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Alexis Kemp



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## **Breaking the Fast**

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(All can be served w/ assorted juices, hot teas, coffee, bloody Mary's or mimosas)

~Omelet station: assorted fillings such as sausage, chicken, shrimp, feta cheese, mozzarella cheese, cheddar cheese, caramelized onions, sautéed mushrooms, roasted bell peppers, salsa, herbs & tomatoes (any requests are welcome) cooked in front of the guest by a chef.

~Baked brioche French toast w/ berry maple compote

Buttermilk fried chicken & sweet potato waffles w/ bourbon maple glaze

~Gourmet green eggs & ham-toasted chefs choice bread, poached eggs topped w/ pesto & crispy prosciutto

~Shrimp & cheesy grits- grits w/ cheddar cheese, tomato & green onions topped w/ shrimp in a butter cream sauce

~Buttermilk biscuits w/ sausage country gravy & scrambled eggs

~Slow scrambled eggs w/ smoked salmon, onions, potato, tomatoes, feta cheese and herbs

~Vegetable & cheese, spinach & goat cheese, sausage, caramelized onion, mushroom & parmesan frittata

~Croissant sandwiches-ham & Gouda, BLT, pesto chicken, Sausage, egg & cheese, Egg & bacon or grilled vegetable sandwiches w/ lettuce & tomato

~Your choice of Pancakes: Blueberry- mascarpone cheese, spiked banana & walnut, Vanilla buttermilk or red velvet chocolate chip

~Your choice of waffles: peaches & cream, drunken berry, Vanilla buttermilk, red velvet, sweet potato, cinnamon apple

~Smoked salmon rolls- chive cream cheese & smoked salmon rolled in a tortilla

~Smoked salmon platter w/caper, onion, lemon wedges & cucumbers

~Apple wood Smoked Bacon OR Candied bacon

~Maple sausage (chicken/turkey or pork)

~Ham steaks w/ pineapple chutney

~Canadian bacon

~Rosemary & garlic Roasted beef OR chicken w/a drunken rosemary au jus

~Poached salmon w/ a Dijon herb cream

~Broccoli & cheddar quiche

~Rosemary roasted potatoes

~Hash browns

~Breakfast potatoes w/ herbs spices, bell pepper & onions

~Potato or zucchini cakes topped w/goat cheese & balsamic glaze

~Seasoned home fries

~Blueberry, Cinnamon crumble, lemon poppy seed muffins, croissants, danishes & bagels w/ assorted cream cheeses

~Assorted muffins (cinnamon crumb, lemon poppy seed, chocolate chip, blueberry etc.)

~Assorted bagels w/ cream cheese (plain, egg, onion, blueberry, wheat, poppy seed, everything, sun dried tomato, asiago cheese, French toast, mocha chip swirl)

~Fresh biscuits w/ butter & jam

~Cinnamon rolls

~Coffee cake

~Fresh Croissants

~Assorted danishes (raspberry, maple pecan, apple etc.)

~Assorted scones (chocolate chips, berry etc.)

~Assorted breads (Rye, cinnamon raisin, Sourdough, French, whole grain & tomato basil)

~Assorted yogurt w/ granola

~Seasonal fruit platter

~Drunken fruit salad-seasonal fruit marinated in orange liqueur

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## *Sandwiches*

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(served with chips & dill pickles)

~Deli platter- platters of assorted meats (your choice of turkey, ham, roast beef, salami, capicola, roasted chicken, tuna salad or chicken salad) cheese (Swiss, cheddar, provolone), lettuce, tomato, onion, mustards, mayo's & assorted breads such as wheat, sourdough, sweet Hawaiian

~Rosemary chicken sandwich w/ caramelized onions, heirloom tomatoes, arugula w/ a lemon garlic aioli on ciabatta bread

~Fried green tomato sandwich w/ avocado, mixed greens & herb goat cheese spread served on French bread

~Slow roasted pork sandwich w/ tomato jam, Dijon mustard & red onion on a soft roll

~Crab cake sandwich w/ lemon-caper aioli

~Tuna salad- grilled fresh tuna w/herbs, red onion, capers, and celery in a lemon garlic aioli, mixed greens on rye bread

~Grilled Steak sandwich w/ cheddar cheese, onion jam, lettuce & tomato w/

horseradish cream on a crusty roll

~Cajun chicken Caesar wrap- chicken Caesar salad wrapped in a tortilla

~BLT-bacon, lettuce & tomato on rosemary focaccia w/ chive mayo

~Ham & cheese croissant sandwich- sliced ham, Swiss cheese, garlic mayo, tomato, lettuce & Dijon mustard

~Curry chicken sandwich- diced curry chicken, mayo, celery & green onions on sweet Hawaiian bread

~The Italian- salami, capicola ham, provolone cheese, kalamata olive tapenade, sun dried tomato, lettuce, red onion on French bread

~Italian sandwich- salami, capicola, ham, mozzarella cheese, lettuce, tomato, red onion, hot peppers & creamy Italian dressing on French bread

~Roast beef sandwich- roast beef, cheddar cheese, lettuce, tomato, red onion & 1000 island dressing on sourdough

~Pastrami sandwich- Pastrami, Swiss, lettuce, tomato, spicy mustard & mayo on rye bread

~Cold cut special- sliced turkey, roast beef & ham on sourdough bread w/ mustard, garlic mayo, Swiss cheese, lettuce & tomato

~Chicken pesto sandwich- grilled chicken, lettuce, sun dried tomatoes & pesto

mayo on a buttery croissant

~Roasted chicken, bacon & avocado sandwich- herb roasted chicken, Muenster, bacon, avocado, lettuce, tomato, red onion & ranch dressing on sourdough bread

~Grilled vegetable sandwich- Portobello mushroom, zucchini, eggplant, roasted bell peppers, artichokes, onions on multi-grain bread w/ a goat cheese spread

~Smoked salmon wraps- smoked salmon, red onion, lettuce, tomatoes w/ a cream cheese spread wrapped in a sun dried tomato tortilla

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### **Divine Teasers**

(The items with the stars by them are cold)

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### **Garden Bites**

**(All options can be made w/out dairy or nuts).**

Vegan quinoa cakes w/ herb coulis

\*Vegetable spring rolls- Napa cabbage, shredded carrots, bell peppers, daikon, cucumber & bean sprouts wrapped in rice paper w/ a sweet chili sauce

