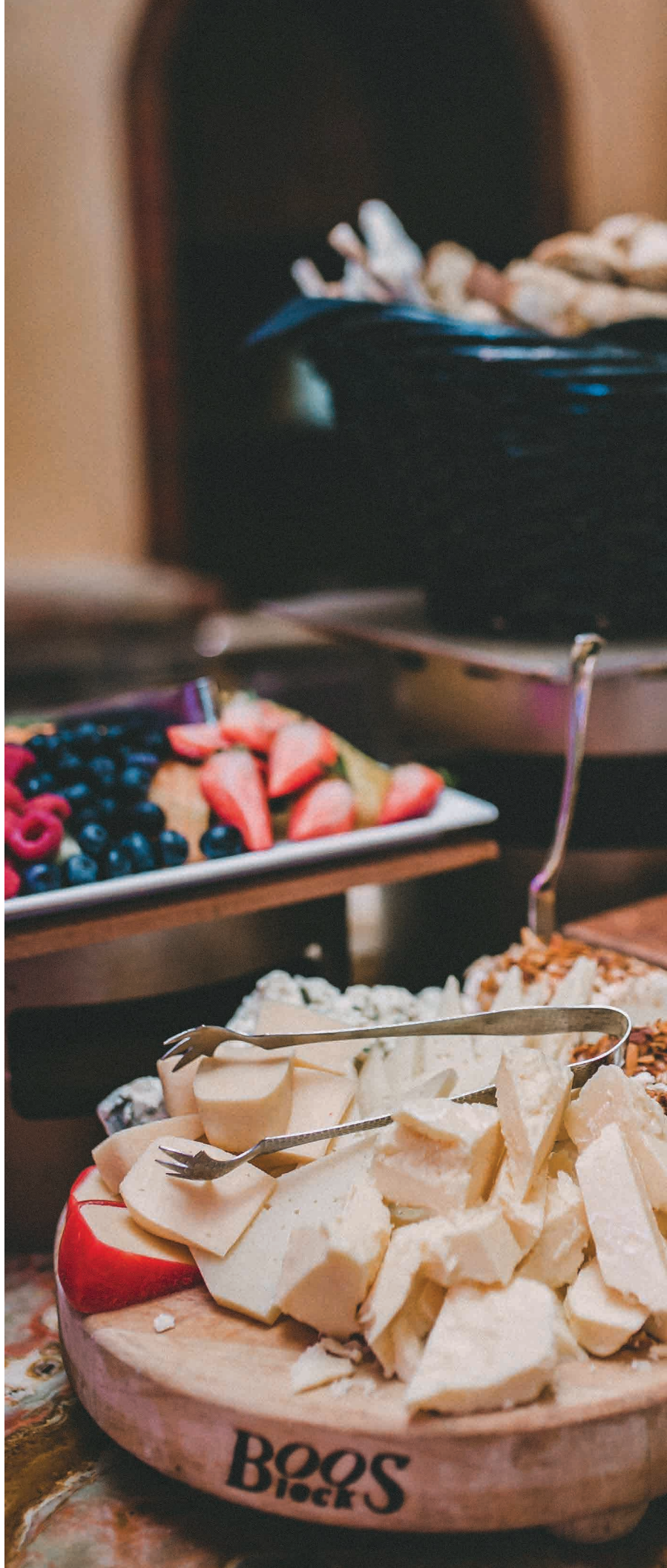


DINNER MENU



TABLE OF CONTENT

3.....Hors D'oeuvres
4.....Culinary Displays
5.....Culinary Stations
7.....Plated
11.....Buffets





BUTLER PASSED

50 PIECES MINIMUM

CHILLED

Smoked Salmon Mousse, Blini, Crème Fraiche
Shrimp Cocktail, Cocktail Sauce
Sesame Crusted Tuna, Jicama Slaw, Edible Spoon
Peach Crostini, Ricotta, Ginger Crystals, Honey Glaze
Caribbean Lobster & Pineapple, Filo Cup
Beef Tartar, Capers, Edible Spoon
Peruvian Ceviche
Compressed Watermelon & Goat Cheese Skewer, Balsamic Glace
Grilled Mediterranean Calamari Skewer
Deviled Egg, Domestic Caviar
Antipasto Skewer

