

# 2019 SIGNATURE CATERING MENU



**SMOKE & SPICE**

FINE CATERING & EVENTS

## SALAD SELECTIONS

ADDITIONAL SELECTIONS, PLEASE ADD 1.50 PER GUEST PER SELECTION

<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

ADDITIONAL SELECTIONS, PLEASE ADD 1.75 PER GUEST PER SELECTION

<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
<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

ADDITIONAL SELECTIONS, PLEASE ADD \$3.95 PER GUEST PER SELECTION

<b>PAN ROASTED SALMON FILETS*</b>	in a lemon, shallot beurre blanc, add \$2.00 per guest
<b>GRILLED MAHI-MAHI</b>	Florida citrus beurre blanc
<b>HERB ROASTED TURKEY BREAST</b>	with house made guava glaze
<b>CHICKEN PROVENCAL</b>	boneless breast of chicken topped with artichokes, sun-dried tomatoes, olives and basil in a light cream sauce
<b>BEEF SIRLOIN*</b>	offered with au jus and horseradish cream sauce
<b>GRILLED FILET OF BEEF*</b>	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

	Tier I	Tier II	Tier III
Choice of two Appetizer Stations			✓
One Entree, two sides, salad and bread	✓		
Two Entrees, two sides, salad and bread		✓	
Two Entrees, three sides, salad and bread			✓
Buffet Tables	✓	✓	✓
Standard Color Buffet Linens	✓	✓	✓
Standard Color Overlay Linens			✓
Disposable Plates, Utensils & Napkins	✓		
China Plates, Flatware & Coordinating Linen Napkins		✓	✓
Food Chafers for Buffet Service	✓	✓	
Contemporary China Platters for Buffet Service with appropriate garnish			✓
Water Glass		✓	✓
Service Staff	✓	✓	✓
Price per guest, based on minimum 50 guests. Does not include operations/administrative fee or sales tax.	54.03	72.55	94.42

# Optional Enhancements

## Stationary Hors D'oeuvres Display

priced per guest, choose one at 5.65, two or more at 4.97 per selection

<b>FRUIT DISPLAY</b>	assorted seasonal fruit
<b>INTERNATIONAL CHEESE DISPLAY</b>	a gourmet selection of domestic and international cheeses accompanied by seasonal fruits, crackers and baguette slices add \$2.00 per guest
<b>CALIFORNIA VEGETABLE CRUDITÉS DISPLAY</b>	a beautiful display of seasonal garden vegetables and buttermilk ranch dressing

## 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.

<b>CHOICE OF 4</b>	hand made to order hors d' oeuvres, great for a reception before dinner, starts at 11.95 per guest
<b>CHOICE OF 7</b>	hand made to order hors d' oeuvres, perfect for a cocktail party, enhance with action stations or stationary hors d' oeuvre displays, starts at 19.95 per guest

### Vegetarian

<b>MALIBU ASPARAGUS WRAP</b>	with <i>Boursin</i> cheese in puff pastry
<b>CUCUMBER CUPS</b>	filled with roasted corn, black bean, crumbled blue cheese and port wine reduction
<b>CAPRESE SKEWERS</b>	grape tomatoes, fresh mozzarella, basil, oregano, and a balsamic reduction
<b>TOMATO &amp; MOZZARELLA BRUSCHETTA</b>	sun-dried tomato, artichoke hearts, basil on a toasted sliced baguette
<b>GOAT CHEESE STUFFED MUSHROOMS</b>	a savory blend of goat cheese and kale stuffing
<b>BRIE &amp; CARAMELIZED APPLES</b>	in miniature phyllo cups
<b>YUMMY YUMMY VEGETABLE SPRING ROLL</b>	served with sweet and sour dipping sauce

### Seafood

<b>MINI CRAB CAKES</b>	served with a New Orleans style remoulade sauce
<b>GRILLED SCALLOPS</b>	on sugarcane skewers with lemon curry glaze add \$2.00 per guest
<b>BAHAMIAN STYLE CONCH FRITTERS</b>	fresh conch with celery, bell pepper and blend of island spices

<b>BRAZILIAN GRILLED SHRIMP COCKTAIL</b>	served with our special Chimichurri sauce add \$1.00 per guest
<b>BACON WRAPPED BBQ SHRIMP</b>	glazed with a sweet and spicy guava sauce add \$1.00 per guest
<b>JUMBO GRILLED SHRIMP SKEWERS</b>	with a Cajun spice blend and New Orleans style remoulade sauce add \$1.00 per guest
<b>Non-Seafood</b>	
<b>ORANGE SESAME CHICKEN SATAY</b>	served with a sweet and sour dipping sauce
<b>MINI CHICKEN PASTELITOS</b>	with a sweet and spicy drizzle
<b>BEEF BRISKET QUESADILLA</b>	served with sautéed onions, guacamole and sour cream
<b>GRILLED PETITE LAMB CHOPS</b>	with a rosemary port reduction add \$4.00 per guest
<b>STUFFED SUN DRIED FIGS</b>	stuffed with Stilton cheese and wrapped in apple wood bacon
<b>OPEN FACED BBQ PORK SANDWICH</b>	on toasted brioche with red pickled onions
<b>BUFFALO STYLE CHICKEN SPRING ROLL</b>	a spicy combination of tender chicken breast, carrots and crispy vegetables
<b>THAI BEEF SKEWERS</b>	tender & juicy skewers topped with a spicy peanut sauce add \$1.00 per guest
<b>SPICED LAMB MEATBALLS</b>	in a mini pita pocket with kalamata olive aioli

## Carving Stations

accompanied with fresh baked artisan rolls and appropriate sauces

<b>SIRLOIN OF BEEF</b>	with caramelized onions, horseradish cream sauce \$9.94 per guest
<b>PIT HAM</b>	with honey mustard sauce \$8.45 per guest
<b>WOOD ROASTED 5 SPICE PORK LOIN</b>	dusted with five-spice powder, accompanied with chipotle apple chutney \$10.73 per guest
<b>PECAN ROASTED TURKEY BREAST</b>	with fresh cranberry sauce \$8.95 per guest
<b>TRI-TIP ROAST</b>	with roasted garlic aioli \$11.37 per guest
<b>WOOD GRILLED PRIME RIB OF BEEF</b>	with garlic, rosemary, thyme, horseradish cream sauce \$14.95 per guest
<b>A WHOLE ROASTED PIG</b>	in a citrus marinade, rubbed with championship spices and cooked in a pecan wood fire \$9.95 per guest
<b>BEEF TENDERLOIN</b>	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 pricing

## **SOFT DRINK BAR**

attended beverage station serving assorted Coca Cola soft drinks, water and Ice tea. Includes premium disposable drink ware and ice \$6.95 per guest

# Desserts

## **FRESH BERRY BREAD PUDDING**

made with French bread, organic sugar, strawberries, blackberries, mount gay rum, add \$5.95 per guest

## **BAHAMIAN STYLE KEY LIME PIE**

Fresh berry garnish, add \$5.95 per guest

## **CLASSIC CREME BRULEE**

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

# Chairs, Tables and Linens

+ DELIVERY FEE. SETUP AND BREAKDOWN IS AVAILABLE, REQUEST A QUOTE

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.  
\$150.00 standard collection and up

### MEDIUM FLORAL BUFFET PIECE

identical to the large buffet, scaled down to accommodate dessert, auction and coffee serving table areas.  
\$50.00 standard collection and up

### 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.  
\$40.00 standard collection and up

### COCKTAIL TABLE FLORAL CENTERPIECE

smaller detailed arrangement introducing the mood and feel of your event to your clients.  
\$25.00 standard collection and up

