



2025 Menu Selections

**Serving the Las Vegas Valley for 29 Years | On location preparation & service*

Executive Chef Daniel Mumau – (AKA Chef Dan)

Catering Las Vegas Since 1996 | American Culinary Federation Member Since 1987 | US Army Veteran 1984-1987

Alumni UNLV College of Business 2000 | Alumni The Culinary Institute of America 1989

American Culinary Federation Chefs Las Vegas Board Member – 2016 to Present

Email: ACateredAffair@aol.com | **Web Site:** www.acateredaffairlv.com

Facebook: [ACatered Affair Las Vegas](https://www.facebook.com/ACateredAffairLasVegas)

Cold Hrs d'oeuvres...

Shrimp Ceviche

Marinated in lime & orange juice with tomato, red onion, jalapeno, cilantro avocado served with tortilla crisps

Prosciutto Wrapped Dates

Filled with cream cheese, herbs, candied pecan wrapped in prosciutto ham

Fig & Pistachio Goat Cheese Log

Topped with honey & Fig glaze & crushed pistachio

Oven Roasted Tomato & Ricotta Crostini

Roasted seasoned grape tomatoes atop crostini toast spread with ricotta cheese

Cucumber Caprese

Fresh mozzarella, cucumber, fresh basil on ciabatta crostini drizzled with olive oil

Belgian Endive with Smoked Salmon Mousse

Baby Belgian endive leaves stuffed with smoked salmon mousse flavored with fresh dill, scallion & cream cheese

Tuscan Bruschetta

Made with fresh tomato, marinated artichokes, fire roasted bell pepper & olives – topped with parmesan

Belgian Endive with Smoked Almonds & Herb Cream Cheese

Topped with red pepper jelly

Mediterranean Pita Pizzas

Pita bread cut into wedges spread with hummus topped with crumbled feta, Kalamata, black & green olives, sun dried tomato, fire roasted bell pepper, toasted pine nuts & diced cucumber

Prosciutto Wrapped Mozzarella

Stuffed with buffalo mozzarella fresh basil & balsamic glaze

Caramelized Onion & Goat Cheese Crostini

Goat cheese, balsamic caramelized onion jam with fresh herbs

Cold Beef Tenderloin Topped with Cucumber & Feta Relish

Grilled seasoned sliced filet topped with tangy cucumber relish served on rustic crackers

Goat Cheese & Honey Crostini

Topped with goat cheese, candied walnuts, honey & thyme

Chicken Wonton Tacos

Shredded seasoned chicken flavored with ginger, scallion, cilantro served with chili dipping sauce

Chili Lime Shrimp

Nestled in crispy wonton cup with sour cream & arugula

Smoked Salmon on Tortilla Crisp

Topped with avocado cream, shaved Bermuda onion & julienne tomato

Brazilian Steak Chimichurri Canapes

Seasoned grilled steak topped with chimichurri sauce on crispy wonton or crostini

BLT Devilled Eggs

A twist on a classic – filled with bacon, lettuce, tomato & avocado

Prosciutto Brie & Honey Crostini

Crostini round topped with sliced prosciutto ham, brie cheese, basil – drizzled with honey

Ahi Tuna Tartar Crisps

Fine diced Ahi tossed with fresh ginger, ponzu & sesame seeds –

Topped with mango wasabi aioli

Prosciutto Wrapped Asparagus

Marinated Asparagus spears wrapped with Prosciutto ham

Bay Shrimp Canapes

With julienne vegetables, served in fried wonton cups – topped with mango wasabi aioli

Smoked Salmon on Pumpnickel

Round of pumpnickel bread topped with cream cheese garnished with shaved onion, sour cream & dill

Eggplant Caponata

Made with roasted eggplant, onion, celery, garlic, bell pepper, crushed tomatoes, capers, green olives & red wine vinegar – Served on crostini

Goat Cheese & Apricot Crostini

Topped with toasted pistachio & fresh mint

Finger Sandwiches

Choose from various fillings such as shrimp salad, tuna salad, egg salad, chicken Salad, ham salad on mini croissants

Capresse Skewer

Fresh mozzarella, baby tomatoes, roasted bell pepper & basil drizzled with a balsamic reduction

Artichoke & Olive Crostini

Tapenade made with artichokes & olives, roasted peppers & garlic on crostini toast

