



SAMPLE MENU

*THE PRODUCTION INDUSTRY AND CORPORATE EVENTS

BREAKFAST

Continental breakfast selection

Assorted muffins, croissants and bagels served with fresh fruits, crudités, Coffee, tea and freshly squeezed orange juice.

Full breakfast

Includes all of the above + eggs, bacon, sausages, Assorted cheese, Elegant fruit display, variety of Granola and cereal, Yogurt/fruit cups, Other items and services available upon request.

DELI LUNCH:

3 assorted sandwiches (from list below), house salad, dirty chips, brownies and fruit

House Focaccia or French Baguettes

Pesto Grilled chicken, grilled vegetables, mozzarella de buffalo, sundried tomato spread

Buffalo Chicken, creamy gorgonzola, grilled onions, sliver slices of celery

House Tuna Salad, grilled onions Tapenade spread and sun dried tomatoes

Curry Chicken Salad

Turkey Breast Sausalito, Fire roasted peppers, Munster cheese, chipotle dressing

Turkey Breast, cheddar cheese, tomatoes, lettuce, Dijon

Prosciutto, Mozzarella de buffalo, tomatoes, pesto and a balsamic drizzle

Prosciutto, brie, tomato, walnuts/cilantro spread

House Roast beef, coleslaw, Parsley light mayo/mustard dressing

Smoked Ham, Cheddar cheese, iceberg lettuce tomatoes.

Vegetarian Sandwiches

Grilled vegetables, mozzarella de buffalo, alfalfa sprouts and pesto

Grilled Eggplant, goat cheese, lettuce, tomatoes and parsley

SILVER PACKAGE

Drop off

Includes: 2 Main Course, 1 Salad, 1 Accompaniment, Dessert, Fruit and Cookies

Main Course-

Chicken Marsala

Chicken Parmigianino

Beef brisket in red wine reduction.

Grilled Skirt steak, grilled onions with a Teriyaki glaze.

Cameron Enchilada: shrimp cooked in a delicious Creole sauce.

Beef or chicken brochettes

Fish of the Day: in a fresh tomatoes cilantro sauce

Baked Salmon with thyme and lemon zest

Teriyaki Salmon, Scallions and sesame

Accompaniments:

Yellow/ White fragrant Rice

Couscous Sundried tomatoes

Rosemary Roasted Potatoes

Salads:

Garden Salad House Vinaigrette

Greek Salad

Caesar Salad

GOLD PACKAGE

Delivery, Set up and Pick up of Service Items (chafing dish and coolers)

Includes: 2 Main Course, 2 Salads, 1 Accompaniments, 1 warm Vegetable, Dessert, Fresh Focaccia and Herbed Butter, Fruit and Cookies

Main course-

Churrasco or Chicken Fajitas

Sate Chicken Skewers (peanut, chili, coconut milk sauce)

Roast chicken Butter Lemon herbs

Grilled beef steak, chimichurri sauce

Chicken Breast scaloppini with mushrooms Sauce

Sautéed chicken with Asparagus and green beans

Grilled Salmon lightly creamed with dill and lemon,

Salmon teriyaki orange pineapple ginger confi

White fish Heirloom Tomatoes and Cilantro Sauce

Beef patties in fresh tomatoes and basil

Mixed Grill platter: Churrasco, Rosemary Chicken, Beef kebabs, Hot Dogs florets

House special Burgers with all the condiments

Vegetarian Lasagna

Accompaniments

Israeli couscous with pistachio and eastern spices

Oven Roasted Thyme potatoes

Bowtie Pasta with zucchini garlic and mint.

Spaghetti pomodoro

Fettuccini Matriciana- Wild mushrooms, chili-

sundries tomatoes in Olive oil

Couscous, sundries tomatoes

Jasmine Fragrant rice/ Pilaf

Salads:

Thai Carrot Salad with Coriander, Scallions toasted Sesame Seeds and Peanuts

Cherry tomatoes with Basil Chiffonade and Pine nuts

Romaine, Artichoke Hearts and Walnuts in a Lemon – Herb Vinaigrette

Bean sprouts, Mushrooms, tossed sesame, scallions in chine's dressing

Crunchy Red Radish and Cucumber Salad

Sliced Beefsteak Tomatoes with Scallions, Black Olives and Anchovies.

