



## SAMPLE MENU ITEMS

This is just a sampling of the items we have available.

Our chefs are pleased to help design a custom menu using these suggestions or any other requests.

### Appetizer

#### **Mediterranean sampler platter**

–hummus, olives, feta, pita

Tomato & mozzarella **bruchetta**

Artichoke - parmesan **tartlet**

Truffle white bean **hummus** + crostini + shallot jam

**Duck Confit** on johnny cake with apple chutney

Hand made **guacamole** with tortilla chips

Homemade **potato chips** & bleu cheese

or french onion dip

Thin crust **pizza** with beef tenderloin + blue cheese

+ roasted tomato + caramelized onion

**Fruit** + exotic **cheeses** from around the world

Italian marinated **vegetables**

**Jerk chicken** skewers with mango chutney

**Crab cakes** with creole mustard remoulade

**Rockefeller Mushrooms** stuffed with spinach & bacon

**Tuna tartar** in asian spoons

Smoked **salmon** lomi-lomi

**Walnut & Brie** en crouete

**Lamb lollipops** + chimichurri sauce

Charred **beef** + bleu cheese mousse + crostini

**Classic Shrimp** cocktail

**Oyster** shooters

**Lobster** & brie quesadillas

### Salad Options

**Please select 2-3 options.**

**Simple greens** with choice of housemade dressings

**The Wedge** romaine, tomatoes, bacon, bleu cheese

**Red Pony Caesar** with romaine, parmesan, & creamy peppercorn dressing

**Spinach**, pinenuts, goat cheese, balsamic vinaigrette

**Strawberry**, feta, toasted almonds, mixed greens, citrus vinaigrette

**St. André** cheese + honey marinated walnuts over simply dressed greens

**Cranberry Salad** - Dried cranberries, spiced pecans, mixed greens, shallot vinaigrette

**Watermelon**, yellow tomatoes, watercress, cucumbers, honey-thyme vinaigrette

## **Entrée**

**Please select 3-4 options.**

Chicken-portobello pasta with tomatoes, parmesan, and creamy pesto sauce

Roasted beef tenderloin over butter whipped potatoes, grilled asparagus, and lemon butter

**Shrimp & Grits** - Apple bacon + green onion + mushrooms + wine over garlic cheese grits

**Veal chop**, herb roasted potatoes, + rosemary demis

Balsamic braised **short rib**, cipolini onions, gremolata couscous

Grilled rack of **lamb** with chimmicurri, roasted purple potatoes, and tomato salad

Pan seared **scallops** with sesame green beans, cilantro jasmine rice, sweet soy – peanut sauce

Roasted **chicken** breast over sundried tomatoes, asparagus, and artichoke hearts

**New Orleans half & half** – fried oysters & fried seasonal fish over rice + tomato etouffe

Jerk **Pork** Tenderloin with mashed sweet potatoes & fruit chutney

Seasonal **Fish** + parmesan risotto, sautéed spinach, lemon bure blanc

Smoked black pepper **beef medallions** + roasted new potatoes & haricot verts

## **Dessert Ideas**

**Please select 2-3 options.**

Classic **crème brulee**

**Strawberry shortcake** over sweet biscuits with whipped cream

**Chocolate** molten cake with raspberry sauce

**Tres leches** cake-assorted flavors

**Pear** tart tatin

Seasonal Fresh fruit **crisp** or **cobbler**

**Lemon tart** with fresh blackberries

Butterscotch + Macademia nut **bread pudding**