Tuna Tartar

Topped with sesame seeds, scallions & mango salsa served on crispy wontons

Italian Prosciutto & Melon

Slices of Cantaloupe wrapped in Italian Prosciutto Ham

Beef Filet & New Potato Skewers

Seasoned steak with seasoned poached new potatoes on mini skewer - served with horseradish cream

Thai Chicken Salad in Wonton Cups

Chicken, shredded cabbage, bok choy, carrot cilantro, ginger, peanuts, topped with honey/sriracha peanut dressing

Turkey & Cranberry in Filo Cups

Filo Cups filled with herb roast turkey & fresh cranberry relish - Great for the holidays

Greek Antipasto Display

Roasted bell peppers, marinated artichoke hearts, olive medley, marinated mushrooms, stuffed grape leaves, feta cheese, herb goat cheese, hummus, carrot sticks, celery sticks, cucumber wedges, sundried tomatoes, tzatziki sauce

Served with pita & lavosh

Chinese Chicken Salad Take-Out

Chinese Chicken Salad made with shredded lettuce, Napa cabbage, noodles, cilantro & peanuts tossed with sesame dressing - topped with crispy wonton strips - served in mini Chinese take-out boxes

Cheese Display

A fine assortment of cheeses for all tastes and a selection of fine crackers

Spinach & Artichoke Dip

Flavored with scallions, water chestnuts & Garlic served with Hawaiian bread

Shrimp Cocktail

Peeled shrimp served with Cocktail sauce & lemon wedges

Caramelized Onion Crostini with Fig Jam & Blue Cheese

Toasted crostini rounds with blue cheese spread topped with caramelized onion & fig jam

Creole Shrimp Cocktail

Peeled shrimp served with Cajun remoulade sauce

Fresh Vegetable Platter

Raw veggies such as carrots, celery, broccoli, cauliflower, bell pepper, radish, baby tomatoes

served with Ranch Dip

Shrimp, Crab & Avocado Crostini

Crostini spread with fresh avocado & topped with bay shrimp & crab

Fig & Ricotta Flat Bread

Dried sliced figs, caramelized onion, fresh arugula & thyme

Antipasto Display

Grilled asparagus, marinated mushrooms & artichoke hearts, medley of marinated olives, fire roasted bell peppers, balsamic roasted onions, feta, brie, fresh mozzarella & blue cheeses & assorted salamis served with assorted crackers

Fresh Seasonal Fruit Display

A medley of seasonal fresh fruit such as melon, grapes, pineapple, mango & berries

Caviar Tray

Traditional Garnitures including chopped egg, capers, shaved onion, sour cream & toast points

Watermelon, Blackberry & Feta Skewers

Bite size on fruit picks – cubed watermelon & feta topped with black berry & julienne basil

Hot Hors d'oeuvres...

Brie & Pear Quesadillas

Warm brie cheese with pan seared pear slices nestled in a flour tortilla

New Zealand Lamb Chops

Freshly marinated chops, grilled rare & topped with rosemary mint demi-glace

Greek Spanakopita

Philo pasty triangles filled with spinach & feta cheese, baked to golden brown

Zucchini & Ricotta Fritters

Flavored with feta, dill and lemon

Mini Quesadillas

Pan fried mini corn or flour tortillas filled with cheese, roasted pepper & roasted green chilies – choose from shrimp, chicken, steak

Maryland Crab Cakes

Served with remoulade sauce

Baja Crab Cakes

Dungeness crab, corn bread, onion & green chilies served with roasted pepper aioli

Cloud Shrimp Canapes

Pan seared seasoned shrimp & apples, finished with fresh lemon served in crispy rice wonton cup lined with nori

Cajun Crab Cakes

Dungeness crab, corn bread, scallions, roasted pepper – served with creole mustard remoulade

Buffalo Wings

Seasoned & tossed in a buttery Tabasco sauce served with blue cheese & Ranch dip

Prawn Toast

Deep fried sliced bread coated with shrimp Paste - served with chili & soy dipping sauce

Turkey Bacon Wrapped Scallops

Pan Seared Sea scallops wrapped with turkey bacon

Mini Southwest Corn Cakes

Flavored with jalapeno, scallion & corn

Prosciutto Wrapped Scallops

Pan Seared Sea scallops wrapped with prosciutto ham

Thai Style Honey Lime Chicken skewers

Tender chicken thighs marinated in soy, honey, lime juice, garlic, ginger & crushed red chili -
grilled or broiled topped with cilantro