WARM

Asian Grilled Tofu, Wonton Cup
Maryland Style Crab Cake, Sriracha Aioli
Vegetable Spring Roll, Thai Chili Sauce
Sicilian Eggplant Caponata Tart
Blackened Prawn, Spicy Aioli
Indian Style Samosas, Tamarind Sauce & Mint Chutney
Mushroom Arancini, Truffle Crema
Coconut Shrimp, Orange Horseradish Marmalade
Prosciutto Wrapped Sea Scallop
Beef Brochette, Chimmi-Churri
Tandoori Chicken Satay, Cucumber Riata
Tempura Chicken, Kalbi Aioli
Seared Scallop, Pickled Ginger Mignonette
Domestic Lamb Chop, Tamarind Glace
Mini Beef Wellington
Chicken & Waffles
Grilled Annatto Chicken, Jalapeno Aioli

CULINARY DISPLAYS

ONE HOUR OF SERVICE

FROM THE EARTH

Selection of Raw, Grilled & Marinated Vegetables
Grape Tomatoes, Baby Carrots, Celery Sticks
Portobello Mushrooms, Asparagus, Squash & Zucchini
Bell Peppers, Eggplant, Cremini Mushrooms
Ranch & Sundried Tomato Dip

MARKET TABLE

Seasonal Fruit Display
Lamb Chopper, Smokey Blue, St. Andre Brie
Aged Manchego, Barbers English Cheddar &
Cruised Goat Cheese
House Made Jams, Dried Fruit, Lavash
English Crackers & Rustic Bread Display

MEDITERRANEAN TABLE

Eggplant Baba Ganoush, Herb Tabbouleh
Sun Dried Tomato Tapenade
White Bean Hummus, Red Bell Pepper Hummus
Roasted Cremini Mushrooms, Marinated Olives
Raw Carrot & Celery Sticks
Pita Bread and Pita Chips

ANTIPASTO TABLE

Marinated & Cured Olives, Roasted Peppers, Artichokes
Grilled Mushrooms
Prosciutto Di Parma, Bresola, Cappicola & Soppresata
Assorted Italian Cheese
Garlic and Herb Oil Infused Dipping Oil, Unsalted Butter
Rustic Italian Bread & House Made Focaccia

CHILLED SEAFOOD DISPLAYS

FRESHLY SHUCKED OYSTERS & CLAMS

100 PIECE MINIMUM

STONE CRAB CLAWS

MARKET PRICE

CHEF'S CHOICE OF ASSORTED SUSHI ROLLS

Served With Soy, Pickled Ginger & Wasabi

20 ROLL MINIMUM

CULINARY STATIONS

PIEDMONT RISOTTO

PLEASE SELECT TWO

Chef Attendant Optional

Lobster & Truffle Risotto, English Peas, Chanterelles
Braised Beef Short Ribs, Parmesan Risotto, Barolo Reduction
Seared Scallops, Asparagus & Mushroom Risotto
Butternut Squash Risotto, Apple Bacon & Maple Butter

PAELLA DISPLAY

Saffron Rice, Chorizo, Shrimp, Clams, Mussels and Vegetables

PASTA STATION

PLEASE SELECT TWO

Chef Attendant Optional

Gnocchi, Sundried Tomatoes, Spinach, Pine Nuts, Basil, White Wine Sauce
Pappardelle Pasta, Beef Short Ribs, Peas, Wild Mushrooms, Spicy Arrabiata Sauce
Fusilli Pasta, Grilled Chicken, Asparagus, Tomatoes, Basil Pesto Sauce
Cheese Tortellini with Vegetables and Vodka Sauce

