



*Chef David*

## *Appetizers*

### ***Baked Brie***

Baked Brie in Pastry with Spiced Mango Served With Assorted Crackers.

### ***Twice Baked Mini Red Skin Potato***

### ***Grilled Chicken Satay***

With Spicy Peanut Sauce

### ***Mini Steak Quesadillas***

Fresh Tomato Salsa

### ***Mediterranean Herb Hummus Dip***

With Crispy Pita Chips

### ***Grilled Andouille Sausage bites***

With Caramelized onion, Bell Peppers, and Bacon

### ***BBQ Pork Sliders***

With Cheddar Cheese & Red Onion

### ***Antipasto Skewers***

Grape Tomato, Fresh Mozzarella, Imported Salami, Artichoke Hearts, Kalamata

Olives, Served With Balsamic Reduction

**Grilled Tandoori Beef Skewers**  
With Mint Yogurt Dipping Sauce

**Smoked Turkey Waldorf Salad**  
Served on Belgian Endive

**Saffron Shrimp Bruschetta**

**Herbs De Provence Roasted Vegetable Canape**

**Tuna Tataki**

Wakami, Wassabi Cream, Ponzu Sauce

**Gazpacho Shooter**

Chipotle Seared Sea Scallop, Roasted Tomato Gazpacho Garnished with Avocado & Crispy Tortilla Strips

**Grilled Vegetable Quesadillas**

Char Grilled Yellow Squash, Zucchini, Onions, Portobello Mushroom, Mixed Bell Peppers Served with Smoky Chipotle Salsa & Sour Cream

**Salads**

**Smoked Turkey Waldorf**

Smoked Turkey Breast, Toasted Walnuts, Fuji Apple, Over Mixed Greens with Strawberry Vinaigrette.

**Down Island Salad**

Mixed Greens, Tropical Fruit, Berries, Spiced Plantain Chips, Mango Vinaigrette.

**Beefsteak Tomato Stack**

Thick Sliced Beefsteak Tomato layered with Gorgonzola Cheese, Oil Cured Olives, Baby Arugula, Fire Roasted Peppers, Aged Balsamic Drizzle.

**Grilled Vegetable Napoleon**

Grilled Marinated Asparagus, Eggplant, Portabella Mushrooms, Fennel, Beefsteak Tomato, Zucchini, Yellow Squash, Bell Peppers, Bermuda Onion, layered with Boursin Cheese, and Pine Nuts over a Saffron Risotto Cake Mixed Greens with Roasted Garlic Balsamic Dressing.

**Entrees**

### **Osso Bucco**

*Braised Veal Shank, Porcini Mushroom Rissotto Cake, oven Roasted Vegetable and Gremolata Jus*

### **Citrus 5 Spice Sea Bass**

*Pan Seared Chilean Sea Bass, Spicy Peanut Glazed Broccolini, Fried Rice Vegetable Confetti, Ginger Soy Beurre Blanc.*

### **Surf n Turf**

*Char Grilled Aged Beef Tenderloin, Port Wine Demi Glace, Garlic Chive Yukon Gold Mashed Garden Grilled Vegetables, Pan Seared Jumbo Tiger Shrimp, Tossed in a Lemon Caper, Peperoncini, Butter Sauce.*

### **Mango Tango Grouper**

*Award Winning Dish won first place Pine Island Mango Fest Citrus Crusted Florida Black Grouper Topped with Mango Fruit Salsa, Banana Infused Sweet Potato Creamy Mango Beurre Blanc.*

### **Smoked Bacon Wrapped Pork Tenderloin**

*Berkshire Pork Tenderloin Pan Seared, Cranberry Balsamic Demi Glace, Served over Butternut Squash Risotto, Oven Roasted Vegetables.*

### **Southwestern Grilled Jumbo Tiger Shrimp**

*Chili Lime Marinade Jumbo Shrimp, Roasted Tomato Butter Sauce, Chipotle Mashed Potato, Cilantro, Tomato, Avocado, Corn Relish.*

### **Seafood Bouillabaisse**

*Canadian Lobster, Jumbo Tiger Shrimp, Mussels, Clams, tossed in a Saffron Braised Fennel Broth with Capellini Pasta, Sambucca Aioli*

### **Banana Curry Mahi-Mahi**

*Island Spiced Pan Seared Mahi-Mahi, Carmelized Banana Cream Sauce, Coconut Infused Sweet potato.*

## **Desserts**

- Chocolate-Glazed Hazelnut Mousse Cake
- Key Lime Cheese Cake
- Wild Fruit Torte
- Bittersweet Chocolate Cloud Cake
- Assorted Baked Cookies
- Mini Assorted Pastries-Raspberry crumble, Key lime Tart, White Chocolate Banana Tart, Eclair, Pecan Tart
- Apple Strudle
- Strawberry Grand Mariner Tiramisu

## **Six Course Sample Menu**

**First Course**

Amuse-Bouche

Peppercorn Crusted Sashimi Grade Ahi-Tuna, Grilled Portabella, Anise Aioli, Baby Micro Greens, served on Herb Cracker.

**Second Course**

Mixed Garden Greens, Tossed with Candied Pecans, Grape Tomato, English Cucumber, Creamy Goat Cheese, Raspberry Vinagrette.

**Third Course**

Edamame Ravioli, Garlic, Scallion, Cilantro, Ginger Broth.

**Fourth Course**

Seared Jerk Pork Tenderloin, Topped with a Chayote, Mango, Cilantro Slaw,

**Fifth Course**

Herb Roasted Prime Beef Tenderloin, Port Wine Demi Glace,  
Sauteed Jumbo Tiger Shrimp, Lemon Pepperoncini Capper Butter,  
Smoked Gouda Mashed Potato, Roasted Asparagus with Caramelized Shallots.

**Sixth Course**

Grand Marnier Flambee Georgia Peaches With Pistachio, Wild Berries, Served Over Vanilla Bean Ice Cream.