Bacon Wrapped Dates

Baked dates stuffed with herb goat cheese & candied pecan - wrapped in bacon

Southwest Corn & Potato Fritters

Made with corn, onion, jalapeno, cheddar & mashed potatoes - fried - served with chipotle mayo

Jerk Chicken with Mango Salsa

Chicken tenderloins seasoned with Caribbean spices
hand breaded & sautéed - Served with fresh mango salsa

Thai Chicken Lettuce Wraps

Ground chicken with garlic, onion, carrot, cabbage served with Thai peanut sauce and Boston lettuce

Shrimp Cakes

Made with chopped shrimp, mozzarella, mayo & flour - served with lemon aioli

Mini Loaded Mashed Potato Cakes

Pan fried potato cakes flavored with bacon, scallion & cheddar topped with a dollop of sour cream

San Francisco Hot Crab Dip

Flavored with Monterey Jack & cheddar & served with sourdough bread

Chicken Lettuce Wraps

Minced seasoned chicken with garlic, soy, ginger & water chestnuts, topped with cashews & scallion

Teriyaki Beef Lettuce Wraps

Topped with caramelized onion and fresh cucumber

Apple Cider Lamb Chops

Seasoned lamb chops flavored with apple cider, ginger, garlic, soy, honey & scallions

Korean Beef Tacos

Topped with Cilantro, fresh ginger, sriracha mayo

Blackened Salmon Sliders

Topped with Sriracha mayo & slaw

Thai Satay

Offered in Chicken, Pork or Beef topped with Thai peanut sauce

Mushroom & Gruyere Bruschetta

Cremini mushrooms with garlic, thyme, cracked pepper, sherry & gruyere cheese on toasted crostini

Cuban Picadillo Tacos

Seasoned ground beef flavored with onion, bell pepper, garlic, cumin, tomato, olives and capers with diced potato

Crab & Sausage Stuffed Mushroom

Lump Crab, Parmesan Cheese & Italian Herb Sausage stuffing

Florentine Mushroom Caps

With brie cheese, spinach & sun dried tomatoes

Shrimp Fritters

Crispy fritters flavored with scallions - served with Lime mayo

Mini Greek Chicken Kabobs

Marinated with fresh lemon, oregano, garlic - served with fresh tzaziki sauce

Naked Salmon Sliders with Avocado Salsa

Bun less burgers flavored with scallions, lemon and poblano peppers topped with fresh avocado salsa

Cocktail Meatballs

Braised in your choice of sauces - barbeque, teriyaki, marinara, sweet & sour or Swedish style

Crab Fritters

Deep fried cornbread fritter laced with Dungeness crab, corn, scallions & spices - served with Cajun ranch dip

Slider Selections on mini buns....

Pulled Pork - braised barbecue pork topped with slaw

Ground Beef - topped with cheddar, lettuce, tomato, pickle & onions with Dijon mayo spread

Ground Lamb - Greek style topped with tzatziki sauce

Asian Dumplings

choice of chicken or beef dumplings - pan seared, topped with soy, scallion & cilantro

Baked Rumaki

Bacon wrapped water chestnut & seasoned chicken liver

Southern Crab Hush Puppies

Corn bread, lump crab, garlic, onion, bell pepper, buttermilk - served with remoulade sauce

Roast Chicken & Cranberry Quesadillas

Seasoned Chicken, dried cranberries & Monterrey jack cheese

Cocktail Salmon Cakes

Made with fresh Salmon & Dill - Pan Fried - served with tartar sauce

Salads...

Caesar Salad

Romaine, homemade Caesar dressing, croutons & topped with parmesan cheese

Japanese Garden Salad

Baby greens tossed with scallions, tomato, cucumber, sesame seeds tossed in wasabi vinaigrette

Raspberry & Roasted Pecan Salad

Assorted Baby greens tossed with raspberry vinaigrette, tomato, shaved Bermuda onion, blue cheese & roasted pecans

Mediterranean Pasta Salad

Tossed with marinated vegetables, pesto, feta, artichokes, olives, sun dried tomatoes & herbs in creamy Italian vinaigrette

Cucumber & Onion Salad

Marinated fresh cucumbers in vinegar, sugar & dill finished with fresh tomato & onion
served by itself or on a bed of fresh spinach