Pasta Stations Include Parmesan Reggiano & House Made Rustic Garlic Bread

CRAB CAKES

Chef Attendant Optional

Jumbo Lump Crab, Spicy Slaw, Sriracha Aioli

SHRIMP & GRITS

Key West Rock Shrimp, Crispy Pancetta,
Jacksonville Cheddar Grits, Red Pepper Coulis

ASIAN FARE

Vegetable Potstickers, Spicy Dipping Sauce
Pork Potstickers, Soy Dipping Sauce
Assorted Steam Dumplings



CARVING STATIONS

Select One of the Following Side Dishes: Truffle Whipped Potatoes, Red Bliss Mash, Roasted Fingerling Potatoes, Wild Rice, Rainbow Baby Carrots, or Marinated Vegetable Medley. Servings must be ordered for entire guest count. Chef Attendant included.

LEMON THYME MARINATED MAHI MAHI

Wrapped In Banana Leaf, Pineapple Salsa, Lavash

SERVES 20

SALMON WITH ARTICHOKE & SPINACH EN CROUTE

Dill Crème Fraiche

SERVES 20

OVEN ROASTED TURKEY

Turkey Gravy, Roasted Garlic Aioli, Artisan Rolls

SERVES 30

ROSEMARY & GARLIC MARINATED LEG OF LAMB

Madeira Jus, Cucumber-Yogurt Sauce, Olive Rolls

SERVES 20

HONEY BAKED PIT HAM

Dijon Mustard, Flaky Biscuits

SERVES 40

HERBS DE PROVENCE RUBBED PRIME RIB OF BEEF

A Jus, Horseradish Cream, Artisan Rolls

SERVES 30

CEDAR PLANK SALMON

Tomato and Olive Stew, Focaccia Bread

SERVES 40

SALT CRUSTED WHOLE SNAPPER

Chilled Mango – Pepper Relish, Lavash

SERVES 25

ROASTED TENDERLOIN OF BEEF

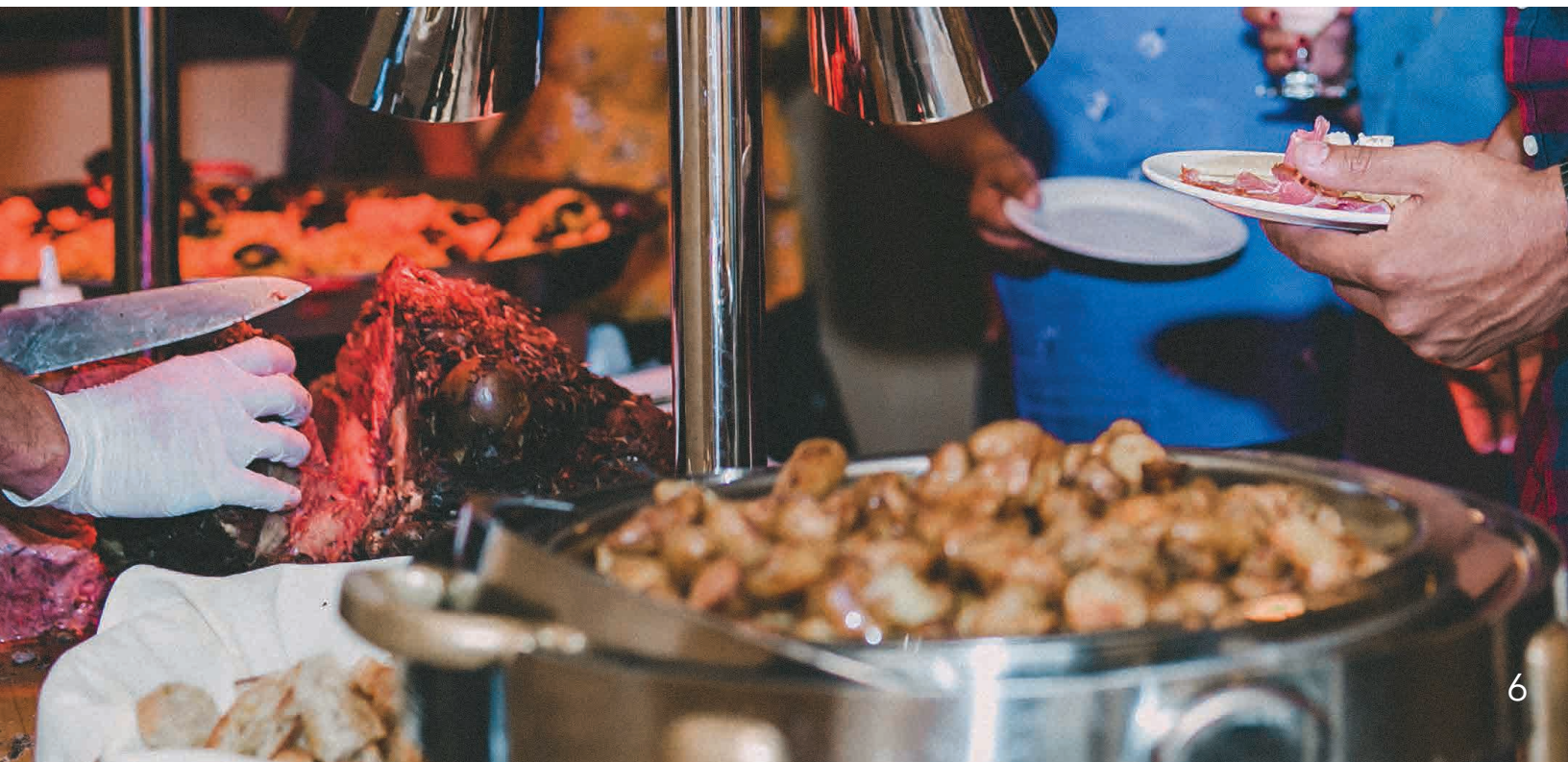
Horseradish Cream, Red Wine Jus, Artisan Rolls

