

## Hors d'oeuvres

Seafood Cocktail - *Served in a Martini glass with scallops, crab, lobster and shrimp*

Grilled Prawns - *Three large skewered scampi-style prawns*

Pineapple Beef Brochettes

Coconut Shrimp

Sesame Chicken Crisp - *our award winning hors d'oeuvres*

*with stuffed chicken wheels are paired with sesame glaze on a crisp*

*More options are available*

## Entreés

### Seafood

Grilled Norwegian Salmon – *Sweet Bourbon Teriyaki Glaze*

Pan Fried Sea Bass – *Asian influenced, caramelized sugar glaze*

Sautéed Shrimp Scampi – *garlic, lemon, pinot grigio and fresh herbs*

Oriental Marinated Tuna – *Soy-wasabi marinade, sesame seeds, seared rare*

Pacific Rim Swordfish Filet – *8 oz. filet, basted in green tea and ginger-soy with compound butter*

Lobster Pan Roast – *Pan roasted lobster tails in a saffron cream with diced tomato*

Macadamia Encrusted Halibut – *Panko and Macadamia crusted halibut, pan fried with mango-papaya chutney*

Grilled Diver Scallop Skewers – *two large grilled skewers, marinated in Chardonnay, shallots and thyme*

### Poultry

Chicken Champagne– *Breast stuffed with shrimp, lobster, crab with a light Champagne sauce*

Southwest Chicken Sauté - *Marinated with a kick of the old southwest*

Chicken Firenza – *breast sautéed with roasted red pepper, artichoke, and asparagus in light volute sauce*

Chicken Marsala – *breast lightly sautéed in a Marsala Wine sauce with Mushrooms*

Chicken Tequila – *breast sautéed with tomato, chili peppers, lime juice, onion and gutsy Cuervo Gold sauce*

Grilled Cilantro-Lime Chicken – *Breast of chicken grilled with a sassy Cilantro-lime marinade*

Lemon Herb-crusted Chicken – *two breasts lightly sautéed with a white wine sauce*

### Beef

Filet Mignon – *10 oz. Choice Cut - premium of steaks*

Stuffed Filet Mignon – *Mushroom Duxelles with Snow Crab stuffing*

Porterhouse Steak – *24 oz. Cut – Rubbed with cracked pepper and kosher salt*

Angus New York Strip Steak – *12 oz. Cut – Grilled to Medium-rare*

Rolled Flank Steak - *panchetta, asparagus, egg, cheese with a flavorful pomodoro tomato cream sauce*

Veal Medallions *with classic mushroom demi and cream sauces*

Beef Tenderloin Tips with Wild Mushrooms - *Burgundy demi*



## Pork and Lamb

Barbecue St. Louis Style Ribs - *smothered in house made sauce. Delicious!*

Succulent Lamb Chops – *grilled with light chef's seasoning and mint jelly*

Savory Stuffed Boneless Pork Chops – *two large chops broiled, stuffed with sage-cornmeal stuffing, homemade apple sauté*

Stuffed Pork Loin – *with wild mushroom and spinach with natural pork jus*

## Pasta

Seafood Fettuccine – *shrimp, lobster, scallops in a saffron cream sauce served on fettuccine*

Penne Pasta - *with fresh Pomodoro and basil*

Shrimp sautéed *with garlic and oil paired with angelhair*

Blackened Chicken *with a Gorgonzola Cream Sauce over a bed of Cavatapi*

Traditional Linguine and Baby Clams *(red or white sauce)*

Fresh House-made Pesto Fettuccine *with Garlic-Olive Oil and fresh grated cheese*

Fresh House-made Sundried-tomato Linguine *with fresh tomato-olive oil-garlic sauce*

Wild Mushroom Ravioli *with Asiago Cream Sauce*

## Accompaniments

Potato - *Pommes Dauphinoise, Skin on Smashed, Mashed Idaho, Roasted Redskin Potato Potato Gratinée, Potato Lyonnaise, Baked*

Rice: *Traditional Risotto, Savory Rice Pilaf, Wild Rice, Saffron Rice, Brown Rice, Jasmine Rice, Basmati Rice, Tomato-Basil infused Rice*

Pasta Side Dishes *prepared to your specifications*

Vegetables: *Butter-glazed Summer Vegetables sautéed lightly and seasoned, sautéed Spinach with garlic butter, Grilled Seasonal Vegetables with Ancho Butter, Asparagus with Fresh Herb Butter, Broccoli with julienne Red Peppers, Haricot vert with slivered almonds, Roast Squash (seasonal), sautéed field mushrooms in chardonnay sauce, White Asparagus (seasonal) with Herb Butter, sautéed Snow Peas with red pepper julienne, Ginger-Glazed Sweet Baby Carrots Whipped cauliflower with butter, sour cream, chive and cheddar (carb friendly)*

**Our Chef's enjoy flexing their Culinary muscles. If you don't see what you seek, just ask when you place an order.**

**Grilled Cilantro-Lime Chicken**



*Menu designed as a guideline*

*Gourmet Airfare...Catering Elevated To New Heights! May We Suggest A Wine?*