



CATERING & EVENTS

*Palm Beach Elegance with a Modern Twist*

## **2021** **Plated Dinner Menu**

### ***Salad Choices***

#### **Flower Pot Garden Salad**

*Terra Cotta Pot spilling over with Edible Pumppernickel Soil,  
Baby Vegetables, Tender Mixed Greens & Edible Pansy Flower  
Avocado Ranch Dressing*

#### **Roman Caesar**

Fresh Romaine Lettuce Wedge, Heirloom Cherry Tomatoes, Edible Orchid  
Toasted Circle Parmesan Crouton

#### **The Capri**

Baby Arugula, Fresh Burrata Cheese, Artichoke Hearts  
Jubilee Tomatoes & Pesto Vinaigrette

#### **Strawberry Fields**

Tender Butter Lettuce, Strawberries, Crumbled Pistachio  
Herbed Goat Cheese, Honey Balsamic Glaze & Edible Flowers  
Poppy Seed Vinaigrette – Presented in elegant circle design

#### **Melon & Prosciutto**

Seasonal Sliced Melon, Herbed Lemon Ricotta Cheese & Prosciutto  
White Balsamic Glaze & Himalayan Sea Salt

## **Chef's Entrée**

### **Beef**

**5oz Grilled Filet Mignon -- Add on \$9.99pp**

*Burgundy Demi Sauce*

**Petite 5oz NY Strip Steak**

*Burgundy Demi Sauce*

**Braised Beef Short Rib**

*Port Demi Sauce*

**Pineapple Marinated Grilled Flank Steak**

*Chimichurri Sauce*

### **Chicken**

**Chicken Sorrentino**

*Stuffed Breast of Chicken with Prosciutto, Provolone Cheese & Roasted Eggplant*

*Sundried Tomato Ragu*

**Pesto Grilled Chicken Breast**

*Sundried Tomato Ragu*

**Sautéed Chicken Bella**

*Roasted Artichokes & Caramelized Baby Bella Mushroom Sauce*

**Spinach & Goat Cheese Chicken Roulade**

## **Sea**

### **Lobster Tail -- Add on \$9.99pp**

Served Broiled with Herb Butter & Lemon

### **Jumbo Crab Stuffed Shrimp**

### **Lobster Ravioli**

### **Traditional Maryland Crab Cake**


### **Herb Mustard Glazed Salmon**

Lemon Shallot Sauce

### **Key West Shrimp Skewer**

Chimichurri Aioli

### **Macadamia Nut Encrusted Grouper**

 Ginger Coconut Curry Sauce

## **Vegan Options**

### **Grilled Polenta Tower**

Cashew Chickpea "Ricotta"

Summer Squash Confetti

Sundried Tomato Pesto

### **Eggplant Parmesan Stack**

Non-Dairy Mozzarella

Portabella Bolognese

Served over steamed Spaghetti Squash

**(Side Dish choices continued on next page)**

## **Soup & Pasta Courses**

*Cream of Mushroom & Parmesan Crostini*

*Tomato Basil Bisque & Toasted Goat Cheese Crostini*

*Butternut Squash Soup & Basil Crème Fraiche*

*French Onion – Grilled Provolone*

*Lobster Ravioli*

*Butternut Squash & Browned Sage Butter Ravioli*

*Potato Gnocchi & Pesto Cream Sauce*

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## **Side Dishes**

*Rice Pilaf*

*Garlic Mashed Potatoes*

*Horseradish Mashed Potatoes*

*Cremini Mushroom & Spring Pea Risotto*

*Baby Vegetable Bundle*

*Sage Buttered Spaghetti Squash & Fried Capers*

*Roasted Sweet Yam Puree*

*French Green Bean Bundle*

## **Dessert**

### ***Deconstructed Banana Spilt***

*Madagascar Vanilla Ice Cream  
Candied Pecans, Bourbon Soaked Cherries, Bruleed Banana  
Fresh Whip Cream  
Chocolate Fudge Drizzle*

### ***Cheesecake & Berries***

*Fresh Whip Cream  
Blackberry Compote*

### ***Chocolate Lovers Trio Plate***

*Dark Chocolate Lava Cake  
Chocolate Dipped Strawberry  
Pistachio crusted Chocolate French Macaroon*

### ***Donuts & Coffee***

*Warm Cinnamon Sugar Donuts & Hazelnut Espresso Mousse*

### ***Key Lime Pie***

*Pistachio Crumble, Fresh Whip Cream  
Raspberry Gastrique*