



EPICUREAN PLATED DINNER MENUS

Requires Chef and Wait Staff Service

HOMEMADE SOUPS

\$5.99 per person

Gazpacho with Jumbo Lump Crab

She-Crab Soup

Asparagus with Sour Cream and Caviar

Classic French Onion Soup

Lobster Bisque

Tortilla Soup

APPETIZERS

\$7.99 per person

Charred Sea Scallops

With a Smoky Pepper Relish and Garlic Cream

Cedar Planked Salmon with Sauteed Fresh Spinach and Raspberry Chipotle Sauce

Shrimp Cocktail "Vera Cruz"

Served with a Tangy Tomato Salsa with Olives, Capers, Lime and Cilantro –

Served in a Martini Glass

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Appetizers Continued

Jumbo Lump Gulf Crab Cakes
Fresh Jumbo Lump Crab Meat with Finely Diced Pepper, Scallions and Spices,
Sautéed and Served with a Dill Sauce and Red Chili Mayonnaise

California Style Cioppino
A Rich Tomato and Wine Broth Flavored with Saffron and loaded
with Seafood, Mussels, Shrimp, Crab and Fish

A Trio of Crostinis
Roasted Tenderloin, Artichoke Spread and Arugula, Vine Ripened Tomato, Fresh
Mozzarella, Basil, Portabella Mushrooms, Candied Onions and Roasted Peppers

SALAD SELECTIONS

\$5.99 per person

Fresh Tender Baby Spinach with Julienne Apple, Shaved Red Onion, Toasted
Walnuts, Bacon Cracklings and a Balsamic Vinaigrette

Tomato Napoleon
Vine Ripened Tomato and Fresh Mozzarella Cheese, Layered with Sweet
Bermuda Onion, Basil and Aged Balsamic Vinegar

Watercress and Spinach Salad
Toasted Pecans, Orange Segments, Sultana Raisins and
Shredded Radish Served with a
Honey-Lemon Vinaigrette

Blueberry Salad with Stilton Cheese and Pecans
With Poached Pears, Mixed Greens and a Blueberry Vinaigrette



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\$31.99 per person

Chicken Piccata

Chicken Breast Lightly Dusted with Flour and Sautéed
Finished with a Lemon Scented Glace with Capers and Parsley

Chicken Milan

Seasoned and Grilled Breast of Chicken with Sautéed Oyster Mushrooms,
Toasted Pine Nuts, Basil Pesto and White Wine

Sauteed Breast of Duck

Served with Sweet Potato Pancakes and a Merlot Wine Jelly Sauce

Grilled Filet of Angus Beef

Beef Tenderloin Filet Seasoned and Grilled to Perfection and
Served with a Boot Ranch Whiskey Sauce

Medallions of Beef

Bistro Style with Roasted Tomatoes, Fresh Spinach,
Stilton Cheese and Red Wine Demi Glace

Medallions of Beef Jalisco

Grilled Medallions of Beef Tenderloin Seasoned with Garlic and Cilantro
Topped with a Tomato Poblano Glace and finished with Jalisco Cheese

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Penne Pasta

Sauteed Lobster, Scallops, Asparagus Tips, Roasted Tomatoes,
Calamata Olives and a Saffron Cream

Rotisserie Pork Tenderloin

Brined and Marinated with Molasses and Chipotle. Served with a
Mole Scented Demi Glace

Grilled Salmon Filet Forester

Brushed with Basil Pesto, Grilled and Finished with a
Trio of Mushrooms, Herbs, and White Wine

Sizzling Salmon Filet

Served with Fresh Spinach, Artichokes, Sauteed Shrimp and Cider Cream

Jumbo Lump Gulf Crab Cakes

(Market Price)

Fresh Jumbo Lump Crabmeat with Finely Diced Peppers,
Scallions, and Spices

Sautéed and Served with a Smoked Corn Sauce and Ancho Chili

Dinner Side Dish Selections

Wild Rice Pilaf

Mixed Grain Pilaf

Stir Fried Rice

Sweet Potato Pancakes

Anna Potatoes

Fondant Potatoes

Roasted Garlic and Herbed Duchesse Potatoes

Creamy Orzo Pasta

Marinated Grilled Vegetables

Medley of Seasonal Vegetables

Haricots Verts with Pecans

Sesame Lemon Carrots

Zucchini Provencal

Spinach Soufflé

Parmesan Crusted Tomatoes

Asparagus Bundle



DINNER BUFFETS

Includes Choice of Salad, One Entrée, Two Side Dishes, Dinner Rolls and Butter
\$24.99 per person

Salad Choices:

Mixed Field Greens Salad with Tomatoes, Cucumbers, Red Onion, Carrot Curls, Olives and Dressing

Caesar Salad with Romaine Lettuce, Sun Dried Tomatoes, Calamata Olives, Parmesan Croutons and Caesar Dressing

Mixed Spring Lettuces with Poached Pears, Candied Pecans, Stilton Cheese, Blueberries and a Blueberry Vinaigrette Dressing (add \$3.00)

Southwest Caesar – Traditional Salad with a Western Flair, Roasted Corn, Black Beans, Tortilla Chips, Toasted Pumpkin Seeds, Roasted Tomatoes and a Chipotle Flavored Caesar Dressing (add \$3.00)

Entrée selections

Sautéed Chicken Breast with Sliced Prosciutto

Sautéed Eggplant, Mozzarella Cheese with a Simmered Tomato and White Wine Sauce

Herb Grilled Breast of Chicken

Finished with a Trio of Mushrooms and a Red Wine Demi Glace

Artichoke and Goat Cheese Stuffed Chicken Breast

Served with a Sweet and Tangy Roasted Red Bell Pepper Sauce

Pasta Tuscany with Shrimp and Chicken

Penne Pasta with Chicken and Shrimp, Artichoke Hearts, Peas, Olives, Red Peppers and a Creamy Pesto Sauce

Stuffed Loin of Pork

Autumn Fruits, Celery, Onions, Pecans and Croutons
Served with a Demi Glace

DINNER BUFFETS

Entrée Selections Continue

Cedar Planked Salmon

Finished with Our Own Raspberry Chipotle Sauce

Grilled Filet Mignon

Tenderly Marinated with a Green Peppercorn and Dijon Crust,
Served with a Cognac Sauce

Shrimp Creole

A New Orleans Classic with Sauteed Jumbo Gulf Shrimp in a Tangy Creole Sauce
Served with a Saffron Rice Pilaf

Grilled Salmon Filet

Prepared with Fresh Spinach, Cannelloni Beans and Roasted Tomatoes

Filet of Red Snapper

Seasoned, Seared and Finished with Sherry, Shallots, Shrimp, Cream,
Tomatoes and Basil

Dinner Buffet Side Dish Selections

Wild Rice Pilaf
Mixed Grain Pilaf
Stir Fried Rice
Garlic Mashed Potatoes
Roasted Herb Baby Potatoes
Parsley New Potatoes with Sour Cream
Marinated Grilled Vegetables
Medley of Seasonal Vegetables
Green Beans with Mushrooms and Onions
Sesame Lemon Carrots
Zucchini Provencale
Spinach Soufflé
Broccoli
Cauliflower
Asparagus

Minimum 25 Guests Please

***All Food Delivered in Disposable Pans.
Chafing Dishes are Available
for a Nominal Fee.***

February 2008

