

MENU – Summer Stations

Cocktail Hour

Passed Hors d'oeuvres

Polynesian style Chicken Satay with Spicy Peanut Dip

Tequila-Lime Shrimp Shooters

Pistachio Crusted Beef Tenderloin Crostini with Smoked Tomato Chutney

Seared Scallops on Plantain Chips with Pineapple Salsa

Fresh Mozzarella and Tomato in Parmesan Tuille with Balsamic Glaze

Jumbo Shrimp with Cocktail Sauce and Fresh Lemon

Cocktail Stations

Mélange of fresh grilled vegetables

Authentic Tapas Bar

Watermelon Gazpacho

California Rolls

First Course

Plated Organic Field Greens Salad with Balsamic Glazed Strawberries, Pine nuts, Ricotta Salata, and a Fig-Balsamic Vinaigrette

Main Course Stations

Summer Grille Cuisine Bar

Macadamia Crusted Tilapia over warm Caribbean Slaw

Spicy Black Bean Cakes

Mango-Chipotle Barbecued Chicken

Steakhouse Carving Station

Dry-rubbed Giant Porterhouse Steaks & Cajun Marinated Ribeye Steaks carved to order... Accompanied with small rolls, aiolis, and steak sauces

Gourmet Ravioli Bar

Buffalo Mozzarella & Wild Mushroom Ravioli with Smoked Tomato Broth

Roasted Vegetable Ravioli with Pomodoro Sauce

Lobster Ravioli with Lobster Cream

Dessert

Custom Designed Wedding Cake

Gourmet Coffee Service