



## PLATED ENTREES:

*All Entrees are served with Redland Vegetables, Potato or Rice*

- \*Yellowtail Bayside pan seared finished with a crab cake & béarnaise
- Mahi Coulis sun-dried tomato coulis, artichoke hearts, capers & polenta
- Hazelnut Chicken finished with an mandarin orange, thyme reduction
- Yellowtail Almondine sautéed, served with an amaretto cream sauce
- Mahi mahi stuffed with shrimp and lobster sauce
- Salmon with lemon-dill butter sauce OR Dijon mustard cream sauce
- \*Prime Rib a succulent prime rib au jus served with horseradish sauce
- Mahi Mahi with capers, tomatoes and a lemon butter reduction
- Pistachio encrusted Yellowtail snapper with sweet chili beurre blanc sauce
- Chicken breast sautéed in garlic, wine, lemon and capers
- \*Mahi Mahi Oscar style with crabmeat, asparagus, and hollandaise sauce
- \*Prime Filet Mignon served with champignon sauvage sauce
- Jumbo Maryland Crab Cakes served with roasted red pepper coulis
- \*Chicken breast cordon bleu (\*\$9. Extra)

## BUFFET SELECTIONS:

- Yellowtail Snapper Almondine
- Mahi Mahi stuffed with shrimp and lobster mousse
- Yellowtail Snapper with sweet chili beurre blanc
- Sirloin Tips with mushrooms, onions in burgundy sauce
- Mahi Mahi meuniere with butter, lemon and capers
- Fresh Redland vegetables sautéed in garlic & oil served over linguine
- Fruit De Mar shrimp, tomatoes, peas, bacon and garlic cream sauce over pasta
- Paella shrimp, mussels, chicken and chorizo sausage over saffron sauce
- Chicken Breast prepared in choice of lemon butter OR curry sauce
- Fra Diablo scallops, shrimp, mussels, mahi mahi in spicy red sauce over pasta
- Meat ball Stroganoff served over pasta noodles

## SIDES:

- |                             |                        |                      |
|-----------------------------|------------------------|----------------------|
| Roasted assorted Vegetables | Roasted Potatoes       | Green Bean almondine |
| Sauteed Mushrooms           | Mashed Chive Potato    | Saffron Rice         |
| Cream Spinach and artichoke | Fresh Vegetable Medley | Rice Pilaf           |
| Ratatouille                 | Potato au gratin       |                      |

## CARVING STATION:

- Herb Encrusted Brisket of Beef
- Glazed Honey Ham
- Prime Rib au jus
- Roast Pig

## DESSERTS:

- |                              |                           |                          |
|------------------------------|---------------------------|--------------------------|
| Classic Key Lime Pie         | Chocolate Decadence Torte | Crème Brulee cheese cake |
| Chocolate toffee mousse cake | Reese's Peanut Butter Pie | Coconut Cake             |



## Menu Choices for Weddings, Rehearsal Dinners & Private Parties 2018

### **Butlered Hors d' Oeuvres:**

- Scallops wrapped in bacon*
- Mushroom stuffed with Maryland crab meat*
- Vegetable or Pork dumplings-fried or steamed with Szechuan sauce*
- Spring Rolls with red pepper coulis*
- Beef en croute wellington served with béarnaise sauce*
- Spanikopita*
- Thai Mahi Tenders with thai dipping sauce*
- Chicken Satay skewers with peanut sauce*
- Conch Fritters with sweet & sour dipping sauce*
- Asparagus wrapped in prociutto*
- Jumbo Shrimp with cocktail sauce*
- Coconut Shrimp with sweet & sour sauce*
- Brie wrapped in pastry with raspberry-v-*
- Vegetable Spring Rolls with red pepper coulis-v-*
- Miniature beef tenderloin kebobs*
- Chicken kebobs with pineapple*
- Crab fritters with remoulade sauce*
- Shrimp wrapped in bacon*
- Franks in a blanket with mustard dipping sauce*
- Petit meatballs with choice of bleu cheese or barbecue sauce*

### **Appetizer Displays:**

- Artisan cheeses with raspberry jam & crackers
- Florida smoked fish dip with crostinis
- Chilled jumbo shrimp with cocktail sauce
- Seasonal fruit
- Redlands vegetable crudite with bleu cheese and ranch dressing
- Ahi tuna tartar with seaweed and crispy wontons
- Sliders with chicken, beef or crab cake

### **SALADS:**

- Caesar Salad with shaved parmesan cheese, croutons and Caesar dressing
- Garden Salad finished with hearts of palm, tomato, cucumber and black olives
- Red Bliss Potato Salad
- Tricolor pasta, mozzarella, onion, tomato, olives and vinaigrette