

# MENU

**\*\*ALL AVAILBALE AS PLATTERS / FAMILY STYLE, ENTRÉE OR SINGLE SERVING CUPS / SKEWERS\*\***

**Most can be modified to be vegan. Please inquire.**

## STARTERS / SMALL PLATES—vegetarian



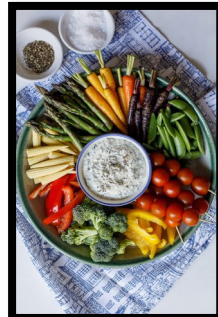
**Layered Greek Dip**

Hummus, diced tomatoes, cucumber, artichoke, spinach and feta cheese with an olive oil drizzle Served with crostini



**Cheese Platter**

Assortment of gourmet cheeses served with honey and toasted focaccia



**Garden Party**

Assorted Crudité with homemade buttermilk ranch dip



**Mexican Street Corn dip**

Sweet corn and Mexican spices in a cream cheese / cotija / cheddar / sour cream base with scallions



**Aceitunas**

Mixed marinated oil cured olives



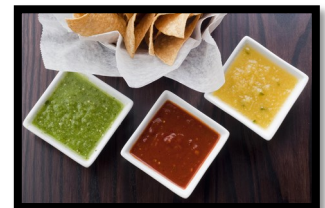
**Grape Pistachio Truffle**

Sweet seedless red grapes rolled in cream cheese and crushed pistachios



**Guacamole**

Ripe avocado, onion, tomato, cilantro and jalapeno



**Salsas Fresca**

- ◆ Cantina Style (red)
  - ◆ Verde (green)
  - ◆ Citrus Habanero (yellow)
- \*a la carte or as a Trio;  
spice level made to order. Served with tortilla chips



**Rainbow fruit skewers**

Fresh fruit arranged in a rainbow



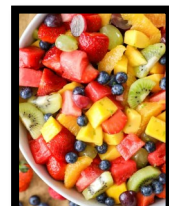
**Hydra Pops**

Cucumber, Watermelon, Feta and fresh Mint



**Strawberry Shortstacks**

Fresh Strawberries, Vanilla Mascapone cream cheese and biscuits



**Mixed Fruit**

- ◆ Berry Blend
- ◆ Tropical

**STARTERS / SMALL PLATES—meat and seafood**



**Deluxe Charcuterie Board**  
Wide Variety of gourmet meats, cheeses, crackers, jams and antipasto items



**Salume Platter**  
Assortment of cured Italian meats, pickles & fruit



**The Chattanooga**  
Chicken Salad with fresh dill topped with sweet pickles and tomato on a slider roll



**Sweet and Salty**  
Melon and Prosciutto



**Lobster Salad**  
Fresh chilled lobster, light mayo, fresh lemon and dill. On slider roll or split top roll



**Shrimp Guacamole Bites**  
Cajun seasoned shrimp atop guacamole and fried tortilla round



**Shrimp Cocktail Cups**  
Boiled, chilled jumbo shrimp with fresh lemon and scratch cocktail sauce



**Abe & Louie's Style Crab Cakes**  
Fresh lump blue crab cake with coastal seasonings delicately formed and pan fried. With scratch remoulade

**SALADS**



**Gaeta**  
Fresh Arugula tossed in a scratch lemon vinaigrette with parmesan and toasted pine nuts



**Caprese**  
Fresh sliced tomato, mozzarella cheese and basil leaves with balsamic reduction drizzle



**Garden**  
Fresh salad greens, tomato cucumber, carrot and red onion



**Citrus Grove**  
Kale, citrus fruit almonds and goat cheese in a citrus vinaigrette



**Wedge Salad**  
Fresh chilled iceberg with tomato, onion, bacon, (bleu cheese or feta) crumbles and red onion with buttermilk ranch or bleu cheese dressing





**HOT FINGER FOODS / APPS / MAINS**



**BLT Galette**  
Bacon, tomatoes and ricotta / smoked gouda cheese blend topped with micro greens on pastry dough



**Peach Basil Galette**  
Sliced peaches on a bed of ricotta / mascarpone cheese blend topped with fresh basil on pastry dough