French Country Grated Celery Root in a Traditional Mustard Sauce

Fennel Salad with lemon and dill

Arugula, Asparagus and Pomegranate with Thin Sliced marinated Lemons

Creamy Dijon Potato Salad with dill

Assorted Grilled Asian Cabbages Salad with A Sweet and hot Chili Dressing

Corn mint salad , Garbanzo beans, scallions, lemon

Arugula frisee and strawberries salad raspberry vinaigrette dressing

Classic Caesar salad

Warm Vegetables:

Sautéed Zucchini with Dill and Chick Peas

Sautéed vegetables

Green beans Almandine

Caramelized Carrots

Sweet potatoes, cinnamon and chili

Desserts:

Elegant fruit platter

Layers of Arugula, slices of beef steak tomatoes, avocado, hearts of palm.
Tubule Salad Italian parsley, Mint, tomatoes, pine nuts "Lemo'oil" dressing
Beet, carrots, pineapple s and walnut salad
Quinoa- Scallions, red peppers, mango, chili vinaigrette dressing
Green classic salad Vinaigrette dressing,
Asparagus, beet, Scallions and Gorgonzola
Vegetable Platter with dips

PLATINUM PACKAGE

Full service catering – Fancy Center dishes and Chafing Dishes,
A Sample menu

Hors d' oeuvres:

Cold tomato soup with cucumber and cantaloupe

Mini Puff pastry

Cozy sweet and spicy Shrimp wrapped with Smoked Bacon and seared Pear

Appetizer: (please choose 1)

Mushroom caramelized onion and Nut Tarts

A TRIO OF Tuna tartar, Ceviche in Ginger and cilantro, Jumbo Shrimp cocktail / or

Crab and Beef Steak Napoleon

Salads: (please choose 2)

Apple and Fennel Salad

Quinoa Tropical Tubule Salad

Indian style Carrot Salad

Carrot Sticks, cumin, assorted nuts and balsamic dressing

Baby greens, micro Greens and Mustard Leaves with a Balsamic reduction Dressing

Fish: (Please choose 1)

Slow baked Cod with roasted red peppers and cilantro

Pepper and Fennel Crusted Salmon

Grilled Snapper with baby Bok Choy and soy ginger vinaigrette

Meat: (please choose 1)

Lamb Shank Braised with Green Curry

Grilled Beef Tenderloin Cracked Pepper and Chimichurri

Accompaniments: (please choose 1)

Roasted Fingerling potatoes

Moroccan Couscous Cinnamon -Silan glazed Vegetables

Warm Vegetables:

Water chestnut, Sugar snaps peas, and Shitakes

Baby Whole Zucchini with

Dessert (please choose 2)

Mint Soup with assorted fruits

Individual Tri-color Chocolate Parfait

Passion Fruit Soufflé

Charcuterri platter: Imported and domestic
cheese and cured and aged meats, all
accompanied with anti pesto and crackers

*GATHERINGS AND EVENTS

Cocktail and Reception menu

*Seared ahi tuna over crispy plantain
a touch of spicy guacamole, mango salsa*

*BBQ short ribs, poblano peppers
on corn belinis*

*Herbed marinated Calamari
Over broscata aioli*

Grilled Portobello mushrooms stuffed with crab meat

*Marinated Octopus capers
Over potato latke*

Bite Size Lamb chops in Mint, pine nuts and touch of lemon (please add \$3 pp)

*Rock shrimp mushrooms spring rolls
fire aioli sweet chili sauce*

Baskets of phyllo dough filled with 4 cheese

Miniature beef Wellington dipped in light Dijon cream

Beef skewers wrapped over green olive stuffed with peppers

*Ceviche Martini with a touch of vermouth and ginger
On a spoon*

Radishes cups filled with tartar tuna

*Assorted sushi rolls
Tuna, California, spicy tuna,*

*Shrimp cocktail in
Phyllo baskets*

*Caramelized Port figs stuffed with stilton
wrapped with prosciutto*

*Mini skewers capresse
drizzle of balsamic reduction*

*Five spices Steak Onglet
Skewered with stuffed almond green olive*

*Seared Ahi Tuna
Over wakame seaweed salad cake*

*Asian meatball Wrap
Misso glazed in bok Choy*

*Scandinavian Smoked Salmon
dill aioli on Bellini's a touch of Caviar*

Buffet

Creative Elegant Hors D' oeuvres

Braised Cab short ribs on polenta squares

*Shrimp colossal stuffed with Asian pear wrapped
With bacon Guava BBQ dipping sauce*

