chef's fee of \$85.00 per chef)

With Mango-Cilantro Chutney
Pork Loin Medallions With Mango Barbecue Sauce
Jerk Spiced Chicken
Caraway Roasted Potatoes
Allspice Roasted Squash Medley

Banana Nut Bread Pudding with Spiced Rum Sauce
Lemon Tart

Tropical Fruit Fondue
Coffee, Decaffeinated Coffee and Tea Selection
\$64.00

French Bistro

(served for 1 1/2 hours)

Cream of Asparagus Soup with Boursin Cheese

Mesclun Mix with Cucumber Straws, Shiitake Mushrooms,
Bleu Cheese and Cabernet Sauvignon Vinaigrette

Brie En Croute with Apples and Walnuts
Country Pate with Nicoise Olives and Cornichons

Beef Medallions Au Poivre
Duck or Chicken Cassoulet with Andouille Sausage
Snapper Provencal with Roasted Tomatoes and Haricot Verts
White Truffle Potatoes
Seasonal Vegetables
Assorted Baguettes with Flavored Butters

Mini French Pastries and Assorted Desserts

Coffee, Decaffeinated Coffee and Tea Selection
\$68.00

Executive Dining

(served for 1 1/2 hours)

Lobster Bisque with Cognac

Arugula, Spinach and Endive Salad with White Balsamic Vinaigrette

Orzo Salad with Roasted Peppers, Feta and Cured Olives

Chilled Crab Cakes with Creole Remoulade

International Cheese Selection

Skillet Seared Veal with Orange Shallot Sauce

Swordfish with Ginger Crust and Fruit Chutney

Paella with Chicken, Chorizo, Shrimp and Saffron

Artichoke Mashed Potatoes

Swiss Chard with Asparagus and Baby Carrots

Brioche, Farm Bread and Sourdough Rolls

Fruit and Pound Cake with Chocolate Fondue

Opera Cake, Lemon Torte and Fruit Tarts

Coffee, Decaffeinated Coffee and Tea Selection

\$72.00