Garden Salad

Cucumber, baby tomatoes, shredded carrots, mushrooms, shaved onion,
black olives & croutons with Dijon red wine vinaigrette

Rigatoni Pasta Salad with Feta & Cranberry

With baby spinach, toasted walnuts, honey, parmesan, lemon & dijon

Roasted Beet & Goat Cheese Salad

Mixed greens topped with roasted beets, goat cheese, segments of fresh orange & grapefruit with lemon vinaigrette

Mandarin Orange Spinach Salad

Fresh spinach tossed with shaved Bermuda onion, cucumber & mandarin oranges tossed in a creamy orange dressing

Bacon & Onion Spinach Salad

Southern Style salad made with spinach tossed with shaved Bermuda onion, tomato, croutons with bacon onion dressing

Greek Caesar Salad

Like traditional Caesar with Feta cheese & Kalamata olives

Greek Salad

A blend of iceberg, baby greens, spinach & romaine lettuce topped with imported Feta Cheese, Greek olives, tomato,
shaved onion lightly tossed in a creamy Greek vinaigrette dressing

Boston Bibb Salad

Boston lettuce with tomato, shaved onion, carrots, cucumber & blue cheese, topped with tarragon-mustard dressing

Raspberry Walnut Salad

Baby Spinach tossed in raspberry vinaigrette, toasted walnuts, fresh raspberries, shaved red onion

Butter Bean & Bacon Salad

Butter beans tossed with bacon, red onion, mozzarella, scallion, finished with light vinaigrette

Capresse Salad

Baby greens topped with fresh mozzarella, ripe tomatoes, fresh basil, cracked pepper
With balsamic vinaigrette flavored with Dijon & garlic

Tabouli Salad

Middle Eastern salad made with bulgur wheat parsley, mint in a lemon vinaigrette

Warm Red Jacket Potato Salad

Sliced red potatoes, artichokes & asparagus - tossed with fennel dressing

Chopped Salad

Chopped Iceberg lettuce tossed with blue cheese dressing, diced tomatoes, Bermuda onion
topped with crumbled blue cheese & croutons

Ice Berg Wedge

Ice Berg, Light vinaigrette, crumbled blue cheese, bacon bits, chopped tomato & onion

Mixed Green Salad

Choice of toppings including fresh tomatoes, cucumbers, mushrooms, carrots, onions,
olives & croutons served with assorted dressings

Fruit & Nuts Salad

Field greens, pear, fig, dried cranberries, raisins, cashews & sunflower seeds topped with pomegranate vinaigrette

Thai Shrimp Salad

Baby Spinach & Bay Shrimp tossed With Mango vinaigrette

Black Bean & Jicama Salad

South of the boarder style made with Jicama, black beans, tomato, green chilies,
scallions & olives tossed in cilantro vinaigrette

Cashew Chicken Salad

Chicken, Asian noodles, carrots, scallions, tossed in a creamy curry ginger dressing – topped with roasted cashew nuts

Four Bean Salad

Green beans, wax beans, chick peas & kidney beans in a tangy sweet dressing finished with onion & bell pepper

Italian Chopped Salad

Ice Burg, diced tomato, onion, cucumber, black olives, croutons & Italian Dressing

Fresh Fruit Salad

Seasonal fruit such as melon, mango, pineapple, Grapes & berries

Blue Cheese & Pear Salad

Baby lettuce crumbled blue cheese, toasted Walnuts & sliced pear with Red Wine Vinaigrette

Vegetables....

Green Beans

Sautéed in butter with onion, parsley & tarragon – option to add toasted almonds

Steamed Broccoli

Braised with butter and topped with cheddar & red pepper confetti

Steamed Asparagus

Tossed with butter – option to add hollandaise or Béarnaise sauce

Glazed Baby Carrots

Tossed with brown sugar, butter & dill

Roasted Vegetables

Mixed vegetables such as carrots, zucchini, bell pepper, onion, parsnips & beets

Sesame Ginger Green Beans

Tossed with fresh ginger, honey, soy & sesame seeds

Sautéed Mushrooms

A medley of portabella, button, oyster & shitake finished with butter, garlic, tarragon & sherry

Sautéed Mixed Vegetables

Baby carrots, broccoli, onion, bell peppers, asparagus & green beans finished with garlic, olive oil & fresh herbs

Seasonal Brussel Sprouts

Pan seared & seasoned finished with caramelized onion, fennel, butter & parsley

Creamed Spinach

Seasoned with salt, pepper, nutmeg & garlic, finished with a cream sauce

Baby Peas & Pearl Onions

Tender peas & pearl onions gently sautéed with butter, salt & pepper

Sautéed Zucchini

Seasoned sliced baby zucchini finished with olive oil, butter & fresh parley

Starches...