SERVES 20

ROASTED STEAMSHIP OF BEEF

Rosemary & Garlic Jus, Horseradish Cream, Artisan Rolls

SERVES 125



PLATED DINNERS

THREE COURSE MINIMUM

SOUPS

Pappa al Pomodoro, Parmesan Crisp
Vichyssoise, Creamy Potato & Leek
Sweet Corn Bisque, Cilantro Crème Fraiche
Lobster Bisque, Tarragon Marshmallow
Roasted Butternut Squash Soup, Spiced Apples, Hazelnut Crema
Pumpkin Bisque, Pistachio Whipped Cream
Crab Bisque, Sherry Cream
Italian Wedding

SALADS

Traditional Caesar Salad, Aged Parmesan Crisp
Roasted Beet Salad, Red Beets, Goat Cheese, Candied Pecans,
Dried Cranberries, Spinach, Frisee, Blood Orange Vinaigrette
Winter Greens, Sliced Almonds, Sun-Dried Cranberries, Julienned
Fennel & Pears, White Balsamic Dressing
Garden Greens, Sun Dried Tomatoes, Red Onions, Toasted Pine
Nuts, Boursin Cheese, Balsamic Vinaigrette
Watercress & Frisee, Honey Roasted Apples, Dried Cherries,
Cheddar, Raspberry Vinaigrette
Baby Iceberg, Applewood - Smoked Bacon, Blue Cheese Crumbles,
Grape Tomatoes, Ranch Dressing
Bibb Lettuce, Dried Cherries, Blue Cheese, Grape Tomatoes,
Spiced Pecans, Merlot Vinaigrette
Red Oak Lettuce, Almond Crusted Goat Cheese, Asparagus,
Marinated Tomatoes, Almond Vinaigrette
Heirloom Tomatoes, Buffalo Mozzarella, Petite Basil, Balsamic

APPETIZERS

Three Cheese Ravioli, Crispy Pancetta
Meat Bolognese, Pappardelle, Shaved Asiago
Ahi Tuna Tartare, Olives, Capers Cream of Cauliflower, Seared Sea Scallop
Seared Duck Breast, Petite Arugula Salad, Applewood - Smoked Bacon Vinaigrette
Jumbo Scallop, Meyer Lemon-Fennel Risotto
Sweet & Spicy Shrimp, Polenta, Tomato Caper Jam
Mushroom Ravioli, Truffle Foam