**Salsicca Galette**  
Crumbled Italian sausage and caramelized onions on ricotta / mozzarella cheese blend on pastry dough



**Chicken Wings**  
Smoked low and slow  
\*Buffalo  
\*Dry Rub  
\*Teriyaki  
\*Sweet Chile Sriracha



**Buttermilk Chicken Tenders**  
Fried chicken tenders with a scratch honey Dijon aioli



**BBQ Beef Sliders**  
Thinly sliced slow-cooked ultra-tender beef coated in a South Carolina style BBQ sauce and cole slaw



**Chicken Parm sliders**  
Mini chicken cutlets topped with marinara, parmesan cheese and fresh basil



**Buffalo Chicken Dip**  
Shredded chicken blended with a creamy, cheesy buffalo sauce served with celery sticks



**Polpette di Pollo**  
Ground chicken, fresh tarragon and feta cheese meatballs in an Apricot glaze

**ENTRÉES—BEEF**



**Filet Mignon**

OPTIONS:  
 \*Wrapped in bacon  
 \*Oscar Style  
 \*Au Pivo



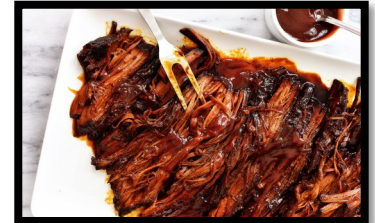
**Roasted Beef Tenderloin**

Seared in an herb crust then slow roasted to medium rare. Thin sliced and served with scratch horseradish sour cream and rich roasted garlic and herb au jus



**Kofta**

These (Beef) Meatballs get their richness from toasted coconut and cashews mixed with fresh garlic and herbs served in spiced (not spicy) tomato sauce



**BBQ Brisket**

Dry rubbed and smoked for six hours in a scratch Kansas City style BBQ sauce



**Posta Negra**

Slow-cooked ultra-tender beef seasoned with cinnamon, allspice, clove and peppercorns in a tomato base



**Steak Chimichurri**

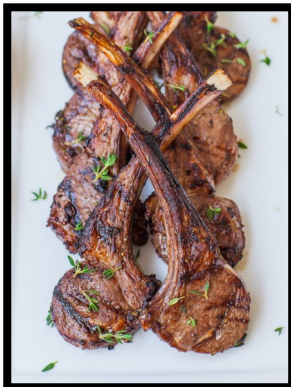
Seared, roasted and sliced with chimichurri sauce



**Lomo de Buey**

Seared Roast Beef in an Apricot, Brandy Roasted Garlic and Cognac cream sauce

**ENTRÉES—LAMB**



**Grilled Baby Lamb Chops**

Marinated and topped with fresh herbs



**Braised Leg of Lamb**

Marinated, slow cooked and tender

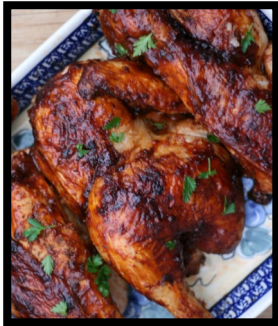


**Moroccan Lamb Meatballs**

Slightly spicy, fragrant, with the sweetness tomatoes and raisins and bright fresh lime juice & herbs stirred in at the end



**ENTRÉES—CHICKEN**



**Roasted Chicken Quarters**  
In an Orange Butterscotch Brandy Sauce topped with Fried Shallots and fresh herbs



**Tuscan Chicken**  
Breaded (or naked) chicken breast filets in a creamy sun-dred tomato, basil roasted garlic cream sauce \*can add crumbled sausage



**Chicken Parmesan**  
Breaded (or naked) chicken breast filets topped with mozzarella, parmesan, romano & scratch marinara



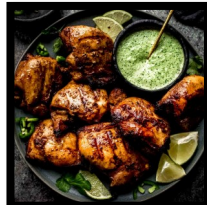
**Chicken Piccata**  
Breaded (or naked) chicken breast filets in a lemon, caper white wine garlic butter sauce – served with pasta