Loaded Smashed Potatoes

Yukon gold potatoes finished with butter, sour cream, bacon & scallion

Garlic & Mushroom Pasta

Choose your type of pasta – Fresh garlic sautéed with a variety of mushrooms tossed with crème fresh & parmesan

Roasted Garlic Mashed Potatoes

Flavored with real butter, cream, roasted garlic, salt, pepper & a dash of nutmeg

Sweet Potato & Red Lentil Curry

Flavored with coconut milk, onion, Indian curry, ginger, garlic, tomato, red bell pepper

Roasted Rosemary & Garlic New Potatoes

Tossed with fresh garlic, spices & fresh rosemary finished to golden brown

Basmati & Wild Rice Pilaf

With toasted pecans, dry cranberries & thyme

Mushroom & Corn Risotto

Short grain risotto rice with cut corn & mushrooms, finished with onion, garlic & parmesan

Mac & Cheese

Creamy Macaroni & cheese – Option to add lobster or bacon

Mashed Sweet Potatoes

Flavored with real butter, cream, roasted garlic, salt, pepper & a dash of nutmeg

Wild Rice Pilaf

Infused with herbs tossed with fine diced carrots, celery & onion

Baked Sweet Potatoes

With a butter, brown sugar, cinnamon & nutmeg

Tropical Rice Pilaf

White Rice flavored with coconut milk, lime, curry, scallions & macadamia nuts

Roasted Parmesan Rosemary Potatoes

Baby potatoes tossed with salt, pepper, fresh rosemary & parm

Credle Red Beans & Rice

Made with andouille sausage

Horseradish Mashed Potatoes

Seasoned Yukon gold potatoes whipped with horseradish

Cheddar Potato Casserole

Made with hash browns, cream, chicken broth, onion, sour cream, butter & cheddar

Mediterranean wild Rice Pilaf

Tossed with mandarin oranges, roasted peppers, feta cheese & pine nuts

Indian Daal Bhuna

Lentils flavored with Indian curry, spices, coriander, tomato, onion, ginger & coconut milk
served with white rice

French Style Rice Pilaf

Wild rice blend tossed with garlic, Blue cheese, pine nuts & roasted bell peppers

Gouda Grits

Southern style grits finished with Gouda cheese – option to add Andouille sausage or mushrooms

Spanish Style Rice Pilaf

White rice tossed with New Mexico chili, tomatoes, chilies, olives & corn

Boiled New Potatoes

Salted baby potatoes tossed with butter, garlic & parsley seasoned with salt & pepper

Cajun Red Beans & Rice

Flavored with Cajun spices & andouille sausage

Roasted Greek potato wedges

Russet potatoes, garlic, parsley, rosemary, chicken broth, lemon juice, pepper, paprika, salt, extra virgin olive oil, parmesan cheese

Mushroom Risotto

Risotto rice slow cooked with chicken stock flavored with herbs, garlic & mushrooms

Fried Rice

Tossed with fresh ginger, egg, scallion, ham, shrimp, peas, carrots & soy

Mushroom Orzo

Orzo Pasta cooked in chicken stock tossed with fresh herbs, garlic, caramelized onion & mushrooms

Create Your Own Pasta

You choose your choice of Pasta & Sauce – such as Alfredo, Marinara, mushroom or Olive Oil & herbs

Sweet Potato & Lentil Curry

Red lentils, diced sweet potato, bell pepper, onion, garlic, ginger, tomato coconut milk & spices served with white rice

Penne Primavera

Penne pasta tossed with fresh herbs, lemon juice & fresh Italian vegetables

Penne Florentine

Penne Pasta tossed with spinach, pesto & cream – topped with pine nuts & parmesan

Vegetable Cous Cous

Mediterranean style tossed with vegetables, olive oil & parmesan cheese

Creamy Polenta

With butter, parmesan & garlic

Charro Beans

Pinto Beans flavored with chicken stock, bacon, onion, tomato, cilantro & jalapeno

Breads.....

