



The following menus are suggested to provide a guide in planning your event. We are by no means limited to these selections. We take pride in designing a menu suited to the occasion, season, theme, budget and your personal taste and finally in making your event a memorable one.

## **STEAK HOUSE**

### **Carved Angus Prime Rib Or Beef Tenderloin**

Petit rolls, horseradish, mustard and demi glaze sauces

### **Steakhouse Sides**

- Yukon whipped potato
- Creamed spinach
- Sautéed mushrooms
- Asparagus
- Onion hay

### **Lobster Macaroni & Cheese**

Chunks of lobster blended with creamy cheeses and pasta

## **LITTLE ITALY**

### **Pasta Perfect**

*Chicken, shrimp or sausage can be added to select pastas Create your own choose two inquire for selections*

### **Caesar Salad**

Shaved parmesan and sourdough croutons  
or

### **Antipasto Salad**

Virgin oil vinaigrette

### **A Variety Of Italian Breads**

**Olive, pesto, grilled focaccia and more!**

Virgin olive oil and herbs and organic sweet cream butter



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## **MEDITERRANEAN CONCEPTS**

### **Mediterranean Cheese Torta**

Layers of Mediterranean cheeses with pesto, olives and sun dried tomatoes. served with crackers and pita chips.

### **Rosemary Petite Lamb Chops**

Marinated and grilled served with a rosemary garlic sauce.

### **Chicken Slovaki Sticks**

Marinated and skewered and served with our own tadziki sauce

- **Hommus**
- **Tabbouleh**
- **Baba Ghanouj**

### **Grape Leaves**

Lamb or Vegetarian

### **Chorizo Stuffed Dates**

Wrapped in bacon and spicy tomato sauce

### **Amazing Accoutrements:**

Marinated artichokes, oodles of olives, peppers, roasted golden and red beets. Flat breads, crackers and focaccia toasts

## **FAST FOOD ALL GROWN UP**

### **Angus Beef Tenderloin Sliders**

With chipotle ketchup, Dijon, golden onions and pickle pillows

### **Southwest Chicken Sliders**

Chicken breast, cheddar cheese, lettuce, straw onions and red pepper aioli

### **Lobster Mac & Cheese**

With our rich velvety sauce

### **Bistro Caesar Salad**

With shaved parmesan



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## **ASIAN FUSION**

### **Spring Rolls**

With plum sauce

### **Peanut Chicken Satays**

With dipping sauce

### **Pork & Chicken Pot Stickers**

With soy sauce

### **Variety of Sushi**

Pickled ginger, wasabi and soy sauce

## **CHILLY DRAGON NOODLE BAR**

A wonderful way to please a houseful of different palates by mixing and matching thus creating your own exotic dish! Served in Chinese boxes with chopsticks

### **An authentic noodle bar presented with:**

Udon Noodles

Rice Noodles

Marinated Flank Steak

Peanut Chicken

Napa Cabbage Slaw

Gingered Rock Shrimp

Assorted Spicy Nuts

Chili Garlic Sauce

Enchanted Oil

Apricot Sauce

Spicy Long Beans

Exotic Mushrooms

Marinated Sprouts

Peanut Sauce

Ponzu Sauce



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## **ANTIPASTI NEW AGE**

Amazing compilation of Italia foods!

Whole roasted garlic with blue cheese crostini  
Pan roasted artichokes with lemon tarragon aioli  
Roasted peppers  
Seafood salad  
Prosciutto e melone  
Oodles of olives  
Chevre stuffed black mission figs  
Offering of Italian & European cheeses  
Olive bruschetta  
Tomato basil bruschetta  
Italian meats of distinction  
Marinated items

**Calamari Sticks**  
**Pavarotti's Peppers and Sausage**  
**Grilled Flatbread Bruschetta**

## **CABO WABO**

**Tex Mex Dip**  
House fried chips

**Quesadillas**  
Mushroom Asparagus  
Chicken Cheddar  
Roasted Vegetable  
Pulled Pork  
Salsa & Sour Cream

**Grilled Shrimp On Jalapeno Risotto Cake**  
With roasted Poblano puree

**Chimichurri Beef Satay**  
Grilled to perfection



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## **COSMOPOLITAN PLATTERS**

### **Roasted Vegetable Platter**

Seasoned with herbs and garlic

### **Roma Tomato and Mozzarella**

Drizzled with extra virgin olive oil & balsamic syrup

### **Country Salmon**

Mustard herb grilled salmon fillets garnished with blistered tomatoes, roasted fingerling French green bean potato salad

### **Tomato Basil Hummus & Quinoa Tabbouleh**

With pita chips and marinated items

### **Petit On A Stick**

*With appropriate sauce and garnishes*

- Lemon Ginger Chicken Satays
- Robust Prime Beef

### **Wild Mushroom & Asparagus Pizza Flats**

With goat cheese

## **CELEBRATION OF SEAFOOD**

**Many of these items would be great for passed appetizers too!**

**Market Price**

### **Giant Shrimp Cocktail**

House made cocktail sauce and lemon

### **Lobster Martini**

Chilled Lobster presented in decadent martini glasses with greens and lemon granite

### **Calamari Salad**

With bolted tomatoes, garlic and virgin oil with infused lemon

### **Fresh Catch Cosmo**

Pan Seared Sweet Diver Sea Scallops served with roasted tomatoes and a chardonnay lemon Buerre' Blanc glaze over julienne pea pod sweet corn salad nested in a Cosmo glass for easy sampling!