

# 2017 SIGNATURE CATERING MENU



## **SMOKE & SPICE**

FINE CATERING & EVENTS



## Waiter Served Hors D' Oeuvres\*

Each delicate, bite size hors d'oeuvre will be passed on a serving piece uniquely garnished to complement the evening's theme and décor.

CHOICE OF 4

hand made to order hors d' oeuvres, great for a reception before dinner.

**CHOICE OF 7**

hand made to order hors d' oeuvres, perfect for a cocktail party, enhance with action stations or stationary hors d' oeuvre displays.

additional hors d' oeuvres 4.00 per selection

### Vegetarian

**MALIBU ASPARAGUS WRAP**

with Boursin cheese in puff pastry

**CUCUMBER CUPS**

filled with roasted corn, black bean, crumbled blue cheese and port wine reduction

**CAPRESE SKEWERS**

grape tomatoes, fresh mozzarella, basil, oregano, and a balsamic reduction

**TOMATO & MOZZARELLA BRUSCHETTA**

sun-dried tomato, artichoke hearts, basil on a toasted sliced baguette

**GOAT CHEESE STUFFED MUSHROOMS**

a savory blend of goat cheese and kale stuffing

**BRIE & CARAMELIZED APPLES**

in miniature phyllo cups

**YUMMY YUMMY VEGETABLE SPRING ROLL**

served with sweet and sour dipping sauce

### Seafood

**MINI CRAB CAKES**

served with a New Orleans style remoulade sauce

**GRILLED SCALLOPS**

on sugarcane skewers with lemon curry glaze  
add \$2.00 per guest

**BAHAMIAN STYLE CONCH FRITTERS**

fresh conch with celery, bell pepper and blend of island spices

**BRAZILIAN GRILLED SHRIMP COCKTAIL**

served with our special Chimichurri sauce  
add \$1.00 per guest

**BACON WRAPPED BBQ SHRIMP**

glazed with a sweet and spicy guava sauce  
add \$1.00 per guest

**SMOKED SALMON INVOLTINI**

herbed cheese, crispy vegetables  
add \$1.00 per guest

**JUMBO GRILLED SHRIMP SKEWERS**

with a Cajun spice blend and New Orleans style remoulade sauce  
add \$1.00 per guest

**Non-Seafood**

**ORANGE SESAME CHICKEN SATAY**

served with a sweet and sour dipping sauce

**MINI CHICKEN PASTELITOS**

with a sweet and spicy drizzle

**BEEF BRISKET QUESADILLA**

served with sautéed onions, guacamole and sour cream

**GRILLED PETITE LAMB CHOPS**

with a rosemary port reduction add \$4.00 per guest

**STUFFED SUN DRIED FIGS**

stuffed with Stilton cheese and wrapped in apple wood bacon

**OPEN FACED BBQ PORK SANDWICH**

on toasted brioche with red pickled onions

**BUFFALO STYLE CHICKEN SPRING ROLL**

a spicy combination of tender chicken breast, carrots and crispy vegetables

**CHIPOTLE FAJITA ROLL-UPS**

mini steak and bell pepper fajitas topped with a lime sour cream

**THAI BEEF SKEWERS**

tender & juicy skewers topped with a spicy peanut sauce  
add \$1.00 per guest

**SPICED LAMB MEATBALLS**

in a mini pita pocket with kalamata olive aioli

## Stationary Hors D oeuvres Display

Priced per guest

**FRUIT DISPLAY**

assorted seasonal fruit

**INTERNATIONAL CHEESE DISPLAY**

a gourmet selection of brie, aged cheddar, gorgonzola, colby-jack and smoked gouda accompanied by seasonal fruits, grapes, crackers and baguette slices add \$2.00 per guest

**CALIFORNIA VEGETABLE CRUDITES DISPLAY**

a beautiful display of garden vegetables including broccoli, carrots, cauliflower, mushrooms, cherry tomatoes, red and yellow peppers, served with a fresh

# SIGNATURE BUFFET

## SALAD SELECTIONS

CHOOSE ONE AND A SECOND FOR 1.50 PER GUEST

<b>STRAWBERRY SALAD</b>	a medley of mixed greens, candied nuts, dried cranberries and crumbled blue cheese
<b>SHAVED FENNEL AND RADISH SALAD</b>	with orange segments in a citrus vinaigrette
<b>TOMATO &amp; CUCUMBER SALAD</b>	organic field greens, red onion, feta cheese with sherry vinaigrette
<b>ROASTED PEAR SALAD</b>	organic field greens, blue cheese with a toasted walnut vinaigrette

