

SEATED DINNER SELECTIONS

Nouveau American Cuisine

FIRST COURSE

Sautéed Fois GrasWith wild berry coulis

Lobster MedallionsWith basil and lobster sauce

Field Greens

Wrapped with smoked salmon drizzled with lemon-lime vinaigrette

Sea Scallop CevicheWith cherry tomatoes and arugula

in cherry tomatoes and arugu

Marinated Shrimp

Seasoned with garlic, cilantro, and tomato fillet in a radicchio cup

Mixed Lettuce and Fennel Salad

With citrus vinaigrette

Warm Sea Scallops

With anise cream and pink peppercorns

Corn and Crabmeat Flan

With saffron cream

Seared Sea Scallop

With sautéed apple slices over mixed baby greens

Lobster Medallions

With papaya and arugula

Shrimp and Sea Scallops

Over wilted Savoy spinach and caramelized walnuts





Grilled Quail

With molasses glaze and corn and arugula salad

Smoked Duck Salad

With asparagus, Frisée lettuce and cherry tomatoes

Gulf Shrimp Ceviche

Seasoned Sea Scallops

Upon baby spinach sautéed with a chorizo and saffron lobster sauce

ENTRÉES

Coffee Rub Roasted Beef Tenderloin

with Kaffir lime leaf and infused chimichurri sauce

Pink and Green Peppercorn Encrusted Beef Tenderloin

Served over a Port reduction sauce

Carved Top Round

With caramelized onions and a Dijon cream sauce

Rack of Lamb

Rubbed with garlic and Provençale Herbs served with minted jus

Oven Roasted Leg of Lamb

With rosemary essence

Roasted Pork Tenderloin

Seasoned with garlic and Asian spices with wasabi sauce

Grilled Pork Tenderloin

With fresh peach and ginger sauce

Chicken Breast

Rolled with roasted peppers and goat cheese with pepper sauce

Chicken Sautée

With apples, raisins and almond slivers in a Calvados reduction

Indonesian Roasted Chicken

With crushed peanuts and chili-cucumber relish

Chicken Breast

rolled with almonds, spinach and fresh herbs, served with saffron aioli







Lemon and Herb Grilled Chicken Breast Medallions

With citrus-olive oil emulsion

Roasted Duck

With olive and orange sauce

Duck Breast

With plums, pears and wild berry concassée

Mexican Pipían Chicken

Drizzled with a dark red chili sauce, almonds, cloves, and cinnamon

Tarragon Chilled Salmon

On a bed of grilled balsamic glazed asparagus with tarragon sauce

Chilean Sea Bass

Rolled in black and white sesame seeds accompanied by warm teriyaki vinaigrette

Grilled Salmon

With mustard dill cream

Mahi Mahi

Dressed with tomato-caper vinaigrette and rosemary mayonnaise

Grilled Swordfish

With avocado-lime salsa

Pistachio Encrusted Red Snapper

With scallions and a ginger and papaya salsa

Lemon Glazed Salmon

On a bed of black pepper slaw with caramelized orange and star anise sauce

Macadamia Encrusted Mahi Mahi

Served on a bed of pineapple, mango and bok choy salsa with a blood orange sauce

PASTA

Wild Mushroom Ravioli with Pesto
Three Cheese Tortellini with Toasted Pine Nuts and Garlic Cream
Penne Pasta with Tomato and Fresh Basil Sauce
Farfalle with Scallops, Shrimp, Porcini Mushrooms and Sweet Peas
Ruffled Pasta with Grilled Shrimp and Vodka-Spiked Cream Sauce
Lobster Ravioli with Tomato Cream
Orzo with Artichokes, Sun Dried Tomatoes, Feta and Marinara Sauce







VEGETABLES AND SIDES

Signature Grilled Seasonal Vegetables

Drizzled with herb infused olive oil

Giant Asparagus Spears

With lemon vinaigrette

Zucchini and Squash Julienne

With Tahitian vanilla butter

Honey Glazed Baby Carrots

With cinnamon

Sugar Snap Peas and Leeks

Grilled Portobello Mushrooms

Marinated with rosemary, lime and olive oil

Haricot Verts Sautée

With roasted garlic butter

Ratatouille

Butternut Squash Gratin

Crowned with candied pecans

Grilled Parmesan Polenta Squares

Roasted Red Bliss Potatoes

With garlic and herbs

Fruited Wild Rice

Maple Whipped Sweet Potatoes

Corn Pudding Soufflé

Topped with Monterey Jack Cheese

Roasted Garlic Mashed Potatoes

Rice Cakes

Encrusted with pecans and raisins

Rice Pilaf

With wild mushrooms







Potato Gratin

With three cheeses and caramelized onions

Gingered Couscous

With raisins and chickpeas

Jasmine Rice

Sprinkled with coconut flakes

Lemon Basmati Rice

Golden Bulghur

With scallions, plum tomatoes and pine nuts

Baked Cauliflower

Drizzled with olive oil and shredded Parmesan

SALADS

Mixed Baby Greens

With raspberry vinaigrette, chèvre and candied walnuts

Classic Caesar

Romaine, gourmet croutons, anchovy dressing and Parmesan

Mesclun Greens

With sliced poached pears, crumbled Gorgonzola and candied almonds with pumpkin seed vinaigrette

Vine Ripened Tomatoes and Smoked Mozzarella

With basil vinaigrette

Hearts of Palm

With mâche, avocado and a garlic-cilantro dressing

Baby Greens

with goat cheese, sun-dried tomato and orange vinaigrette

Spinach and Frisée Salad

With baby beets and mustard vinaigrette