PLATED DINNERS

SURF & TURF

5 oz. Grilled Filet Mignon & Choice of One 4 oz. Seafood

Sea Bass

Butter Poached Lobster

Grilled Jumbo Shrimp & Scallop Brochette

Choice of Two Sides

Vidalia Onion Whipped Potatoes

Garlic Whipped Potatoes

Truffle Whipped Potatoes

Sweet Potato Mash

Roasted Fingerling Potatoes

Wild Mushroom Risotto

Parmesan Risotto

Grilled Zucchini, Squash and Roasted Red

Peppers

Broccoli & Petite Carrots

Asparagus

Seared Salmon

Jumbo Crab Cake

Choice of One House Made Sauce

Red Wine Jus

Peppercorn Jus

Citrus Beurre Blanc

Dijon Butter

Garlic & Herb Beurre Blanc

Black Garlic Beurre Blanc

MEAT ENTRÉES

BONE IN PORK CHOP

Sweet Potato & Yucca Hash, Crispy Brussel Sprouts

Tamarind Demi-Glace

BLUE CHEESE CRUSTED FILET MIGNON

Vidalia Whipped Potatoes, Jumbo Asparagus, Petite Carrot

Demi-Glace

SAUTÉED VEAL SCALOPPINI

Potato Puree, Broccoli, Mushroom Jus

GRILLED RIB EYE

Roasted Marble Potatoes, Sautéed Garlic, Roasted Red Pepper

& Broccoli, Red Wine Jus

GRILLED FILET MIGNON

Cheddar Potato Hash Soufflé, Wild Mushroom Vol-Au-Vent

Roasted Tri-Color Cauliflower

ROASTED RACK OF LAMB

Herb Gnocchi, Ratatouille, Balsamic Jus

BRAISED BEEF SHORT RIBS

Onion Potato Puree, Demi-Glace

SEAFOOD ENTRÉES

HERB CRUSTED SALMON

Horseradish Mash, Asparagus, Shaved Fennel
Lemon Dill Butter

VANILLA SCENTED MAHI MAHI

Compressed Pineapple, Sweet Potato Mousseline
Crispy Brussel Sprouts, Mango Beurre Blanc

