


Plated Entrée Menu Suggestions for 2010 and 2011

Below is a representation of the types of food that we may suggest for buffet style dinners or lunches.

A  denotes our most popular "signature" dishes

* Any of the below dishes can be served in smaller portions to form a tasting or multi-course menu *

Beef and Lamb

Cabernet Braised Beef Short Ribs

with a red wine reduction over *creamy mascarpone grits and sautéed baby carrots*

Grilled Flank Steak

citrus marinated flank steak, sliced and drizzled with cilantro-lime "chimichurri" and served with sweet potato and bacon hash, black bean and corn salsa

Filet Mignon au Poivre

with cognac cream, served over

roasted garlic smashed potatoes with asparagus bundles

Sliced Beef Tenderloin

served over potatoes au gratin with asparagus bundles

Pan Roasted Lamb Chops

Creole mustard and red wine pan sauce, creamy polenta and sautéed root vegetables

Poultry

Tuscan Chicken

an Italian seasoned pan seared chicken breast, smothered in tomatoes, white wine, basil and mozzarella cheese,

served on a bed of sautéed spinach over warm cannellini bean salad

Stuffed Chicken Breast

stuffed with wild mushrooms and Gruyere cheese, topped with a sweet morel sauce, with Yukon gold mashed potatoes

Southern Pan-Roasted Chicken Breast

topped with an artichoke, lemon and leek fondue, served with sautéed spinach and creamy Yukon gold mashed potatoes

Crispy Skin Duck Breast

sliced and served over a bed of sautéed greens, with sweet potato and bacon hash

Seafood

Sautéed Fresh Caught Grouper

topped with artichoke and creamy crabmeat; lemon and leek butter over sautéed spinach and Yukon gold mashed potatoes

"Charleston Style" Shrimp and Grits

with smoked sausage, onions and peppers in a white-wine cream sauce, served over creamy cheddar cheese grits (as good as you'll find outside of Charleston!)



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Seafood - continued

Gulf Coast Seafood Pasta

Florida pink shrimp and bay scallops tossed with penne pasta in a light white-wine cream

Jumbo Lump Crab Cakes

two jumbo crab cakes, drizzled with Creole white remoulade sauce and served with creamy pasta or Organic Spring Green Salad with Creole Mustard Vinaigrette

Fire Roasted Salmon

*topped with a sauce of white wine, capers and lemon-butter, **served over a bed of pasta with grilled seasonal vegetables***

Blackened Ahi Tuna

with spicy soy-mustard glaze, jasmine rice and sautéed spinach

Lobster Ravioli

in a light white-wine cream

Pork

Roasted Pork Tenderloin Medallions

*with wild mushroom ragout **over creamy polenta with sautéed vegetables***

Chili Rubbed Pork Loin

*roasted pork loin, rubbed with a piquant Southwestern seasoning served with **sweet potato and bacon hash with grilled seasonal vegetables***

Mojo Marinated Pork Shoulder

*slow cooked Cuban style pulled pork, with citrus reduction, served over a **conгри cake with grilled seasonal vegetables***

Andouille Stuffed Pork Loin

*roasted pork loin, stuffed with spicy Cajun pork sausage and sliced on a bias, served with **dirty rice***

Vegetarian

Bowtie Pasta

with asparagus and cherry tomatoes in a white wine olive oil sauce

Penne Pasta Primavera

fresh seasonal vegetables in roasted red pepper cream

Roasted Stuffed Red Pepper

stuffed with wild mushroom dirty rice and topped with mozzarella and parmesan cheese



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Starters, Soups, Salads and Small Plates

Key West Seafood “Martini”

fresh seared ahi tuna, poached jumbo key west pink shrimp, bay scallops, chopped red onion and scallions, tossed in a vibrant, tangy Key Lime Dressing, served cold in a miniature martini glass

Crabmeat Maison

lump blue crabmeat mixed with a creamy and tangy dressing, served over a bed of iceberg lettuce with a tomato wedge (absolutely divine!)

Coriander Tuna

seared rare ahi with avocado-tomato relish & chili-cilantro vinaigrette

Crab Cake and Spring Green Salad

jumbo lump pan sautéed crab cake with Creole remoulade sauce, served warm, atop a salad of Organic mixed greens, gently tossed with house-made Creole Mustard Vinaigrette

Duck and Andouille Gumbo

authentic Cajun style gumbo made with a dark roux, duck (or chicken) and spicy smoked sausage, served over white rice

Roasted Butternut Squash Soup

cooked from scratch using fresh roasted butternut squash

Strawberry Spring Salad

organic spring greens, strawberries, pecans, and blue cheese tossed in balsamic vinaigrette

Steakhouse Wedge Salad

tomatoes, red onion and crispy bacon with blue cheese or ranch dressing

Southern Garden Salad

romaine lettuce, grape tomatoes and croutons, tossed in a Vidalia onion vinaigrette

The Orleans Salad

romaine lettuce, grape tomatoes, croutons, crispy bacon and chopped egg, tossed in house made Creole mustard vinaigrette

Greek Salad

romaine lettuce, tomatoes, peppers and feta with Greek vinaigrette

Traditional Caesar Salad

romaine, homemade croutons, shaved parmesan cheese and a squeeze of fresh lemon

These are just some highlighted samples of the types of food that we serve. Each menu is custom designed and priced for your specific situation. Let us know if you have specific dishes you'd like to serve; we'll make it happen.

Updated September 2010