Trio of fried vegetables: Spicy fried garbanzo beans, artichoke hearts, eggplant,

zucchini sprinkled w/ sea salt w/ a tahini aioli

Warm herb citrus olives w/ spicy marcona almonds

Charred corn & black bean empanadas w/ spicy chipotle cream sauce

\*Vegan cherry tomatoes stuffed w/ lemon zest cous cous w/ pine nuts

\*Mini tostadas topped w/ corn, jicama, mango salsa w/ cojita cheese

Brown rice, black bean & cheddar cakes w/ cilantro lime

Potato & garbanzo bean samosas w/ curry mint yogurt

Vegan polenta cakes w/ Pistachio “pesto”

Spinach & artichoke stuffed mushrooms w/ parmesan bread crumbs

\*Stuffed grape leaves w/ saffron rice, lemon juice & herbs

\*Summer Watermelon Gazpacho shots- tomato & watermelon based cold "soup" w/ cilantro, red onion & celery OR traditional tomato gazpacho

\*Gazpacho shots- tomato based cold "soup" w/ cilantro, red onion & celery

\*Assorted bruschettas- grilled vegetable w/ goat cheese, artichoke & olive or Tuscan bean & roasted bell peppers, w/ feta cheese served with crostinis

\*Crudité platter- Seasonal raw vegetables w/assorted dipping sauces such as: hummus, creamy caramelized onion, Spinach & goat cheese, roasted bell pepper, honey mustard or ranch

\*Assorted hummus: Spinach & artichoke, Jalapeno, Zesty lemon, Roasted bell

pepper, Curry, Minted pea,

Your choice of seasoned French fries (or sweet potato): za'atar, parmesan, truffle, sumac, roasted garlic, herb w/ your choice of 2 dipping sauces: mango ketchup, roasted garlic aioli, caper remoulade, herb cream, saffron aioli

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### Sea

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Seared scallop w/ corn relish & curry aioli

\*Ahi tuna tar tar w/ avocado, truffle oil & citrus vinaigrette on wonton crisps

\*Seafood Crostini- w/ a warm cherry tomato, mint, chick peas, and green olive relish served on crostini

Crazy Jo's egg rolls- salmon & spinach wrapped in egg roll wrapper & fried served w/ a Sweet & spicy chili sauce

\*Salmon or tuna poke- salmon, pineapple, tomato, green onions, soy sauce, rice wine vinegar & cilantro on wonton chips

\*Spicy tuna tar-tar on rice cakes w/wasabi cream

\*Assorted sushi favorites

\*Verrine shots layered w/ lump crab meat, goat crème fraiche, whipped avocado, heirloom tomatoes, caviar

\*Tuna Carpaccio w/ a heirloom tomato, English cucumber, micro greens, green onions, herbs w/ a citrus harissa dressing (spicy)

Coconut crusted shrimp w/ mango chutney

\*Saffron roasted shrimp cocktail w/ spicy caper cocktail sauce

Crab fritters w/ Cajun cream sauce

Mini lump crab cakes w/ lemon aioli

\*Crab salad in phyllo tarts- crab meat w/ mango, celery, scallions & cilantro tossed in a citrus dressing

Brown sugar dusted bacon wrapped shrimp, scallops or dates

\*Whipped salmon mousse in cucumber boats

\*Smoked salmon canapés- smoked salmon w/ an herb mascarpone creme served over potato cakes, pumpernickel bread or blinis w/ caviar

\*Spiked ceviche cocktail- shrimp, scallops, calamari, tomatoes, red onion, avocado, cilantro & jalapeno marinated in citrus juices & tequila served w/ tortilla crisps

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## *Land*

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Rosemary skewered lambs chops w/a mint berry glaze

Soy ginger braised short ribs in steamed Asia buns w/ pickled red onions, carrots & cucumber w/ hoisin glaze

Mini chorizo, chicken or beef tacos w/ avocado crèma & roasted tomato salsa

Fillet of beef crostini w/ a horseradish cream, caramelized onions & arugula

Mini beef or chicken wellingtons- beef w/ mushroom duxelle wrapped in puff pastry & baked until golden

Mini corn cakes w/ cabernet braised chicken & tomato jam

Your choice of chicken or beef skewers: Macadamia nut crusted w/ pineapple glaze, Spicy buffalo w/ bleu cheese sauce, Sweet ginger teriyaki, Sweet & spicy jerk chicken skewers w/ pineapple glaze, Zesty lemon pepper, peanut coconut milk sauce (satay sauce), Sweet & spicy curry, Bourbon BBQ, Chimi churri (cilantro, lime, basil, oregano, green onion, garlic sauce)

Mini buttermilk fried chicken & vanilla waffles w/ maple bourbon glaze

Green chile & beer braised chicken empanadas w/ a roasted pepper cream sauce (cheese optional)

Curry chicken & spinach samosas w/ curry mint yogurt

\*Prosciutto wrapped asparagus figs, dates (fresh figs are seasonal, dried used otherwise)

5 spiced pork tenderloin on rice cakes w/ apricot ginger glaze

\*Chicken lettuce wraps- soy ginger marinated chicken, shredded carrots, bean sprouts, sweet rice wine cucumbers all inside of butter lettuce served w/ two dipping sauces cilantro & sweet peanut

\*Mini Chinese chicken salad served in miniature Chinese takeout containers

BBQ pulled pork or beef in a green onion crepes w/ wasabi crème

Korean BBQ baby back ribs

Asian Meat balls- five spice ground pork, ginger & cilantro filled w/ sticky rice & served w/ plum sauce

Sesame chicken, beef or vegetable wontons w/ plum sauce

\*Duck in crepes- hoisin duck in green onion crepes w/a wasabi cream

Chicken, beef, chorizo or vegetable quesadillas w/ cilantro cream

Tostones w/ roasted pork & pineapple salsa-twice fried plantains

Blue corn pancakes topped w/ braised beef short ribs w/ a spicy tequila BBQ sauce w/ pickled onions

Beef, chicken or shrimp kabobs w/ yogurt-cucumber mint sauce

Roasted pumpkin & butternut squash soup shooters w/ roasted duck relish  
Spicy chicken & spinach samosas w/ a curry yogurt sauce

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*Cheesy.*

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Mini Muenster & aged cheddar grilled cheese w/ tomato bisque

Fried 3 cheese macaroni 'n' cheese bites

Asiago gorges- cheese puffs

\*Parmesan crisps topped w/ olive tapenade

\*Caprese spoons- balsamic roasted cherry tomatoes, fresh buratta cheese  
drizzled w/ a basil garlic olive oil

\*Endive filled w/ whipped citrus goat cheese topped w/ roasted bell peppers &  
cucumber