GRILLED SALMON

Dill Risotto, Baby Zucchini, Sunburst Squash
Lemon Pepper Beurre Blanc

ALMOND CRUSTED SNAPPER

Cous Cous, Haricot Verts, Hazelnut Beurre Blanc

BLACKENED JUMBO SHRIMP & SCALLOP BROCHETTE

Saffron Risotto, Green Peas, Roasted Tomatoes
Red Peppers, Fresh Parsley

SEARED SEA BASS

Potato Dauphinoise, Grilled Artichoke, Sunburst Squash
Eggplant & Olive Ragout

COCONUT CRUSTED GROUPER

Jasmine Rice, Baby Carrots, Mango Beurre Blanc

CHICKEN ENTRÉES

CHICKEN PICCATA

Capelini Pasta, Roasted Romanesco, Broccolini
Lemon Chive Beurre Blanc

SUNDRIED TOMATO & GOAT CHEESE STUFFED CHICKEN BREAST

Pesto Whipped Potatoes, Broccolini, Roasted Tomatoes
Herb Beurre Blanc

PROSCUITTO WRAPPED CHICKEN

Roasted Red Pepper Polenta Cakes, Baby Zucchini
Petite Carrots, Marsala Jus

CHICKEN SCALOPPINI

Wild Mushroom Risotto, Asparagus, Sunburst Squash
Parmesan Cheese, Madeira Jus

FRENCH CUT CHICKEN BREAST

Pancetta Risotto, Haricot Verts, Baby Carrot, Thyme Jus

PISTACHIO LEMON PESTO CRUSTED FREE RANGE CHICKEN

Citrus & Asparagus Risotto, Seasonal Vegetables, Garlic Jus

SPINACH AND ARTICHOKE STUFFED CHICKEN

Garlic Mashed Potatoes, Broccoli, Roasted Tomatoes
Herb Buerre Blanc

VEGETARIAN & VEGAN ENTRÉES

**Denotes Vegan Option*

THREE CHEESE RAVIOLI

Eggplant & Tomato Ragout, Micro Herbs

EGGPLANT PARMESAN

Chef's Choice of Pasta, Vegan Mozzarella
Marinara, Rustic Garlic Bread

BRAISED ENDIVE

Portobello Mushrooms, Confit Baby Pepper
Chèvre Soubise

*GRILLED RATATOUILLE CANNELLONI

Squash, Zucchini, Eggplant, Linguini, Marinara

*SESAME SEARED TOFU

Broccoli, Carrots, Soba Noodles

*GRILLED EGGPLANT

Zucchini Pasta, Avocado Cucumber Sauce

PLATED DESSERTS

KEY LIME TART

Raspberry Puree

DECADENT CHOCOLATE CAKE

Stone Fruit Compote

CHEESECAKE CRUNCH

Blueberry & Raspberry Compote

PECAN PIE

Caramel Sauce, Vanilla Ice Cream

APPLE TORTE

Vanilla Gelato



DINNER BUFFETS

PARIGI

Baby Arugula, Shaved Fennel, Roasted Peppers
Orange Segments Lemon Vinaigrette
Mediterranean Calamari, Antipasto Salad
Pan Seared Mahi Mahi, Roasted Tomato Coulis
Chicken Saltimbocca, Basil Leaf, Balsamic Jus
Broccolini, Garlic Whipped Potatoes, Herb Roasted Potatoes

LEONARDO DA VINCI

Traditional Caesar Salad, Garlic Croutons
Vine Ripe Tomatoes, Fresh Mozzarella, Basil, Extra Virgin Olive Oil
Grilled and Marinated Vegetables
Skirt Steak, Balsamic Jus
Seared Salmon, Sautéed Spinach, Roasted Tomatoes, Asiago Alfredo
Chicken Picatta, Capers, Artichokes, Arugula, Lemon Buerre Blanc
Potato Gnocchi, Spinach, Pine Nuts, Sundried Tomatoes
Roasted Root Vegetables

SMOKING SUMMER

Iceberg, Grape Tomatoes, Applewood - Smoked Bacon, Ranch Dressing
Cole Slaw & Southern Potato Salad
Roasted Chipotle BBQ Chicken
Hickory Smoked Beef Brisket
Seared Citrus Spiked Salmon
Butter Braised Corn on the Cob
Molasses Baked Beans
Corn Bread, Sweet Butter
Seasonal Cobbler
Homemade Apple Pie

LEPOLI

Maine Lobster Bisque
Romaine Hearts, Grape Tomatoes, Red Onions, Crispy Pancetta
Garlic Croutons, Shredded Parmesan, Caesar Dressing
Chilled Shrimp Display Over Ice, Lemon Wedge, Cocktail Sauce
Grilled Asparagus, Champagne Vinaigrette
Seared Black Bass, Pesto Cream, Roasted Tomatoes
Veal Osso Bucco, Tomato Risotto, Chippolini Onions
Mousseline Potatoes, Rainbow Carrots



DINNER BUFFETS

SALENTO

Blend of Frisee, Arugula, Watercress, Grapes, Chèvre, Tarragon, Roasted Cipollini Onions, Balsamic Vinaigrette
Duck Prosciutto Salad, Mandarin Oranges, Cous Cous, Drunken Cherry Dressing
Seared Red Snapper, Ratatouille, Fried Panisses "Croutons"
Chicken Scaloppini, Wild Mushroom Risotto, Garlic Beurre Blanc
Pork Roulade, Stuffed with Wilted Arugula, Apricots
Toasted Pint Nuts, Mustard Beurre Blanc
Traditional Creamy Potato Gratin
Garlic & Herb Marinated Broccoli & Roasted Red Peppers

