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A la Carte Fine Dining Plated Dinner Party Menu

Please select one item from each section for your four or five course dinner party

**These items are suggested only for your four course events.*

Salads

Pear, Apple and Endive Salad with Gorgonzola cheese, crispy bacon in champagne vinaigrette
Fresh Mozzarella, Basil and Tomato Napoleon with aged balsamic reduction
Key Lime Caesar Salad with shaved Parmesan and homemade croutons
Mixed Country Baby Greens with julienne vegetables in white balsamic vinaigrette

Appetizers

Jumbo Lump Crab Cake with spicy remoulade and lemon crowns
Steak Satay with horseradish cream

Mango BBQ'd Pulled Pork Quesadillas

Giant Coconut Crusted Shrimp with papaya coulis

Tuna Tartare with Ponzu dressing, seaweed and cucumber salad

Fish

Seared Jumbo Sea Scallops over lemon basil risotto

*Split Lobster filled with rock shrimp and roasted corn gratinee

Seasoned Sesame Crusted Sushi-Grade Ahi Tuna over sticky rice with julienne vegetables and aged sweet soy reduction

Local Striped Bass Pan Roasted over a Watermelon Crouton with sticky rice and ginger sauce

Local Flounder Filet with andouille sausage and shrimp stuffing over haricot vert topped with lobster sauce

Meat

Marinated NY Strip Steak over Gorgonzola smashed potatoes

Petite Filet Mignon stuffed with Boursin cheese and wrapped in prosciutto over grilled asparagus

*Pan Roasted Veal Chop stuffed with Asiago cheese, shitake mushrooms and spinach over
Parmesan herb roasted potatoes

New Zealand Lamb Wellington with Mushroom Chive Crepes and Buttery Pastry

Poultry

Pan Roasted Chicken Breast with smoked Gouda stuffing over sautéed baby spinach in roasted
garlic oil

Pan Roasted Long Island Duck Breast over candied pear and cabbage

Desserts

Molten Chocolate Lava Cake with raspberry coulis and vanilla ice cream

Pineapple Coconut Carrot Cake

Mini Apple Crumb Tartlets with cinnamon caramel sauce and vanilla ice cream

Fruit Crème Tartlets