Stuffed potato skins- red potatoes stuffed w/ Gouda cheese, bacon, & chive sour  
cream

Fried ravioli w/ marinara sauce

Spinach dip w/ bread & tortilla chips or mini spinach cups

\*Assorted cheese display- red wine laced stilton, bleu cheese, aged Gouda, brie,  
English cheddar w/ caramelized onions, blueberry goat cheese served w/  
crackers & bread

Baked brie- brie cheese w/ your choice of mushrooms, Caramelized onions or dried cranberries wrapped in puff pastry and baked until golden

Baked cheese & chorizo w/ grilled bread

Fried goat cheese & mozzarella bites

\*Raspberry & brie cheese tart w/ raspberry jam

\*Polenta bites w/ sautéed mushrooms & smoked Gouda cheese or pesto chicken & dried cranberries

Spanikopita- phyllo stuffed w/ spinach & cheese

Arancini- fried risotto balls filled w/ cheese w/ tomato basil sauce

\*Antipasto Platter-meats, olives, hot peppers, cheeses, artichokes & Roasted bell peppers

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**Flat breads, Pizzas & Tarts Appetizer Menu**

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Caramelized onion & goat cheese tart- phyllo cups filled w/a goat cheese & caramelized onion mixture & baked until golden

Smoked salmon pizza OR tart w/ mascarpone cheese, capers & preserved lemons

Wild mushroom & asparagus tart or flat bread w/ aged parmesan & balsamic glaze

Shrimp & chorizo flat bread, pizza or tart w/ manchego cheese, scallions w/ a jalapeno crème fraiche

Prosciutto & fig pizza w/ fontina cheese & rosemary

Flat bread pizza w/ feta cheese, artichokes, olives tapenade, sun dried tomato & arugula

Assorted gourmet pizzas- BBQ chicken, shrimp scampi, spinach & ricotta, pepperoni or caprese

Spicy sausage & ricotta cheese pizza or tart w/ roasted bell peppers & onions

Roasted eggplant & broccoli rabe tart w/ fresh mozzarella cheese & toasted pine nuts

Pissaladière- caramelized onion tart layered w/ anchovies, olives & herbs, Tomato & Fennel

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## **Sliders**

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Beef sliders on brioche w/ brie cheese, caramelized onions, Dijon aioli, slow roasted tomatoes & arugula

Buttermilk fried chicken slider w/ tomato jam & herb aioli served on a buttery biscuit

BBQ pulled beef brisket slider w/ horseradish cream on a soft roll

Mini (cheddar, goat or bleu) cheeseburgers w/ caramelized onions, arugula, tomato & an herb aioli on a mini bun

Southwest slider w/ a black bean & corn salsa, roasted poblano peppers & a cilantro cream

Korean BBQ Beef sliders w/ a coconut peanut sauce & Napa cabbage slaw

Turkey or beef slider w/ pesto mayo, sun dried tomatoes & parmesan crisp on a ciabatta bun

Chili cheese slider w/ spicy chili, cheddar cheese, Dijon mustard & raw red onions

Beef slider w/ a cucumber, tomato, parsley, lemon “salad” & tziki sauce

Gruyere cheese & sautéed Mushroom slider w/ a brandy cream sauce

Fried egg & prosciutto slider w/ tomato jam on focaccia bread

Holiday slider-turkey burger w/ cranberry chutney, fried onions & sage aioli on

a soft bun

Blackened chicken slider w/ spicy buffalo sauce, Gouda cheese & fried onions  
on a seeded bun

Banh mi "slider"- lemongrass, garlic, soy & ginger marinated beef or  
pork burger w/ julienned carrots, cucumber, jicama, jalapeno & cilantro w/ a  
soy glaze on crusty French roll

Crab cake slider w/ a spicy corn, caper (optional) & roasted bell pepper  
remoulade

Philly cheese steak slider-Fillet of beef, grilled onions & a provolone- gruyere  
cheese sauce

Mediterranean slider- beef or lamb w/ kalamata olive tapenade, roasted bell  
peppers, cucumber and red onion relish & lemon parmesan yogurt sauce

Cheddar, bacon, BBQ burger-Tillamook cheddar & apple wood smoked  
bacon slider, w/ a mesquite BBQ sauce, shredded lettuce & tomato

Roasted pig w/ a sweet & sour mango tamarind glaze on a soft bun w/ pickled  
onions

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**American Cuisine**

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~Beef or chicken roulade w/ spinach, caramelized onions & blue cheese

~Pan seared salmon w/ your choice of sauce: orange & caper relish, herb coulis  
Dijon cream, caper butter, port wine or citrus herb sauce

~Red wine braised short ribs w/ carrots, onion, red potatoes, red wine & herbs  
w/ gravy

~Roasted rosemary whole citrus chicken

~Prime rib w/ spicy horseradish cream & Au jus

~Fillet of beef w/ a sherry sauce

~Goat cheese & herb stuffed chicken w/ a lemon vinaigrette

~Maple glazed pork w/ apple chutney

~Turkey meat loaf filled w/ ham, mozzarella & parmesan cheeses in a tomato  
Marsala sauce

~Shrimp in a creamy garlic butter sauce w/ caramelized bell peppers & onions

~Honey Dijon chicken

~Beef tenderloin w/ your choice of sauce: onion jam, wild mushroom ragu

~Roasted lamb w/ your choice of sauce: Dijon rosemary, apricot mint, pomegranate, dill cream, or bourbon cream

~Pan seared chicken w/ your choice of sauce: rosemary apricot glaze, chardonnay butter sauce, orange-tomato & caper relish, pomegranate BBQ sauce, balsamic glaze w/ sautéed peppers & onions

~Pork tenderloin w/ a red wine reduction & caramelized apples

~Potato crusted red snapper w/ a creamy peppercorn sauce

~Parmesan rosemary roasted red potatoes

~Wild rice w/ toasted pecans & dried cranberries

~Three cheese baked macaroni w/ parmesan bread crumbs (bacon optional)

