

BUTLER PASSED HORS D'OEUVRES

PLEASE SELECT FOUR COLD

SALMON TARTARE

Dill Crème Fraîche on Toasted Black Bread

MUSHROOM, TOMATO & OLIVE BRUSCHETTA

Shaved Parmigiano

PORT WINE INFUSED FOIE GRAS TERRINE

Toasted Pumpernickel and Brandied Cherries

TUSCAN TOAST

Goat Cheese, Red Pepper, Spinach and Artichoke

MASCARPONE, DATES & LEMON ZEST

Multi Grain Toast

SMOKED TROUT SALAD

Granny Smith Apples on Taro Chips

MUSTARD CRUSTED BEEF TENDERLOIN

Roasted Shallot Marmalade

SPICY TUNA TARTARE

Japanese Sesame Cracker

FRESH ASSORTED SUSHI ROLLS

And/Or Vegetable Rolls

CHICKEN SALAD

Muscat Grapes and Pecans on Belgian Endive

SMOKED SALMON CREPE ROLL

Lemon Mascarpone

PLEASE SELECT FOUR HOT

CRISPY VEGETABLE SPRING ROLL

Miso Dressing

HERB & GARLIC ROASTED LAMB LOLLIPOPS

Port Wine Glaze

CHILE LIME SALMON SATAY

Mahogany Lacquer

LUMP CRAB & SHRIMP CAKE

Orange & Rosemary Aioli

DEEP FRIED SHRIMP SHUMAI

Sweet & Spicy Chili Sauce

SPANAKOPITA

Freshly Baked Spinach and Feta with Pomodoro Sauce

BATTERED FROG LEGS

Chipotle Remoulade

COCONUT & SESAME SKEWERED CHICKEN

Orange Sauce

MOROCCAN SPICED LAMB KABOB

Lemon Minted Yogurt Sauce

CRISPY KOREAN BBQ SESAME BEEF

LOBSTER EMPANADA

APPETIZERS

(Choice of One)

'LOBSTER CLUB'

Romaine Custard, Tomato Jam, Pancetta

CUMIN SEARED TUNA

Chickpea Puree, Mint Oil, Cumin Seed Tuile

CARDAMOM-MINT CURED SALMON

Black Sesame, Yellow Lentils, Mizuna

TOMATO-GOAT CHEESE TERRINE

Prosciutto, Arugula, Basil

MIXED BABY GREENS

Cranberry-Tarragon Dressing

BABY ROMAINE CAESAR SALAD

Parmesan Terrine, Black Pepper Crouton, Roast Garlic Dressing

SMOKED TROUT & APPLE SALAD

Black Bread, Horseradish, Capers

BABY SPINACH SALAD

Mustard Fruits, Ricotta Crouton, Raspberry Vinaigrette

BABY BIBB SALAD

Smoked Salmon, Red Onion, Bagel Chips

ENTREE

(Choice of One)

POULTRY

CHICKEN "PARMESAN"

Spaghetti Squash, Roasted Tomatoes, Fontina Fondue

RED WINE BRAISED CHICKEN

Wild Mushroom Tart, Pearl Onions, Green Pea Puree

HERB ROASTED CHICKEN BREAST

Cherry Couscous, Fennel, Fig Demi-Glace

MOROCCAN CHICKEN BREAST

Eggplant Couscous, Tomato Confit, Mint

ROASTED DUCK BREAST

Balsamic Braised Cabbage, Potato Pancake, Pear Puree

FISH

ROASTED MONKFISH LOIN

White Bean Puree, Onion Confit, Tomato Provencale

ROAST SALMON FILET

Smoked Salmon-Potato Tart, Leeks, Salmon Caviar Sauce

PLANTAIN CRUSTED MAHI-MAHI

Coconut Black Rice, Caramelized Hearts of Palm, Vanilla-Tangerine Sauce

CHILI-WALNUT CRUSTED COD

Whole Wheat Pita Panzanella, Frisee, Pomegranate Vinaigrette

SEARED STRIPED BASS

Chorizo-Corn Ragout, Vidalia Onions, Sweet Corn Emulsion

GRILLED ESCOLAR MEDALLIONS

Pickled Enoki Mushrooms, Miso, Mango Vinaigrette

LAMB, VEAL & BEEF

NEW ZEALAND RACK OF LAMB

Lamb Merguez, White Bean Puree, Red Pepper-Saffron Sauce

BEEF FILET MEDALLION

Carrot-Oxtail Terrine, Wild Mushroom Ravioli, Truffle Sauce

TRUFFLE CRUSTED LAMB LOIN

Potato-Prune Gratin, Butternut Squash, Apple Cider Sauce

BONELESS BRAISED SHORT RIB

Sweet Plantain Puree, Red Pepper, Chipotle Glaze

VEAL FILET MEDALLION

Wild Mushroom Foie-Gras Gnocchi, Baby Frisee, Madeira Sauce

DESSERTS
(Choice of one)

PINEAPPLE-CARROT CAKE
Passion Fruit Coulis

VANILLA-PEAR CAKE
Chocolate Amaretto Sauce

CHERRY-PISTACHIO MOUSSE CAKE
Pistachio Syrup

RASPBERRY NAPOLEAN
Chocolate Mint Sauce

FRESH FRUIT TART
Raspberry Coulis

CHOCOLATE-HIBICUS TART
Rose Water Crème Anglaise

FRUIT & CHEESE PLATE
1 Goat, 1 Ripe, 1 Blue

TOASTED ALMOND BRIE
Brioche, Plum Chutney, Candied Orange Syrup

IMPORTED BLUE CHEESE
Candied Ginger-Port Reduction, Salted Pecan Brittle

Alternating Desserts Option
Select Two Plated Desserts to be served by Every Other Guest