



## *Salad & Entrée Selections*

### **SALAD:**

(Choice of 1) Served with Garlic and Herb Rolls

\*Heirloom Tomato, Fresh Buffalo Mozzarella, Red Onion, & Basil with EVOO (Extra Virgin Olive Oil) and Balsamic Reduction - Add \$2

Baby Kale Salad with Craisins, Sliced Almonds, & Goat Cheese with a Honey Dijon Nectar Arcadian Mix

Salad with Fresh Garden Vegetables with a Herbed Balsamic Dijon Vinaigrette Caesar Salad, Garlic Infused Crotons, & Shaved Parmigiano Reggiano

Spinach Salad with Strawberries and Goat Cheese Dressed with a Mandarin Orange Balsamic Vinaigrette

Spinach Salad, Goat Cheese, Pickled Ginger Vinaigrette with Craisins, & Candied Nuts Feta Cheese, Cucumber, Tomato, & Red Onion with a Balsamic Vinaigrette

### **BEEF:**

\*Dry Rubbed Filet Mignon - Add \$9 Per Person

\*Prime Rib with Cabernet Rosemary Au jus & Horseradish Sauce - Add \$7 Per Person Cilantro

Chimichurri Skirt Steak with Cherry Tomatoes - Add \$3 Per Person

Braised Merlot Rosemary Demi-Glaze Short Ribs - Add \$3 Per Person

Flank Steak with Crimini Mushroom Demi-Glaze

Sliced Beef Brisket in Rosemary Gravy

## **PORK:**

Annatto Rubbed Pork Loin with Fresh Fruit Salsa Guava Lime

Baby Back Ribs - Add \$3 Per Person

Cumin Ancho Chili Pork Belly - Add \$3 Per Person

Barbacoa Pulled Pork Tacos with Shredded Cheese, Salsa, Sour Cream, & Guacamole

## **CHICKEN:**

Grilled Boneless Chicken Breasts & Thighs Marinated with Fresh Garlic, Red Onion, Fresno Pepper, Thyme, Rosemary, Basil, & EVOO

Chicken Marsala with Chives Chicken

Confit:

Crispy Skin Boneless Chicken Thighs Cooked in Duck Fat with Lavender, Juniper Berries, & Fresh Thyme Sprig

Chicken Parmigiana with Fresh Chiffonade Basil Chicken  
Francaise

Ancho & Chipotle Chicken Tacos with Shredded Cheese, Salsa, Sour Cream, & Guacamole

Coconut Curry Chicken

Mochiko Chicken with Pineapple Chutney

Boneless Chicken Marinated in Ginger Soy Sambal & Pan Seared with Sweet Rice Flour

Chicken Stir-fry with Broccoli, Carrots, Peppers, & Baby Corn  
Marinated in Sambal Soy Ginger Honey

Boneless Buffalo Chicken Wings with Buttermilk Ranch & Blue Cheese

Chicken Finger Bites with Honey Mustard & Barbecue Sauce

Buttermilk Fried Chicken Bone In

Wasabi Pineapple Barbecue Chicken Bone In

Pineapple Jamaican Jerk Chicken Bone In Legs & Thighs

Haitian Stew Chicken Bone In Legs & Thighs with Extra Sauce

## **SEAFOOD**

### **Pick a Sauce:**

Tropical Fruit Salsa, White Wine Butter Sauce, Blackened, Habanero Maple-Butter, Orange Fennel Agave, Dill Beurre Blanc, or Tuscan Rosemary, Tomato & Kalamata Olive

### **Pick a Fish:**

Basa, Tilapia, Flounder, Salmon, Cod, Grouper, or Halibut.

Swordfish or Mahi-Mahi - Add \$5 Per Person

Chilean Sea Bass -Add \$7 Per Person

Sesame Seared Ahi Tuna

Blackened Fish Tacos with Asian Slaw, Shredded Cheese, & Chipotle Aioli Crab Cakes

with Chipotle Aioli & Chives

Shrimp Scampi with Tomatoes & Red Onion - Add \$3 Per Person

1 1/4 lb. Maine Lobster with Cilantro Lime Butter - Add \$MKT Per Person

## **VEGETABLE:**

(Choice of 1)

Grilled Seasonal Vegetable Platter:

Portobello Mushroom, Tri-Peppers, Japanese Eggplant, Zucchini, Squash, & Asparagus  
Marinated in Fresh Herbs, Roasted Garlic, & EVOO

Asparagus Spears

Salt & Pepper Corn on the Cob with Cilantro Lime Butter Vegetable Medley

Roasted Garlic Sautéed Spinach Maple Bacon Garlic

Brussels Sprouts

## **STARCH:**

(Choice of 1)

Pina Colada Sticky Rice:

Basmati Rice with Caribbean Rum, Coconut Milk, & Scallions Dirty Rice and

Beans with Scallions

Caribbean Rice & Peas:

Pinto Beans, Coconut Milk, Scallions, Scotch Bonnet, & Thyme Sprig

Sazon Rice with Scallions

Thai Basil Infused Fried Brown Rice (vegan)

Wild Mushroom Risotto with Chives & Truffle Oil

Penne Ala' Vodka with Fresh Chiffonade Basil

Three Cheese Tortellini with Roasted Shallots, Garlic, Tomatoes, & Broccoli Rabe

Truffle Macaroni & Cheese with Chives

Chef's Pasta Choice of: Marinara, Alfredo, or Basil Pesto

Roasted Garlic Red Bliss Smashed Potatoes

Rosemary Herb Roasted Tri Color Potatoes

Twice Baked Bacon Influenced Potatoes with Chives

Pink Himalayan Salt Parmesan Truffle Fries with Chives

## **DESSERTS:**

Assorted Cheesecake Bites

Triple Chocolate Brownies, Oatmeal Raspberry Bars, S'mores Brownies, Rock Road Brownies with Strawberries and Mint Leaves

Assorted Fresh Baked Cookies

Chocolate Truffles

Petit Fours

Assorted Macarons

Rum Balls

Assorted Cider Donuts

Baby Cannoli

Fresh Fruit Platter

***Madison Green: 2001 Crestwood Blvd N, West Palm Beach, FL 33411 | 561-926-1505***  
***Inverrary: 3840 Inverrary Blvd, Lauderhill, FL 33483 | 954-880-1751***