~Goat cheese & caramelized onion or roasted garlic mashed potatoes

~Citrus rice Pilaf

~Twice baked potatoes

~Wild mushroom rice pilaf

~Fried potatoes w/ lemon aioli

~Whipped sweet potatoes

~Caramelized onion potato cakes topped w/ goat cheese & balsamic glaze

~Scalloped potatoes

~Praline crusted sweet potato gratin

~Maple butter glazed carrots or butternut squash

~Mushroom medley

~Charred broccoli & cauliflower w/ lemon zest

~Green beans w/ caramelized onions

~Sautéed seasonal vegetables w/ herbs

~Grilled Asparagus w/ lemon or hollandaise sauce

~Creamy sautéed spinach

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## *Asian Sensations*

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~Chicken stir fry

~Pork tenderloin w/a soy- ginger glaze

~Chicken or salmon teriyaki

~Mongolian beef

~Chilean sea bass w/ a soy butter sauce

~Orange chicken

~Beef & broccoli

~5 spice prawns w/ a soy glaze & grilled pineapple

~Seasonal grilled whole fish w/ a lemon, honey wasabi sauce

~Sweet & sour pork

~Sesame crusted Tuna w/ a orange chili ginger sauce

~Yellow tail w/ miso sauce

~Roasted fish w/ ginger & scallions

~Citrus marinated chicken w/ ponzu sauce

~5 spice pork tenderloin w/a soy glaze

~Szechuan glazed ribs (pork)

~Sweet & spicy curry shrimp

~Fried rice

~Wasabi mashed potatoes

~Jasmine rice

~Stir fried Buckwheat noodles w/ Asian vegetables in a Thai basil ginger soy sauce

~Black & red rice- sweet black rice & red cargo rice

~Spicy sesame noodles

~Brown rice salad w/ seasonal vegetables & lemon-soy cilantro dressing

~Miso pasta salad

~Pineapple fried rice

~Chow mein w/ veggies

~Vegetables in brown sauce

~Vegetable Pad Thai

~Curried rice

~Vegetables w/ ginger

~long beans w/ garlic & ginger

~Stir fried vegetables

~Soy Roasted vegetables

~Vegetable/chicken spring rolls w/ a sweet chili sauce

~Egg rolls w/ a sweet chili sauce

~Asian slaw w/a citrus honey wasabi dressing

~Shrimp salad- grilled shrimp, lettuce, red onion & tomato in a chili lime dressing

~Chinese chicken salad-five spiced chicken , romaine lettuce, cabbage, bean sprouts, jicama, bell peppers, carrots, cucumber & pineapple tossed w/ a sesame ginger dressing topped w/ fried rice noodles

~Jicama & mango salad- jicama, corn, bell peppers, green onions & mango in a sweet sesame lime dressing

~Noodle salad- rice noodles w/ bell peppers, green onions, carrots, bean sprouts, & cilantro in a sweet chili sauce (can also be served w/ chicken, beef or shrimp)

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**Backyard BBQ**

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~BBQ chicken w/a peach glaze

~Banana leaf wrapped seasonal fish w/ onions, bell peppers, citrus, white wine & spices cooked on the grill

~BBQ baby back ribs w/ our home made BBQ sauce of your choice: honey, berry, mango, tamarind, Asian or spicy BBQ sauces

~Skewered chicken & beef w/ bell peppers & onions

~Mesquite grilled salmon w/ a herb emulsion

~Grilled burgers (turkey, beef or vegetable) w/ lettuce, tomato, onion, assorted cheeses, mayo, mustard, thousand island, ketchup, assorted buns

~Grilled sausages (chicken apple, pesto chicken, Italian) or hot dogs w/ buns, ketchup, mustard & mayo

~Pulled pork sandwiches w/ a spiked BBQ sauce

~Herb marinated tri tip w/ your choice of horseradish cream, bleu cheese sauce, honey BBQ sauce, garlic butter or teriyaki glaze

~Grilled shrimp scampi

~Citrus, cilantro & garlic marinated chicken or skirt steak

~Beef brisket w/ a tangy tomato BBQ sauce

~Grilled marinated Jerk chicken, pork or fish w/ pineapple mango salsa

~Sweet potato, red potato & green bean salad w/ sweet cherry tomatoes, red onion basil w/ a creamy Dijon vinaigrette

~Orzo pasta salad w/spinach, herbs, tomatoes, artichoke hearts & parmesan cheese

~Drunken maple baked beans

~Roasted potatoes w/ bacon & caramelized onions

~Corn on the cob w/ chili powder, cotija cheese & cilantro

~Pasta salad-pasta, bell peppers, carrots, green onions, parmesan cheese in a balsamic herb dressing

~Roasted potato salad

~Cole slaw

~Three cheese baked macaroni

~Macaroni salad

~Baked potatoes w/ sour cream, butter, scallions & cheese

~Corn on the cob w/ an herb butter

~Cole slaw

~Grilled seasonal vegetables

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**Caribbean Vacation**

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~Island spiced Ahi tuna w/ ponzu sauce

~Jerk chicken, pork or fish w/ pineapple mango salsa

~Chicken & seafood paella

~Macadamia nut & coconut crusted crab cakes w/a pina colada sauce

~Macadamia nut crusted chicken w/ tropical salsa or mango chutney

~Sweet & spicy curry shrimp or chicken

~Citrus, cilantro & garlic marinated chicken or skirt steak

~Caribbean bouillabaisse w/ sea bass, prawns, snapper, potatoes, butternut squash, scotch bonnet peppers, onion & spices all stewed in a seafood broth

~Chili crusted flank steak w/mango chutney

~Grilled pork w/ a chipotle orange sauce

~Mojito fish- mint, rum, sugar & lime marinated fish

~Kahlua Pork w/ pineapples-sweet & salty braised pork

~Macadamia nut crusted chicken w/ pineapple mango chutney

~Sweet fried plantains

~Rice & peas

~Cumin scented rice

~Red beans & rice

~Black beans w/ caramelized onions & bell peppers

~Black eyed peas

~Mashed potato & plantains

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***A Day in Italy***

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~Chicken or beef roulade stuffed w/prosciutto, brie cheese (goat cheese

optional), spinach & sun dried tomatoes

~Chicken Puttanesca- chicken sautéed in tomato sauce w/ capers & artichokes  
in a spicy tomato sauce

~Chicken or beef Marsala

~Chicken or fillet of beef Picatta- chicken cutlets, breaded, pan fried & served  
w/ a lemon-butter sauce

~Grilled salmon w/ a leek brandy cream sauce

~Shrimp w/ a basil mint pesto

~Chicken parmesan

~Bruschetta chicken w/ a basil sauce

~Eggplant parmesan

~Spaghetti & herb meatballs

~Vegetable & cheese lasagna

~Cheese ravioli in a pink sauce

~Fettuccine Alfredo w/chicken or shrimp

~Pesto pasta w/chicken, sun dried tomatoes & spinach

~Linguine w/ sweet Italian sausage, mushrooms, caramelized onions, fontina & parmesan cheese sprinkled w/ fresh herbs

~Penne pasta w/ vegetables in a garlic wine sauce

~Pasta Del mar (pasta w/ shrimp, clams, scallops, crab, bell peppers, eggplant & artichokes & fresh tomato in a basil cream sauce)

~Assorted pasta w/ pesto, Alfredo & marinara sauce & assorted toppings such as chicken, sausage, mini shrimp, caramelized onions, mushrooms, sun dried tomatoes, roasted bell peppers, olives, roasted eggplant & zucchini & herb mix ( as well as anything you may request) with a chef cooking each pasta to order in front of the guest. Also this option can be set up as a buffet without a chef cooking each pasta dish.

