

Entrees

**PICK UP
DELIVERED
CATERED**

*We create menus and compute prices
According to clients
GUEST COUNT, LOCATION, STYLE OF FUNCTION AND BUDGET*

WE ARE ABLE AND WILLING TO MAKE ANYTHING JUST ASK

We can also make smaller portions so guests get two entrees

*All our entrees are served with
Homemade sauces and garnishes to remember
SAUCES TO BE DETERMINED*

SOMETHING WE MISSED WE CAN MAKE IT

Meats

TEXAS TRI TIPS JACK DANIELS MARINATED
BAKED CRYSTALLIZED GARLIC GLOVES
WARM CARAMELIZED ONIONS & CHUNKY BBQ SAUCE

Filet

*Rosemary, wine, garlic & herb marinated then grilled
Mint basil chimmi churri marinated & grilled*

Beef and mushrooms (beef bourguignon)

Puff pastry casing (vol au vent) sorrel cream sauce

Filet Stuffed

*Spinach, Gorgonzola garlic, herb marinated
Spinach, artichoke, garlic glove and herb*

Filet kabob

Beef sirloin peppers & onions skewered

Whole beef tenderloin stuffed (SERVES 6)

*Spinach, lobster and shrimp Vasquez style
Sage, fennel, Rosemary wine, garlic, butter & herbs*

Beef Wellington: (INDIVIDUAL 7 oz)

*Beef Tenderloin Mushroom Stuffed Wrapped in a Fluffy butter Puff Pastry
Beef Tenderloin spinach & Gorgonzola Wrapped in a Fluffy butter Puff Pastry.*

Beef Wellington: whole (SERVES 7 needs to be sliced by a chef table side)

Tenderloin Mushroom & Gorgonzola filled Wrapped in a Fluffy butter Puff Pastry.

FOIS GRAS (SIT DOWNS ONLY)

*DUCK LIVER PAN SEARED OVER PEARL COUS COUS WITH PEAS & CARROTS
A BLACKCURRANT REDUCTION*

Duck Breast *(SIT DOWNS ONLY)*

Boneless port wine amarena cherry sauce

Osso Bucco: *(SIT DOWNS ONLY)*

Veal Shank Roasted Vegetables. Served with a wild rice

Slow Cooked Beef Short Ribs:

Seared Prime Beef short ribs

Lamb Shank *(SIT DOWNS ONLY)*

Rosemary Lamb Shank Braised with Rosemary and Mint.

Rack of Lamb

Mint basil marinade

Lamb Vindaloo:

Mildly spiced, lamb & potatoes

Lamb and vegetable SEWER

MINT, HERB MARINATED

VEAL SCALOPPINI *(SIT DOWNS ONLY)*

PICATTA STYLE LEMON, BUTTER & CAPERS

BABY ARTICHOKE LEMON CREAM SAUCE

SAUTÉED MUSHROOMS & GARLIC (NO MARSALA WINE)

Meatballs

Veal meatballs in Marinara, Arrabiatta or Bbq sauce

Open-faced baguette

4 inch Baguette open faced (2 per guest)

Lettuce, ham & Swiss garnished with cornichon

Open-faced baguette

4 inch Baguette open faced (2 per guest)\

MED RARE FILET CAMELIZED ONIONS, PORTOBELLO, CREAMY HORSERADISH

Beef Fajitas

Bell peppers, onions & tomatoes

Mexican Rice, Black beans, Corn tortillas

Chicken

Chicken breast (HOUSE SPECIALTY)

Filled with Artichoke, spinach, and sun-dried tomato with three cheeses

Chicken and vegetable skewer

Peppers and onions herb marinated then grilled

Chicken, peas, celery and onions

Served in puff pastry casing (vol au vent) sorrel cream sauce

Moroccan chicken

*Wild rice and pearl shaped cous cous with peas and carrots with roasted tomato and Manzanilla olives
With dried apricot*

Chicken breast

*Whole herbs of tyme, sage, Garlic and rosemary, wine marinated seared then grilled
CITRUS MARINATED GRILLED
Completely crystallized garlic gloves with warm caramelized onions and asparagus
Lemon Pepper and herb crusted Chicken Breast.
Lemon butter and capers*