Assorted Dinner Rolls

Assorted rolls such as rye, plain, cheddar, sesame, poppy seed, raisin/cranberry & wheat - served with butter

Assorted Artisan Breads & Baguette's

Served with butter, olive oil & Balsamic vinegar

Italian Entrees....

Chicken Parmesan

Breaded pan seared breast topped with mozzarella & parmesan served with Marinara

Chicken Puttanesca

Seasoned sautéed boneless thighs braised in a rich tomato sauce flavored with garlic, onion, chili flakes, anchovy, capers & olives

Spinach Ravioli

Tossed with spinach, pesto & cream – topped with pine nuts & parmesan

Creamy Pesto Linguini & Shrimp

Creamy Pesto sauce & tender shrimp finished with fresh basil, roasted garlic, parmesan & cream

Cheese Ravioli Marinara

Large cheese ravioli topped with homemade marinara sauce & parmesan

Linguini & Clams

Creamy clam sauce made with chopped clams, parsley, garlic, cream & white wine

Eggplant Rollitini

Sliced eggplant, breaded and stuffed with mozzarella cheese topped with marinara

Penne Pasta A La Vodka

A robust pink spicy vodka sauce & topped with parmesan – option to add Italian Sausage and or Chicken

Ravioli with Mushroom Alfredo

Large cheese ravioli topped with a creamy mushroom sauce & parmesan

Linguini Con Le Sarde

A famous Sicilian Pasta made with sardines, fresh tomato, Kalamata olives, shallots garlic & white wine

Shrimp Tortellini Florentine

Tossed with shrimp, basil pesto & spinach in a rich alfredo sauce

Lemon Pesto Pasta

Your favorite pasta tossed with lemon pesto made with parmesan, olive oil, lemon zest & garlic

Penne with Sausage & Peppers

Topped with a rich tomato sauce made with Italian sausage & bell peppers

Spinach & Cheese Ravioli

Topped with lemon thyme cream sauce

Pasta Station

Your choice of pasta with your choice of sauce – choose from creamy pesto, marinara or mushroom sauce

Served with fresh grated parmesan cheese

Linguini Carbonara

An Italian classic combining Pasta, bacon, eggs, peas, white wine, parmesan & parsley

Pasta Bolognese

A Robust tomato meat sauce served with your choice of pasta

Penne Pasta Puntanesea

Julienne plum tomatoes, capers, garlic, fire roasted peppers & olives in rustic tomato sauce finished with red wine

Linguini Lemon Ricotta

Fresh ricotta cheese, spinach, parmesan, garlic & fresh lemon

Orecchiette Pasta With Sausage & Broccoli Rabe

Italian sausage, broccoli rabe, arugula, romano cheese, & garlic

Rigatoni with Sundried Tomato

Rigatoni pasta tossed with a brown butter sauce, sun dried tomato and basil topped with parmesan

Rigatoni with gorgonzola Sauce

Cheese Ravioli tossed with cream, roasted garlic & gorgonzola
topped with parmesan & fresh parsley

Linguini Pesto

Tossed in a creamy pesto sauce topped with roasted pine nuts & parmesan

Penne Sorrento

Flavored with sun dried tomato, garlic, olive oil & fresh basil

Linguini Primavera

Linguini pasta tossed with olive oil, butter, zucchini, mushrooms, fresh tomato,
scallion, garlic, oregano, fresh basil topped with parmesan and mozzarella

Gorgonzola & Walnut Ravioli

Spinach ravioli Tossed walnuts, gorgonzola & spinach tossed in a light cream sauce

Pasta Primavera

Penne Pasta tossed with an array of Italian vegetables finished with sun dried tomatoes & parmesan cheese

Eggplant Parmesan

Sliced breaded or non-breaded, pan fried & stuffed with ricotta filling – topped with marinara & mozzarella & baked

Italian Sausage with Peppers & Onion

Bite size pieces of mild Italian sausage sautéed with olive oil

Poultry Entrees...

