



“Summer Chill” Menu

Pre Set Selections

Chicken Fresca ~ D
\$16.00

Grilled chicken, micro greens, baby Heirloom tomatoes & fresh Mozzarella accented with basil oil.

Grilled Baguette
Radicchio Three Bean Salad

Haricot vert, yellow wax beans, garbanzo beans, radicchio and a fresh oregano vinaigrette.

Petite Oven Roasted Striped Creamer Potatoes

Cilantro Lime Shrimp & Scallop ~ D
\$27.00

Seven grilled shrimp & scallops stacked atop micro greens with colorful tortilla strips and papaya salsa.

Baby Field Greens, Feta Cheese, Orange & Watermelon Sections and Tangerine Vinaigrette.
Chayote Squash Slaw

Black Bean Salad, Corn, Onions and Red Bell Peppers Lightly Tossed in Lemon Garlic Dressing

Grilled London Broil ~ D N
\$17.00

Thinly sliced London Broil served open faced with roasted red peppers & sautéed onions atop grilled French bread with mixed greens and pesto aioli.

Baby Hearts of Romaine Caesar Salad
Pancetta Herbed Potatoes
Roasted Garlic Broccoli

Herb Stuffed Chicken Breast ~ D N
\$17.00

Semi-boneless 7.5 oz, chicken breast stuffed with fresh herbs, shallots and goat cheese, baked and brushed with garlic olive oil.

Dijon Potato Salad

Red potato salad Dijonnaise with fresh rocket leaves infused with French thyme.

Fresh Asparagus Spears

Chopped greens, dried cranberries, dried apples, candied pecans and blue cheese crumbles.
Thimbles of Raspberry Vinaigrette, Remoulade & Lemon Oregano Aioli

Grilled Salmon with Papaya Salsa ~ D
\$25.00

Salmon topped with Papaya salsa.

Asparagus with Remoulade
Petite Oven Roasted Striped Creamer Potatoes

Baby Field Greens tossed with Feta Cheese, Orange and Watermelon Sections and Tangerine Vinaigrette.

Buffet Selections

Mahi Mahi with Mango Salsa

\$26.00 per person

Mahi Mahi topped with mango salsa.

Beef Tenderloin

\$36.00 per person

Cold tenderloin with horseradish terrine, sliced tomatoes and fresh basil.

Herb Stuffed Chicken ~ D

\$17.00 per person

Baked semi boneless chicken breast stuffed with fresh herbs, spinach, shallots and goat cheese.

Chicken Bruschetta

\$16.00 per person

A semi boneless chicken breast topped with diced tomatoes, garlic, basil and olive oil.

Chicken Gremolata ~ D N

\$16.00 per person

Fresh semi boneless chicken breast topped with sun dried tomatoes & roasted pine nuts served with basil cream sauce.

Choice of one salad:

Mixed Green Salad – Mixed baby field greens tossed with blue cheese crumbles, roasted walnuts, dried cranberries and balsamic vinaigrette.

Caesar Salad – Crisp Romaine tossed in authentic Caesar dressing with croutons and fresh shaved Parmesan cheese.

Citrus Salad – Seasonal greens with citrus fruit and pear pieces lightly tossed in Sweet Citrus Vinaigrette.

AND

Choice of one:

Tomato, Mozzarella & Basil Salad – Fresh mozzarella, basil and tomato slices served on a platter with Balsamic Vinaigrette.

Grilled Vegetable Salad – An array of fresh garden vegetables grilled and tossed in a Balsamic Vinaigrette.

Asparagus with Remoulade – Chilled asparagus spear bundles accented with a delicious remoulade.

Fresh Fruit – Assorted seasonal fruits, melons and berries displayed and garnished with fresh mint.

AND

Choice of one:

Marinated Purple & White Potatoes – Small cut purple and white potatoes tossed with artichoke hearts, extra virgin olive oil and Italian herbs.

Harvest Wild Rice Salad – Wild rice with apricots, pecans, scallions and golden raisins.

Red Potato Salad – Baby new potatoes tossed with traditional accompaniments.

Trio Pasta Salad – Spiral carrot, spinach and beet pasta tossed together with fresh steamed vegetables, artichoke hearts, olives, red and yellow peppers in a champagne dressing.

Orzo Salad – Chilled rice pasta, red pepper, artichoke hearts, green and black olives, red onion and celery tossed in Dijon/Garlic Dressing.

Sundried Tomato Orecchietta Pasta Salad - Orecchietta pasta tossed in balsamic vinaigrette with fresh arugula, basil, roasted pine nuts, Kalamata olives sundried tomatoes and fresh mozzarella.