Chicken breast STUFFED

*Spinach & Gorgonzola
Spinach, ASPARAGUS & GOAT CHEESE
Prosciutto, ham & mozzarella
SPINACH, goat cheese, mozzarella, roasted bell peppers*

Chicken breast breaded

*PISTACHIO, BREADED WITH OUR MÉLANGE OF ERBS
Herb breaded with our recipe
Shrimp scampi & asparagus
Asparagus, fig & prosciutto salsa
Spicy breaded salsa Verde or tomato jalapeno salsa*

Chicken roulades 3 l.b serves 5 (perfect for buffet)

*Stuffed spinach, feta, roasted peppers
Cranberry breading and walnuts*

Chicken Wellington (INDIVIDUAL 7 oz)

*Chicken breast Mushroom Duxelle Stuffing Wrapped in a Fluffy butter Puff Pastry
Chicken breast spinach, mozzarella, ricotta Wrapped in a Fluffy butter Puff Pastry.*

Chicken and mushroom filled crepe 5 OZ EACH (2 per guest)

Chicken Panang:

Chicken Breast in Thai Panang Curry Sauce with Coconut Milk and potatoes

Chicken Tinga:

Chicken Tenders, seasoned with Chorizo, Jalapeno, Onions, Tomatoes

Chicken tikka style

Marinated, grilled onions

Chicken Burger:

*With LETTUCE ONIONS, MAYO AND MUSTARD
Gorgonzola, CARAMELIZED ONIONS, TOMATOES, AVOCADO, SPROUTS, PORTOBELLO
CAN BE ADDED*

Chicken Chile Relleno

*Chicken & potatoes, mozzarella cheese and tomato sauce
With Mexican rice, mixed vegetables, Corn Tortillas*

Chicken Fajitas

Bell peppers, onions and tomatoes
Mexican Rice, Black beans, Corn tortillas

Assorted gourmet burrito

Peppers, onions, and rice with herbs

Chicken or Cheese Enchiladas

White, red or green sauce, Queso fresco onions, parsley, Mexican rice, black beans

FISH

Our rolls

Additional cost required for Sushi chef

[Click here LINK TO SUSHI PLANET](#)

Whole cold decorated poached salmon (serves 12 to 22)

Cucumber yogurt dill sauce

Lemon wedges

Seared Peppered and hickory Smoked Atlantic salmon:

Boneless, Skinless, Fillet

Salmon Wellington individual

(Puff pastry case) filled with spinach

Salmon Wellington whole serves 10

(Puff pastry case) filled with spinach

BARRAMUNDI

FRESH WHITE FISH FILET (DELICATE SWEET AND DELICIOUS

Ahi, swordfish, Salmon, halibut, sea bass, MAHI, SAND DABS, WHITE FISH, SOLE, trout. Red snapper

Macadamia nut crusted

Citrus marinated

Horseradish crusted

Herb & spicy breadcrumbs

Ginger miso

Garlic herb

Pesto garlic

Basil mint chimmi cherry

Shrimp skewer

Citrus marinated

Garlic & herb marinated

Shrimp salmon or mahi Fajitas

Bell peppers, onions & tomatoes

Mexican Rice, Black beans, Corn tortillas

4 inch Baguettes open faced (2 per guest)

Smoked salmon, low fat cream cheese, shaved red onion, caper & dill

Crusted and breaded Tilapia, Mahi or Salmon

Garlic, onions, cilantro & tomato sauce, mixed vegetables, Tortillas

Salmon, halibut sole filled (SIT DOWNS ONLY)

SPINACH AND GARLIC

Lobster and spinach

Salmon and vegetable brochettes

Peppers and onions

Shrimp and mahi burrito

Peppers, onions, and rice with herbs

Scallops (SIT DOWNS ONLY)

Puff pastry casing (vol au vent) sorrel cream sauce

Seafood selection (ahi, salmon, mahi) (SIT DOWNS ONLY)

Puff pastry casing (vol au vent) sorrel cream sauce

BEER BATTERED SANDABS

LEMON ARTICHOKE SAUCE

WHITE FISH AND SALMON LATTICE (SIT DOWNS ONLY)

POACHED IN ELDERBERRY WINE WITH LEMON WEDGE

WHITE FISH POACHED

POACHED IN A CITRUS MARINADE FILLED WITH SPINACH