Rosemary & Lemon Chicken

Seasoned sautéed breast with lemon, garlic & rosemary

Citrus Chicken

Marinated pan seared breast finished with fresh lemon, orange & lime juice - served with a mango salsa

Bourbon Pecan Chicken

Breaded breasts or thighs flavored with pecans, honey, Dijon, bourbon whiskey, cream & a hint of cayenne

Chicken Tuscany

Sautéed in olive oil - tossed with artichokes, cream, garlic & white wine

Thai Coconut Chicken

Chicken breasts or thighs finished with fresh ginger, coriander, turmeric, garlic, scallion, coconut milk, honey, soy, lime, & chili

Chicken Napa Valley

Sautéed in olive oil & tossed with artichokes, cream, garlic, black olives & red wine

Chicken Lombardy

Breaded chicken breast finished with mushrooms, scallion, marsala - topped with mozzarella & parmesan

Caramelized Black Pepper Chicken

Thai style flavors with fresh ginger, Thai chilies, brown sugar & fish sauce

Chicken Parmesan

Breaded pan seared breast topped with mozzarella & parmesan served with Marinara

Chicken Fontina

A seasoned breast of chicken topped with a savory blend of chopped basil, onions, red peppers, mushrooms, & prosciutto sautéed with chicken stock & white wine, mixed with fontina cheese.

Greek Chicken Kabobs

Skewered pieces of chicken seasoned with olive oil, garlic, lemon, basil, thyme, salt & pepper grilled to golden brown - Served with tzatziki sauce & pita bread

Thai Style Honey Lime Chicken

Tender chicken thighs marinated in soy, honey, lime juice, garlic, ginger & crushed red chili topped with cilantro

Chicken Francaise

Sautéed breaded seasoned chicken breast finished with white wine, chicken stock, lemon, butter & parsley

Chicken Marsala

Sautéed chicken breasts finished with lemon, Marsala wine & sliced mushrooms

Chicken Piccata

Sautéed chicken breasts finished with lemon, capers & sliced mushrooms

Thai Peanut Ginger Chicken

Flavored with Thai curry, ginger, soy & scallions – served with cucumber salsa

Thai Coconut Green Curry Chicken

Breaded with coconut & sesame seeds topped with green curry sauce

Chicken Puttanesca

Seasoned sautéed boneless thighs braised in a rich tomato sauce flavored with garlic, onion, chili flakes, anchovy, capers & olives

Grilled Jamaican Jerk Chicken

Seasoned with spicy Caribbean style spice rub

Korean Fried Chicken

Crispy crust, mildly spicy topped with Korean BBQ sauce

Meat Entrees..

Herb Crusted Filet Mignon

Seasoned whole roasted beef tenderloin topped with an herb breadcrumb crust – served with a whisky Peppercorn Sauce

Roast Prime Rib of Beef

Seasoned whole roasted prime rib topped with herbs – Served with horseradish sauce, Au-jus & dinner rolls

Steak Au Poivre

Seasoned seared filet topped with creamy sauce made with peppercorns, cognac, butter & cream

Pork Tenderloin Marsala

Roasted seasoned tenderloin filets finished with marsala, onion – topped with orange glaze

Hoisin Barbecue Baby Back Ribs

With shallots, ginger, hoisin, soy, rice wine vinegar, fish sauce and Chinese five spice

New York Striploin

Seasoned whole Striploin carved to order – served with choice of peppercorn demi glaze or creamed horseradish sauce

Pork Tenderloin filets with Balsamic Sweet Onions

Seasoned pan seared filets topped with caramelized sweet onions
deglazed in chicken stock, balsamic, thyme, golden raisins & butter

Carved Herb Roasted Turkey Breast

Served with dinner rolls, butter & Dijon cranberry relish

Roasted Pork Tenderloin

Seasoned whole tenderloin of pork glazed with peach-mustard sauce

Carved Roasted Leg of Lamb

Herb Crusted – served with dinner rolls, Dijon, Mint jelly

Carved Boneless Roast Pork loin

Herb Crusted – served with Dijonaise mayo & dinner dollar rolls

Herb Crusted Rack of Lamb

Herb crust of rosemary, thyme & parsley topped with merlot demi glaze

Grilled Greek Steak Kabobs

Skewered pieces of steak & onion seasoned with garlic, lemon, honey, mustard, olive oil, oregano, thyme, salt and pepper – Served with tzatziki sauce & pita bread

Stir Fry Black Pepper Beef

Stir Fried with onion & Bell Pepper flavored with Black Pepper, soy, sherry, sugar & garlic – served with white rice

New York Strip Steak

Topped with sautéed button mushrooms & onion Ragout – flavored with sherry

Southwest Tri-Tip Steak

Grilled Tri-Tip sliced thin, topped with green chili demi-glaze

Filet Mignon of Beef

Seasoned 6oz filet – Choose your sauce – béarnaise, port demi-glaze, whisky pepper corn

Honey Roasted Pork Loin

Flavored with apple cider vinegar, honey, cracked pepper

Pork Tenderloin with Cinnamon Apples

Served on a bed of sautéed onions & cinnamon apples finished with sherry stoneground mustard
(Grilled, roasted or pan seared)

Brazilian Style Lamb Chops

Seasoned grilled lamb served with chimichurri sauce

Seafood Entrees.....