**Cachaça Grilled Chicken**  
Brazilian sugar cane rum, fresh lime and light molasses



**Chicken Malai**  
Lemon juice, yogurt, garlic, ginger and other Indian spices



**De Perú**  
Smoked Paprika, garlic, soy sauce, lime juice and honey



**Tikka Masala**  
A classic! Tomato, cream and garam masala



**Jerk Chicken**  
Slow roasted in a Jamaican peach BBQ sauce



**Chicken Satay**  
Coconut milk, fresh ginger soy sauce served with peanut dipping sauce



**General Tso's**  
Lightly breaded, fried and tossed in a sweet and spicy glaze.



**Grilled Chicken Thighs**  
\*Options:  
Teriyaki - Jerk - Italian herb - BBQ - Curry - Adobo - Sesame Ginger - Buffalo - Sweet Chili



**Chicken Mole**  
Scratch mole - smoky dried chiles, cocoa and a host of earthy spices

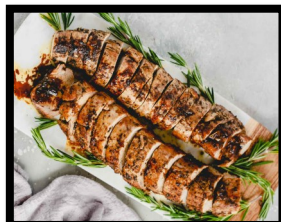


**Lettuce Wraps**  
Ground chicken sauteed in a garlic soy ginger sauce served in a crispy lettuce cup topped with scallions, peanuts and cilantro

**ENTRÉES—PORK**



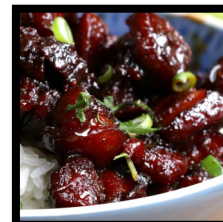
**Puerco en Adobo**  
Tender braised pork in smoked chile sauce



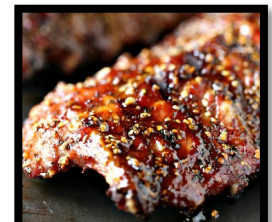
**Tuscan Tenderloin**  
Roasted pork tenderloin in a honey rosemary garlic balsamic glaze



**Pork Chops**  
Organic brined, seared juicy chops with garlic herb compote



**Boneless Spareribs**  
Tender, sticky honey sesame, garlic and 5 spice spareribs



**Ribs**  
Dry-rubbed and smoked for hours then grilled and topped with BBQ



**ENTRÉES—SEAFOOD**



**Sea Bass—Pan seared**  
 -Garlic White Wine and Herb Butter  
 -Blackened  
 -Sesame Ginger



**Shrimp—Pan seared**  
 -Garlic White Wine and Herb Butter  
 -Blackened  
 -Sesame Ginger



**Pan Seared Salmon**  
 -Hoisin honey garlic  
 -Garlic White Wine and Herb Butter  
 -Blackened  
 -Sesame Ginger

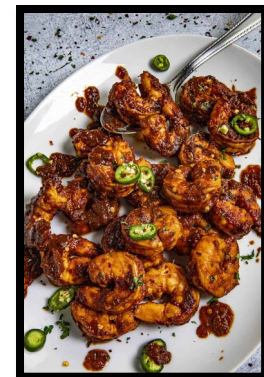


**Risotto**  
 Parmesan Risotto  
 \*Chicken  
 \*Sea Bass  
 \*Lobster  
 \*Shrimp



**Fra Diavolo**  
 Linguini in garlic,  
 tomato, olive oil,  
 crushed red  
 pepper

- \*Chicken
- \*Sea Bass
- \*Lobster
- \*Shrimp



**Shrimp a la Diabla**  
 Smokey, spicy grilled shrimp



**Sea Bass de las Palmas**  
 Pan seared in a cajun butter topped with  
 tropical mango salsa



**Grouper**  
 Fresh from Florida  
 -Hoisin honey garlic  
 -Garlic White Wine and Herb Butter  
 -Blackened  
 -Sesame Ginger



**Pan Seared Sea Scallops**  
 \*Lemon Saffron Cream sauce

**ENTRÉES - PASTA & RICE**



**Paella**

Arborio rice simmered in a saffron vegetable broth, sweet corn, artichokes, roasted red peppers, peas and lemon