~Creamy Polenta w/ goat or parmesan cheese

~Basil & roasted garlic or sun dried tomato & parmesan mashed potatoes

~Orzo pasta w/ herbs, goat cheese, sun dried tomatoes & caramelized onion

~Mushroom & parmesan, caramelized onion & goat cheese & vegetable risotto

~Polenta layered w/ marinara sauce, pesto cut into a wedge & served

~Herb & garlic roasted potatoes

~Polenta cakes w/ bruschetta

~Assorted pizzas- BBQ chicken, shrimp scampi, pepperoni, cheese, vegetable  
& margarita

~Caprese platter-fresh mozzarella, tomato & basil

~Caesar salad

~Greek salad

\*Marinated vegetable platter- marinated & grilled assorted vegetables served w/  
bread, olive oil & balsamic vinegar

~Garlic bread

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***Travel to the Mediterranean***

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~Rosemary, lemon & garlic rubbed lamb

~Olive tapenade crusted white fish

~Lemon & garlic chicken

~Beef roulade w/ artichokes, roasted bell peppers, feta cheese & sundried tomatoes

~Poached fish in a basil cream sauce

~Moroccan spiced lamb w/ cucumber yogurt

~Beef kabob w/ yogurt-cucumber sauce

~Salmon w/ roasted red peppers, tomatoes, white wine & black olives

~Parmesan & bread crumb crusted sole

~Chili crusted lamb w/ cucumber yogurt

~Moroccan chicken w/ dried apricots, cumin, cinnamon & turmeric

~Oregano, lemon & white wine marinated steak

~Eggplant moussaka- ground lamb (or beef) beef layered between eggplants in a white sauce

~Mediterranean chicken Pasta- pasta w/ olives, artichokes, sun dried tomatoes, fresh herbs in a light roasted tomato sauce topped w/ feta cheese

~Israeli cous cous w/ caramelized onions

~Cous cous w/ dried cranberries, apricots & mint

~Tabbouleh- Bulgar wheat, lemon juice, cucumbers, tomatoes, herbs, olive oil

~Saffron rice

~Cous cous w/herbs

~Lemon rice pilaf

~Moroccan spiced vegetables

~Roasted eggplant & tomatoes

~Roasted vegetables w/ herbs

~Roasted artichokes, baby tomatoes & red onions w/ mint & basil

~Vegetables stewed in a tomato wine sauce

~Zucchini w/ tomato & basil

~Grilled squash, eggplant & tomato

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***Fiesta Menu***

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**Build your own Taco/Burrito Bar**

Featuring:

Soft flour, corn tortillas & hard shell corn tortillas

Your choice of 2 meat options or 1 seafood and one meat option:

Achiote Pollo -chicken marinated in Mexican spices and herbs then grilled

Cilantro and garlic carne asada- grilled beef

Asian beef braised short ribs "Kogi style" w/ a sweet soy-tamarind glaze

Beer or orange braised Carnitas w/ pickled onions- pork

Tequila Pescado- white fish marinated in tequila, herbs and Mexican spices

Tamarind Tequila glazed shrimp

Shredded cheddar- Monterrey jack cheese & Mexican sour cream

Shredded lettuce, diced tomato, fresh cilantro, lime wedges

Guacamole & assorted salsas: pineapple, salsa verde (green salsa), roasted red pepper salsa, roasted corn & mango, salsa fresca, black bean, salsa w/ house made tortilla chips

~Red Chile marinated steak w/ an avocado crema

~Seared chicken w/ a chipotle black bean sauce

~Mexican spiced beef tenderloin w/caramelized bell peppers & onions

~Chile honey glazed salmon

~Chile relleno- pablano or pasilla pepper stuffed w/ a manchego, cheddar & pepper jack cheeses & optional stuffing's: roasted corn & black bean, chorizo, chicken, shredded pork or crab meat breaded & fried

~Red snapper w/ onions, citrus, cilantro & tomatoes wrapped in a banana leaf & steamed served w/ a tomatillo chile mango sauce

~Pan seared Halibut w/ an Ancho chile cream sauce

~Chile spice rubbed pork tenderloin w/ a tequila glaze

~Mole chicken- chicken in a chile & chocolate sauce

~Beer & orange braised beef or pork w/ pickled onions

~Seasonal fish w/ a caper, roasted tomato, pickled jalapeno & herbs

~Grilled pork w/ a chipotle sauce & tropical salsa

~Citrus, cilantro & garlic marinated chicken or skirt steak

~Chimi churri steak-beef topped w/ cilantro, parsley and lime w/ garlic sauce

~Margarita chicken

~Mojo chicken, beef or shrimp-garlic, olive oil, chipotle & lime

~Shrimp in a spicy butter sauce

~Cumin crusted fish w/ tomatoes, bell peppers onions & cilantro

~Salmon w/ a port wine cream sauce

~Seafood paella - saffron infused rice w/ chicken, sausage, shrimp & mussels

~Taco/fajita bar w/ flour & corn tortillas, pollo (chicken), carne asada (beef), Carnitas (pork), Pescado (fish), shredded cheese, lettuce, tomato, guacamole, salsa & sour cream

~Salsa bar- tortilla chips w/ assorted salsas such as pineapple, tomatillo, roasted pepper, super-hot, Black bean, mild, or fruit salsa

~Cheesy Stuffed peppers w/ beef & rice in a tomato sauce

~Chicken, cheese or beef enchiladas

~Chicken or beef tamales

~Chicken quesadillas w/ mixed cheeses, onions & peppers w/ cilantro cream sauce

~Spanish rice

~Charred tomato rice

~Cumin scented rice

~Green rice-cilantro & parsley mixed w/ the rice

~Mashed potatoes w/ cilantro pesto

~Mashed potato & plantains

~Re fried beans

~Black beans & rice

~Black beans w/ caramelized bell peppers & onions

Corn on the cob w/ cotija cheese & cilantro

~Corn, sweet potato, tomato & bell pepper medley

~Sautéed seasonal vegetables seasoned w/ Mexican herbs

~Spicy Caesar salad-traditional Caesar w/ a spicy creamy dressing & tortilla chips