## ACCOMPANIMENT SELECTIONS

CHOOSE THREE AND A FOURTH FOR 1.50 PER GUEST

<b>YUKON GOLD AND CHORIZO GRATIN</b>	with Gruyere and Parmesan cheese
<b>SAUTÉED VEGETABLE MEDLEY</b>	fresh carrots, zucchini, yellow squash & red bell pepper
<b>LAYERED VEGETABLE TERRINE</b>	zucchini, yellow squash and roasted peppers, Parmesan cheese and fire roasted tomatoes
<b>ROASTED ROOT VEGETABLES</b>	carrots, parsnips, red onions and fresh herbs roasted to perfection
<b>WILD RICE PILAF</b>	long grain wild rice with herbs and toasted spices
<b>VEGETABLE ORZO</b>	chargrilled artichokes, peppers, tomatoes tossed with a lemon sauce
<b>HARICOT VERT*</b>	fresh green beans with caramelized shallots and organic herb butter
<b>GRILLED ASPARAGUS*</b>	drizzled with extra virgin olive oil and tossed with feta cheese
<b>OVEN ROASTED FINGERLING POTATOES</b>	with roasted garlic aioli
<b>ROASTED GARLIC SMASHED POTATOES</b>	with sage, truffle oil, Parmesan cheese
<b>SMASHED SWEET POTATO</b>	with brown sugar, butter, pralines
<b>GLAZED CARROTS</b>	apple cider, butter and honey

# ENTREES

CHOOSE TWO AND A THIRD FOR \$3.95 PER GUEST

**PAN ROASTED SALMON FILETS \***

in a lemon, shallot beurre blanc  
add \$2.00 per guest

**GRILLED MAHI-MAHI**

Florida citrus beurre blanc

**HERB ROASTED TURKEY BREAST**

with house made guava glaze

**CHICKEN PROVENCAL**

boneless breast of chicken topped with artichokes, sundried tomatoes, olives and basil in a light cream sauce.

**BEEF SIRLOIN \***

offered with au jus and horseradish cream sauce

**GRILLED FILET OF BEEF \***

with roasted garlic, fresh parsley and organic butter  
add \$4.00 per guest

**ROASTED PORK TENDERLOIN \***

encrusted in whole grain mustard, served with au jus

**WOOD ROASTED FIVE SPICE PORK LOIN \***

with apple pepper chutney

**FLAME GRILLED CHURRASCO STEAK**

Offered with a Fresh Salsa Verde  
add 2.00 per guest

**GRILLED ANGUS BEEF TRI-TIP**

served in its own juices with horseradish sauce on the side. add  
\$2.00 per guest

**CRACKED PEPPER BEEF BRISKET**

seasoned with our championship barbecue spice rub and freshly ground black pepper

## VEGETARIAN

**CREAMY LASAGNA BIANCO**

with Swiss chard, fresh mushrooms, Parmesan and gruyere cheeses

**BAKED ZITI**

with mushrooms, peppers and aged Parmesan cheese

# BUFFET OPTIONS & PRICING

	Basic Buffet	Deluxe Buffet
Standard Color Buffet Linens	✓	✓
Standard Color Overlay Linens		✓
Disposable Plates, Utensils & Napkins	✓	
China Plates, Utensils & Cloth Napkins		✓
Food Chafers for Buffet Service	✓	
Contemporary China Platters for Buffet Service with appropriate garnish		✓
Standard Glassware for Bar Service		✓



BASIC BUFFET



DELUXE BUFFET

## DESSERTS

### **FRESH BERRY BREAD PUDDING**

made with French bread, organic brown sugar, strawberries, blackberries, mount gay rum \$4.95 per guest

### **BAHAMIAN STYLE KEY LIME PIE**

fresh berry garnish \$4.95 per guest

### **ASSORTED MINI CHEESECAKES**

raspberry and Oreo cookie two pieces per guest add \$5.50 per guest

### **CLASSIC CRÈME BRULEE**

made with vanilla bean, organic sugar crust  
add \$5.95 per guest

## STATIONS\*

### **PASTA**

al dente pasta sautéed to perfection choices include linguini, penne and bow tie pastas, herb roasted chicken, sausage, shrimp, mushrooms, julienne peppers, red onions, broccoli, parmesan cheese, capers, sun dried tomatoes, Asiago cream or marinara sauce and served with freshly baked bread \$14.87 per guest

## Carving Stations\*

accompanied with fresh baked artisan rolls and appropriate sauces

### **SIRLOIN OF BEEF**

with caramelized onions, horseradish cream sauce  
\$9.94 per guest

### **PIT HAM**

with honey mustard sauce \$8.45 per guest

### **WOOD ROASTED 5 SPICE PORK LOIN**

dusted with five-spice powder, accompanied with chipotle apple chutney \$10.73 per guest