*\*Options*

Meat: Short Rib, Chicken and Chorizo

Seafood: Shrimp, scallops and mussels

Vegetarian: Broccoli, mushrooms and spinach



**Orecchiette Salsicca**

Orecchiette (ear-shaped pasta) mushrooms and crumbled Italian sausage with green peas and parmesan in a white wine, garlic and lemon cream sauce



**Polpette Italiano**

Traditional Italian meatballs made with beef, pork and bacon,



**Chicken Primavera**

Chicken, pasta, sundried tomatoes, roasted garlic caramelized onions and mixed vegetables in a white wine cream sauce



**Lasagna**

*\*Vegetable* 5 cheeses  
*\*Italian* and scratch  
Sausage marinara  
*\*Beef*  
*\*Turkey*



**Pappardalle Bolognese**

*\*Ground beef*  
*\*Short Ribs*  
In a decadent ragu



**Pesto Tortellini**

With fresh parsley and parmesan  
*\*Cheese*  
*\*Prosciutto*  
*\*Mushroom*



**Ravioli**

*\*baked in scratch marinara and topped with fresh basil, romano and parmesan cheese*  
*-Cheese*  
*-Mushroom*



*\*Lobster Ravioli in a white wine, butter cream sauce*



**Pad Thai**

Rice noodles in a sweet and savory thai sauce with fresh vegetables garnished with crushed peanuts, lime and cilantro

*\*Vegan / Vegetarian / Tofu*  
*\*Chicken | Shrimp | Combo*



**Fried Rice**

Diced vegetables and scrambled egg in Tamari, garlic and sesame oil



**Gumbo**

Andouille sausage, shrimp, chicken and okra in a rich cajun broth served with rice



**Arroz y Frijoles**

Short grain rice in in Mexican spiced browned butter and tomato with black or pinto beans



**SIDES**



**Sauteed Broccolini**  
Lemon Garlic Olive Oil



**Squash a gratin**  
Zucchini and summer squash  
baked in a parmesan and garlic  
cream sauce



**Eggplant Medallions**  
Miso Honey Soy



**Sauteed Artichokes**  
Lemon Garlic Olive Oil



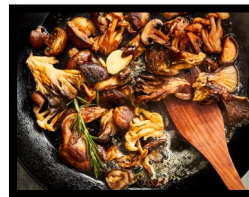
**Roasted Carrots**  
Maple cayenne herb glaze



**Sauteed Asparagus**  
Lemon Garlic Olive Oil Parmesan



**Brussels Sprouts**  
Sherry Butter Bacon Sauce  
\*Can be made without bacon



**Sauteed Mushrooms**  
Garlic Butter



**Boston Baked Beans**  
Bacon, Molasses BBQ Sauce  
\*Can be made without bacon



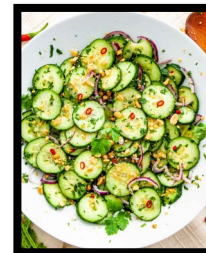
**Deviled Eggs**  
Made southern style with  
Dukes Mayo



**Mac and Cheese**  
Rich and creamy  
5-cheese sauce



**Pasta Salad**  
Pasta mixed with an assortment  
of veggies in a basil parmesan  
lemon vinaigrette



**Cucumber Salad**  
\*Traditional  
\*Thai



**Potato Salad**  
Made southern style with  
Dukes Mayo, fresh dill and  
sweet relish

**POTATOES—all may be substituted with sweet potatoes**



**Smashed Baby Potatoes**  
Boiled, smashed then  
roasted in garlic and  
fresh herbs



**Fully Loaded Mashed**  
Bacon, garlic and fresh  
herbs



**Butter Whipped  
Mashed**  
Light, fluffy and buttery



**Potato Scallops**  
slow fried—insides are  
soft and exterior is  
crispy



**Au Gratin**  
Thinly sliced rounds cooked in a  
creamy cheesy bechamel topped  
with herbed breadcrumbs