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***A Night of Soul***

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~Blackened chicken, salmon, shrimp or catfish

~Chicken fried steak

~Shrimp & cheesy grits- grits w/ cheddar cheese, tomato & green onions topped w/ shrimp in a butter cream sauce

~Cajun rib eye w/ gravy

~Seafood or Chicken & Andouille sausage Gumbo

~Pecan crusted catfish w/a maple glaze

~Jack Daniels BBQ Ribs (pork)

~Shrimp Creole

~Seafood or chicken & sausage Jambalaya

~Smothered chicken or pork chops

~Southern fried chicken, pork chops, shrimp or catfish

~Crab cakes w/ Cajun aioli

~Dirty Rice

~Red beans & rice

~Candied yams or whole roasted sweet potatoes w/ maple butter

~Mashed potatoes w/ gravy

~Steamed white rice

~Three cheese baked macaroni

~Green beans w/ caramelized onions

~Corn on the cob w/ honey butter

~Spicy Greens (mix of collards & mustard greens)

~Cole slaw

~Traditional stewed black eyed peas

~Black eyed pea salad- black eyed peas, bell peppers, jicama, green onions & carrots w/ lemon herb dressing

~Buttermilk biscuits

~Corn bread & honey butter

\*Sweet potato corn bread

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## **Buddah's Belly Indian Menu**

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~Chicken or shrimp tikka masala- chicken marinated in yogurt and cooked w/  
spices, tomato, and cream

~Lamb in curry sauce

~Salmon marinated in coriander, mint, basil & coconut milk

~Beef, chicken or lamb Kabobs

~Lamb in a yogurt saffron sauce

~Red curry shrimp w/ coconut milk, cilantro, ginger & lime juice

~Mughlai Biryani -Basmati rice cooked with boneless chicken, ground spices,  
saffron, cashews and raisins, garnished with eggs

~Vegeterian Tika- Mushrooms, onions, bell peppers, broccoli, cauliflower in a  
saffron yogurt sauce

~Potatoes, tomatoes & onion in a curry cream sauce

~Saffron rice w/ herbs

~Chick peas cooked w/ spices & lemon juice

~lentils w/ herbs & a touch of cream

~Sautéed spinach, w/ ginger & garlic

~Baked eggplant w/ onions & spices

~Assorted vegetables w/ coconut, cashew & mustard seeds

~Assorted chutneys such as mango, mint, ginger, tamarind & coconut

~Basmati rice cooked w/ peas & mushrooms

~Raita- yogurt spiced w/ onions, tomatoes & cucumbers

~Onions, cucumbers, tomatoes & radishes served w/ lemon wedges & chilies

Naan (flat bread)

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**Viva la France Menu**

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~Seasonal fish en papillote w/ white wine, onions, asparagus, tomatoes, herbs  
baked in a pouch

~Sea bass w/ a herb beurre blanc

~Chicken Chasseur- Baked chicken w/ tomatoes, mushrooms, cognac, butter &  
herbs

~Sole Almondine-sole w/ a butter lemon juice & almond sauce

~Steak Au Poivre- beef tenderloin w/ a brandy peppercorn sauce

~Seafood Bouillabaisse-seasonal white fish, shrimp, clams, mussels, calamari  
in a saffron tomato broth w/ garlic aioli

~Rack of lamb w/ a Béarnaise sauce

~Salmon en croute w/ a lemon butter sauce

~Seared tuna w/ a lemon dressing

~Moules mariniere-mussels w/ wine, butters, herbs & shallots served over linguine

~Chicken roulade stuffed w/ goat cheese, sun dried tomato & spinach

~Chardonnay poached salmon w/ a Dijon dill cream

~Seared scallops w/ a caper, tomato cream sauce

~Pork tenderloin w/ a red wine, honey & thyme reduction

~Coq av Vin- chicken w/ onions, carrots, mushrooms, celery, bacon & thyme in a red wine tomato sauce

~Catfish or trout a la Meuniere- catfish w/ a butter white wine pecan sauce

~Filet of beef Bourguignon- fillet of beef w/ pearl onions, carrots & mushrooms w/ a red wine & butter "gravy"

~Fingerling pomme frites

~Potato Dauphinois- sliced potatoes, heavy cream, gruyere cheese, garlic &

chives

~Basil, caramelized onion, sun dried tomato or roasted garlic mashed potatoes

~Pasta w/ a butter, caper, herb sauce

~Celery root puree

~French fries w/ fresh herbs & garlic aioli

~Roasted red potatoes w/ truffle oil

~Wild mushroom risotto

~Vegetable Tian-seasonal vegetables layered w/ gruyere cheese

~Ratatouille-seasonal vegetables in a tomato sauce

~Roasted vegetable filled crepes w/ red pepper coulis

~Vegetables stewed in a tomato wine sauce

~Haricot Verts-Green beans w/ toasted almonds

~Cauliflower puree

~Sautéed spinach w/ garlic

~Spinach soufflé

~Roasted brussel sprouts w/ bacon

~Roasted asparagus

~Sautéed seasonal vegetables

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**Divine Pastas**

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~Jambalaya pasta- blackened chicken, shrimp, Andouille sausage & green onions tossed in a Cajun cream sauce

~Tequila chicken pasta- spinach linguine w/chicken, bell peppers & cilantro in tequila lime cream sauce

~Pasta w/ clams in white wine sauce

~Penne pasta w/ vegetables in a garlic wine sauce

~Linguine w/ sweet Italian sausage, mushrooms, caramelized onions, fontina & parmesan cheese sprinkled w/ fresh herbs

~Pesto pasta w/chicken, sun dried tomatoes & arugula

~Fettuccine Alfredo w/chicken or shrimp

~Three cheese & vegetable lasagna

~Orzo pasta w/ herbs, goat cheese, sundried tomatoes & caramelized onion

~Bow tie pasta w/ caramelized onions, mushrooms & peas in a marsala cream sauce

~Pappardelle pasta w/shrimp, roasted corn, mushrooms & bell peppers in a garlic cream sauce

~Cheese ravioli in a pink sauce

~Pasta Del mar -pasta w/ shrimp, clams, scallops, crab, bell peppers, eggplant, artichokes & fresh tomato in a basil cream sauce