### **PECAN ROASTED TURKEY BREAST**

with fresh cranberry sauce \$8.95 per guest

### **TRI-TIP ROAST**

with roasted garlic aioli, \$11.37 per guest

### **WOOD GRILLED PRIME RIB OF BEEF**

with garlic, rosemary, thyme, horseradish cream sauce  
\$14.95 per guest

### **A WHOLE ROASTED PIG**

in a citrus marinade, rubbed with championship spices and cooked in a pecan wood fire. \$9.95 per guest

### **BEEF TENDERLOIN**

offered with a port wine demi glace and horseradish cream sauce  
\$15.82 per guest

# BEVERAGES\*

## **COFFEE**

freshly brewed Seattle's Best coffee and Bigelow tea's regular and decaffeinated blends served from a station with half & half, 2% milk, sugar, sweeteners, coco powder. \$2.83 per guest

## **GOURMET COFFEE STATION**

offer your guests a delicious espresso, cappuccino, latte or American style coffee served by our professional baristas directly from a beautiful espresso station. call for quote

## **SOFT DRINK BAR**

attended beverage station serving assorted Coca Cola soft drinks, water and Ice tea. Includes premium disposable drinkware and ice \$4.50(2hr) \$5.75(3hr) \$6.50(4hr) per guest

## **BEER, WINE AND SOFT DRINK BAR**

selection of domestic, import and light beers, choose any three beers (Heineken, Corona, Corona light, Budweiser, Bud light and Miller lite) a selection of red and white house wine, soft drinks, water, juices, ice, includes premium disposable drink ware, straws and cocktail napkins.  
\$15.95(2hr) \$17.95(3hr) \$18.95(4hr) per guest

## **PREMIUM LIQUOR, BEER, WINE AND SOFT DRINK BAR**

Absolute Vodka, Tanqueray Gin, Bacardi Rum, Jose Curevo ,Seagrams VO, Jack Daniels, Dewars Scotch Bud, Bud Light, Miller Light, Heineken all bars include: Coca Cola soft drinks, club soda, tonic water, orange and cranberry, ice, stir straws, beverage napkins, premium disposable drink ware and appropriate fresh fruit garnishes.  
\$18.95(2hr) \$20.95(3hr) \$21.95(4hr) per guest

## **TOP SHELF LIQUOR, BEER, WINE AND SOFT DRINK BAR**

Kettle One Vodka, Bombay Sapphire Gin, Bacardi 8, 1800 Tequila, Crown Royal Whiskey, Jack Daniels, JW Black Label Bud, Samuel Adams, Bud Light, Miller Light, Heinekin, and Corona, top shelf bar includes: apple martinis, cosmopolitans, mojitos, premium margaritas, and assorted cordials all bars include: Coca Cola soft drinks, club soda, tonic water, orange, cranberry and pineapple juices ice, stir straws, beverage napkins, premium disposable drink ware, and appropriate fresh fruit garnishes  
\$21.95(2hr) \$23.95(3hr) \$24.95(4hr) per guest

Substitute beer choices for imports or craft beers for and additional charge please inquire.



# CHAIRS, TABLES & LINENS

**HIGHBOY/COCKTAIL TABLE**

**DINING TABLE; 60" ROUND, SEATS 8 GUESTS**

**DINING TABLE; 72" ROUND, SEATS 10  
GUESTS**

**8' SERVING TABLE**

**SERVING TABLE FULL COVER LINEN**

**SERVING TABLE FULL COVER SPECIALTY  
LINEN LAMOUR, BICHON, BENGALINE**

**HIGHBOY/COCKTAIL TABLE LINEN COVER  
AND TIE**

**HIGHBOY/COCKTAIL SPECIALTY LINEN  
COVER AND TIE LAMOUR, BICHON,  
BENGALINE**

**DINING TABLE FULL COVER LINEN**

**DINING TABLE FULL SPECIALTY COVER LINEN  
LAMOUR, BICHON, BENGALINE**

**CHIAVARI CHAIRS**

**PADDED WOODEN GARDEN CHAIRS**

**UTILITY, FOLDING CHAIRS**

# FLORAL PACKAGES

+ DELIVERY FEE

## **LARGE FLORAL BUFFET PIECE**

a perfect statement piece for a large serving buffet that will set the standard for your event and will live in the memories of your clients and guests.

## **MEDIUM FLORAL BUFFET PIECE**

identical to the large buffet, scaled down to accommodate dessert, auction and coffee serving table areas.

## **FLORAL TABLE CENTERPIECE**

the perfect complement to complete a dining table, coordinated with the décor of the table. arrangements are perfectly sized to fit your table.

## **COCKTAIL TABLE FLORAL CENTERPIECE**

smaller detailed arrangement introducing the mood and feel of your event to your clients.