Dragon Fruit Cobia Ceviche

Dinner:

Salad - Nordic organic Greens Goat Cheese roasted walnuts Cranberry Dressing

*Angus Braised Rolled Skirt Steak with Asparagus tip and Chimichurrie/ or
Fillet Tenderloin Au poivre*

*Grilled Salmon picata /or
Baked oven Black Grouper Beurre Blanc*

*Home Style Yum, potato Mashed
Black Seafood Risotto*

Sit Down Dinner

Ostera Caviar, Bellini's, crème fraîche

Braised Cab' short ribs on polenta squares

Grilled Baby Lamb chops dusted with Pistachio, mint

*Florida Keys Lobster tale Medallions wrapped with kadaifi Noodles
Oregano lemon chili vinaigrette*

Dragon Fruit Cobia Ceviche

The Menu:

Appetizer:

Colossal stone crab with all the condiments

Salad:

Roasted pear salad, apples D'Ambert Blue cheese hazelnut vinaigrette

Main:

Lamb Ossobuco, Organic Kasha- Caramelized onions and Fig, Shaved Fennel mint and Pomegranate salad /or

*Aged Rib Eye Steak topped with local crab salad, Baby market Rosemary potatoes, Herring Verde
/and*

Florida Black Grouper Roasted beats Butter, Risotto- okra and Japanese eggplant

Oriental Kale Salad, with lemon Serrano chilies and Mint

Dessert:

Individual flourless Coffee chocolate cake topped with Chantilly and blackberry compote

Hot granny, Remy Martin tart tatin White chocolate ice cream roasted hazelnuts and shaved coconut

Port Wine - Domestic and Imported Cheese and Fruit

Platters

Charcuterie and cheese

*Assorted imported cheese, Genoa salami, sliced prosciutto, Italian Mortadela and slices
of Roast Pork and turkey Breast all accompanied with Anti pasti and Crackers*

Puff pastry delights and Pigs in the blanket

Mediterranean Platter

Hummus, Tahinni, Grape leaves, Falafel and pita points

Assorted Wraps

Asian style: Shrimp brochette, spring rolls, Korean Meatballs

Smoked Brisket chipotle, and Smoked Turkey Sliders

Crudité

Elegant fruits assortment Cookies and Brownies-

***BBQ AND GRILL**

Backyard Barbeque

The Garden

*Tomatoes, Cucumbers, Red Onions & Basil Salad
Wedges of crisp Iceberg, Onions, Bacon & Crumbled Blue Cheese*

Blue CRAB Macaroni Salad, Eggs, Tarragon Mayonnaise

Slices of Water Melon

Biscuits Potato Rolls, Texas Toast, Sourdough Roll

The Grill

New York Strips, House Made Steak Sauce

Ahi Tuna Steaks, Orange Gremolada

Barbeque Pit

Slowly Smoked Baby Back Ribs

Mango Barbeque 8 Way Cut Chicken

Braise Beef Brisket, Mustard Barbeque Sauce

North Carolina Barbeque Salmon, Apple Carrot Slaw
Slider Bar
American Angus Beef, Bacon, Blue Cheese

Sides

Baked Red Bliss Potatoes
Sour Cream, Chives, Cheddar & Bacon
Whole Grilled Vegetables
Carved to Order

Sweet Endings

Pecan Pie
Lemon Meringue Tart
Oreo Cheesecake
Chocolate Bread Pudding
Freshly Brewed Regular & Decaffeinated Coffee
Tea Selection

Indian Curry

Spicy Chicken Mango Curry

Coconut Curry Shrimp

Basmati Rice Pilaf, Pistachios Raisins

Vegetable curry

Beef and Potato Samosas

Cucumber Raita, Tomato Chutney & Brinjal Pickle

Chapattis, Naan \$Parathas Bread\$

Chai Thai

Chicken, Beef & Shrimp Pad Thai

Scallions, Chives, Ginger, Garlic, Eggs

Sprouts, Peppers, Carrots, Onions, Peanuts

To-Go Boxes & Chopsticks

Home Made Pad Thai Sauce
Ponzu Citrus Soy, Lemon Teriyaki
Siracha, White Miso Sauce, Sesame Sauce

Steamed Jasmine Rice
Sweet & Sour Pickled Cucumbers & Carrots