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## *Divine Soups*

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~Roasted cauliflower soup w/ truffle & basil oil

~Chicken & mushrooms in a coconut ginger broth

~Seafood chowder

~Butternut squash & apple soup w/ roasted red peppers sauce

~Tortilla soup w/ chicken

~Red curry & coconut milk soup w/ mussels

~Pumpkin & ginger soup w/ herb crème fraiche

~French onion soup topped w/ a giant crouton & Swiss cheese

~Seasonal vegetables in a flavorful broth

~Cream of mushroom soup

~Homemade chicken noodle soup

~Creamy asparagus & potato soup

~Clam chowder

~Cold avocado soup

~Curried apple soup

~Tomato & basil soup

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***Divine Field of Greens***

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~Baby kale & roasted beet salad w/ orange segments, honey almonds & Orange vinaigrette (V)

~Seasonal grilled vegetables w/ balsamic onions & feta cheese

~Brussels sprout salad w/ pomegranate seeds, toasted pecans w/ a white balsamic vinaigrette (V)

~Strawberry, candied walnut & goat cheese salad w/ aged balsamic dressing

~Charred corn, black bean & tomato salad w/ cilantro, green onion & a lime vinaigrette (V)

~Melon, Spinach & feta cheese salad w/ a mint dressing

~Chopped vegetable salad- carrots, cucumbers, tomatoes, jicama, asparagus, bell pepper w/ your choice of dressing (V)

~Asian slaw w/ cabbage, carrots, bell pepper, jicama, bean sprouts, pineapple & in a honey sesame dressing (V)

~Marinated burrata cheese, cherry tomatoes & basil salad w/ a roasted garlic & herb olive oil

~Mixed green salad w/ shaved parmesan, prosciutto, slow roasted tomatoes, poached egg in a Dijon champagne vinaigrette

~Big Island salad- pineapple, mango, oranges, lettuce, bean sprouts, pickled sweet Maui onions, bell peppers, and carrots tossed w/ a pineapple rice wine vinaigrette (V)

~Pepita & jicama salad w/ jicama, pickled red onions, oranges, tomatoes & queso fresco cheese tossed in cilantro citrus vinaigrette

~Marinated Cucumber, tomato & red onion salad w/ a red wine vinaigrette (V)

~Roasted beet & asparagus salad w/ spinach, golden raisins, and toasted pistachios tossed in white balsamic vinaigrette (V)

~Black eyed pea salad w/ jicama, bell peppers, green onions & tomato tossed in a Dijon citrus dressing (V)

~Spinach salad w/ seasonal berries & goat cheese w/ chef's choice dressing

~Holiday salad- mixed greens, apple, dried cranberries & candied pecans tossed in a pomegranate balsamic dressing (V)

~BBQ chicken salad-BBQ chicken, mixed greens, red onion, carrots, tomatoes & cucumber in a cilantro cream dressing (V)

~Chinese chicken salad-five spiced chicken , romaine lettuce, Cabbage, bean sprouts, jicama, bell peppers, carrots, cucumber & pineapple tossed w/ a sesame ginger dressing topped w/ fried rice noodles (V)

~Papaya salad w/ pickled red onion, cilantro, lettuce, cucumbers and carrots tossed in a chili lime dressing

~House salad-mixed greens, tomato, carrots & cucumber w/ a sweet balsamic

## herb dressing

~Drunken fruit salad-seasonal fruit marinated in orange liqueur

~Pasta salad- penne pasta w/ carrots, red onion, celery & bell pepper tossed in a balsamic herb dressing topped w/ parmesan cheeses

~Roasted potato salad-roasted red potatoes, celery, green onion, red bell pepper, mayo & Dijon mustard

~Herb crusted tuna (served rare) w/ a citrus champagne dressing & a fennel, heirloom tomato, beet & basil salad

~Spicy beef salad- seasoned beef, red onion, cilantro, lettuce, cucumber & carrot tossed in a chili lime dressing

~Bulgur & spring vegetable salad- cucumber, bell peppers, roasted eggplant, tomatoes & green onions in a lemon oregano dressing (V)

~So Divine seafood salad- shrimp, calamari, scallops, crab, shredded carrots, celery, fennel, herbs & orange segments in a citrus dressing served on a bed of butter lettuce

~Greek salad-romaine lettuce topped w/red onions, cucumbers, tomatoes, olives, red bell peppers & feta cheese tossed in a herb dressing

~Beef salad- grilled beef, shredded lettuce, diced tomatoes, thinly sliced red onions & shredded carrots tossed in balsamic dressing & topped w/ crumbled blue cheese

~Mixed greens & fried goat cheese salad- mixed greens, roasted tomatoes, fennel, cucumber & carrots tossed in a balsamic sun dried tomato dressing topped w/ fried goat cheese

~Niece's favorite salmon salad- romaine lettuce, artichoke hearts, roasted bell peppers, tomatoes, red onion & feta cheese tossed in a balsamic Dijon dressing & topped w/ grilled salmon or shrimp

~Italian salad- Ice burg lettuce, salami, roasted chicken, tomatoes, garbanzo beans, mozzarella & green onion in a lemon Parmesan herb dressing

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## **Vegetarian Menu**

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~Vegan mushroom & garbanzo bean loaf w/ tahini sauce (V)

~Vegan quinoa cakes w/ roasted pepper coulis

~Tomato stuffed w/ oyster mushrooms, quinoa, bell peppers, onions served w/ a charred tomato crema

~Panko crusted tofu w/ a soy glaze, stir fried Buckwheat noodles w/ Asian vegetables in a Thai basil ginger soy sauce

~Lemon infused risotto stuffed tomato w/ pine nuts & hearts of palm w/ a herb

sauce

- ~Grilled vegetable napoleon w/ pesto sauce served over creamy polenta
- ~Vegetable wellington- puff pastry filled w/ Portobello mushrooms, zucchini & squash served w/ red pepper coulis & wilted arugula
- ~Vegetable cassoulet- cannellini beans & seasonal vegetables stewed & topped w/ parmesan bread crumbs
- ~Caprese tart- puff pastry filled w/ heirloom tomatoes, fresh mozzarella w/ a basil mousse
- ~Bell peppers stuffed w/ orzo pasta, spinach, eggplant, squash & fennel w/ sundried tomato pesto & grilled asparagus
  
- ~Pumpkin & butternut squash ravioli w/ a sage brown butter sauce
  
- ~Garlic & herb polenta cakes topped w/ bruschetta served over a vegetable hash, balsamic reduction
  