Southern Jambalaya

Aspicy southern dish made with rice, chicken, shrimp, andouille sausage, chicken, bell pepper, onion, celery, & tomato

Pan Seared Fish Filets

Pan seared, poached or grilled – Choose from Salmon, cod, snapper catfish, sole or halibut
Served with your choice of mango salsa, tartar sauce, lemon butter or red pepper coulis

Poached Salmon With Lobster

Fresh Atlantic salmon topped with lobster-dill cream sauce

Southern Shrimp & Grits

Creamy white grits made heavy cream, onion, and cheddar cheese –

topped with shrimp, andouille sausage, bacon, bell pepper

Baked Creole Spiced Salmon

Served with Cajun remoulade sauce

Southwest Shrimp & Grits

Creamy white grits with heavy cream, onion, roasted pablano chili & parmesan – topped with with sautéed shrimp, bacon, bell pepper

Raspberry Teriyaki Salmon

Marinated filet with a raspberry teriyaki glaze

Baked Cod with Crab Stuffing

Seasoned Cod filet with crab stuffing

Mediterranean Stuffed Salmon

Baked with sundried tomatoes, spinach & feta stuffing

Roasted Salmon with Brown Sugar Glaze

Finished with Dijon

Baked Halibut Beurre Blanc

Seasoned filets encrusted with fresh bread crumbs and served with a lemon beurre blanc sauce

Cajun Gumbo

Made with chicken, shrimp & andouille sausage, okra, bell pepper, onion, celery & Cajun spices served with white rice

Cajun Red Beans & Rice

Flavored with Cajun spice, chicken stock, tomato, onion, bell pepper, andouille sausage

Shrimp Egg Foo Young

Classic Chinese Pancakes made with shrimp, eggs, bean sprouts scallion with brown gravy

Baja Ahi Tuna

Marinated grilled steaks topped with mango salsa

Pepper Corn Crusted Salmon

Lightly dusted with cracked peppercorns pan seared topped with wilted spinach – served with tartar sauce

Fish Tacos

Topped with cilantro cabbage slaw & chipotle-lime dressing

Thai Salmon with Sweet Chili Glaze

Pan Seared with a sweet chili glaze

Salmon Piccata

Pan seared filets finished with white wine, lemon, capers, parsley, dill & butter

Shrimp Scampi

Sautéed in garlic & white wine finished with herb butter sauce tossed with angel hair pasta

Poached Salmon

Poached With fresh lemon & dill topped with wilted spinach served with homemade tartar sauce

Shrimp Etouffee

Creole spiced shrimp, bell pepper, celery, onion, tomatoes, with chicken stock & butter – served with white rice

Pan Seared Crusted Fish Filets

Choice of Fish hand breaded with almonds, crackers & bread crumbs pan fried, topped with a coconut sauce

Pan Seared Salmon with Dill

With lemon caper butter Sauce or tartar sauce

Desserts...

Assorted Fresh Mini Pastries

A Variety of fancy pastries fresh from the bakery – Such as cream puffs, napoleons, brownies, cheese cake, cannoli's, fruit tarts, éclairs & others

Greek Napoleon

Layers of crispy filo dough filled with Fresh lemon curd topped with honey & chopped pistachio nuts

New York Style Cheese Cake

Assorted Cookies

Gourmet cookies such as chocolate chip, oatmeal, white chocolate macadamia

Bananas Fosters

Sautéed bananas in rum, brown sugar & butter served with vanilla ice cream

Chocolate Dipped Strawberries

Fresh Seasonal Fruit Display

A medley of seasonal fresh fruit such as melon, grapes, pineapple, mango & berries

Seasonal Pies

Such as Apple, Pumpkin & Pecan from the bakery

Wedding, Birthday & Anniversary Cakes

Order these through a recommended bakery – can be delivered for an additional cost