  
- ~Teriyaki vegetable stir fry
  
  
  
- ~Gimme lean taco/fajita bar w/ flour & corn tortillas, tofu shredded cheese, lettuce, tomato, guacamole & salsa
  
  
  
- ~Vegetable fried rice
  
  
  
- ~Balsamic glazed Portobello "steak"
  
  
  
- ~Creamy polenta topped w/ grilled veggies served w/ a roasted tomato sauce
  
  
  
- ~Vegetable gumbo w/ greens, bell peppers, squash, carrots & onions

~Zucchini "pasta" w/ basil "pesto" & sundried tomatoes

~Roasted vegetable & mushroom risotto

~Baked spaghetti squash lasagna w/ grilled vegetables

~Jerk tofu w/ pineapple mango salsa

~Moroccan spiced vegetables w/ cous cous

~Eggplant roulades- grilled eggplant filled w/ a cheese, herbs & tofu "meat" w/  
sun dried tomato sauce

Sesame soba noodles w/stir fried vegetables

~Stuffed bell peppers w/ brown rice, seasonal vegetables in a tomato sauce

~Eggplant parmesan

~Israeli cous cous w/ caramelized onions

~Vegetables stewed in a tomato wine sauce

~Vegetable & "meat" chili served over a baked potato

~Mashed potato & plantains

~Black beans w/ caramelized bell peppers & onions

~Corn, sweet potato, tomato & bell pepper medley

~long beans w/ garlic & ginger

~Honey glazed carrots

~Corn on the cob w/ herbs

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## **Holiday Menu**

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~Garlic & herb scented turkey w/ a pan gravy

~Pineapple glazed ham

~Roasted duck w/ a cherry reduction

~Lamb w/ an orange pomegranate glaze or dill cream

~Maple glazed pork tenderloin w/ spiked apple chutney

~Cajun turkey w/ creamy gravy

~Beef tenderloin topped w/ shrimp in/ a lemon caper sauce

~Roasted chicken w/ a lemon cream sauce

~Roasted beef w/ mushroom gravy

~Garlic mashed potatoes

~Candied yams

~Rosemary roasted potatoes

~Cheesy potato gratin

~Three cheese baked macaroni

~Whole roasted sweet potatoes w/ maple butter

~Salt & pepper crusted baked potato

~Sausage & corn bread stuffing

~Parmesan & mushroom risotto (can be a vegetarian main dish)

~Pecan crusted sweet potato casserole

~Apple & corn bread stuffing

~Traditional stuffing

~Wild rice pilaf

~Orange scented cranberry sauce

~Grilled asparagus

~Roasted seasonal vegetables

~Green beans w/ caramelized onions & bacon (optional)

~Vegetable napoleon w/ goat cheese

~Roasted squash w/ maple glaze

~Grilled vegetable medley

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***Divine Kid Pleasers Menu***

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~Celery & carrots w/ ranch dressing

~Seasonal raw veggies w/ yogurt ranch dip

~Apples & caramel sauce

~Piggy's in a blanket

~Mini Peanut butter & jelly sandwiches

~Chicken fingers w/ ranch, honey mustard or maple BBQ sauces

~Cornflakes crusted baked chicken fingers

~Cheese or pepperoni pizza

~Mini Turkey burgers on white wheat buns

~Pasta w/ homemade marinara, Alfredo or pink sauce

~Hard or soft shell chicken/beef tacos

~Lettuce wraps w/ chicken

~Grilled cheese w/ cheddar & mozzarella

~Corn dogs w/ ketchup & mustard

~Cheeseburgers w/ mustard, ketchup & relish

~Spaghetti & meat balls served w/ garlic bread

~Hot dogs w/ mustard, ketchup, relish

~Super cheesy macaroni

~Oven Baked or traditional French fries

~Honey glazed carrots

~Mashed potatoes

~Cheesy broccoli

~Homemade cinnamon apple sauce

~Yogurt parfaits w/ yogurt, seasonal fruit & granola

~Fresh fruit: Watermelon wedges, orange slices, pineapple, whole strawberries

~Fresh fruit smoothies

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## **Divine Desserts**

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~Assorted gourmet mini desserts lemon meringue mousse cakes, crème brulee, mini cheese cake w/ berries, raspberry & chocolate mousse cake, caramel crunch, tiramisu, triple chocolate mousse, passion fruit, banana mousse cake, white chocolate mousse cakes éclairs, cream puffs, fruit tarts

Brownies (walnut, caramel, S'mores)

Assorted cookies- chocolate chip, nutty peanut butter, Oatmeal raisin, white chocolate-cranberry-oatmeal, sugar etc.

Red velvet cake w/ vanilla cream cheese frosting

Citrus pound cake

Apple pie w/ whipped cream

Carrot cake loaf w/ vanilla mascarpone drizzle

Spiked zucchini cake w/ brown sugar glaze

Chocolate mousse trifle w/ cake & berries

Cheesecake bites w/ fresh berry glaze

Blueberry loaf w/ streusel topping

~Bread puddings: Mexican spiced chocolate bread pudding drizzled w/ Dulce de leche (the flavors of a churro dipped in chocolate), French toast w/ spiked maple glaze, white chocolate & pistachio, rum banana & coconut bread pudding w/ coconut creme

~Seasonal cobblers-bourbon apple-fig, ginger-peach or vanilla-berry served w/ vanilla bean ice cream

~Divine chocolate cake w/ triple chocolate frosting

~German chocolate cake

~Pumpkin pie

~Sweet potato pie topped w/ candied pecans

~Pumpkin, original w/ berries or chocolate cheesecake

~Berry trifle- chocolate cake layered w/whipped cream, berries & chocolate shavings

~Chocolate tiramisu

~Chocolate peanut butter tarts- peanut butter cookie, layered w/ peanut butter, caramel, & ganache sprinkled w/nuts

~Nutty fudge

~Strawberry shortcake- sponge cake topped w/ macerated berries & whipped cream

~Assorted sorbets w/a seasonal fruit compote

~Chocolate dipped strawberries

~Sundae Bar- assorted ice creams w/ nuts, whipped cream, chocolate sauce, caramel sauce, Oreo cookie pieces, cake pieces, fruit, and maraschino cherries

~Carrot cake

~Ice cream sandwiches

~Pineapple upside down cake

~Drunken fruit salad- seasonal fruit marinated in orange liqueur

\*Fruit skewers w/a Malibu rum yogurt dipping sauce or fruit platter

~Seasonal fruit Platter

