



This sample menu was created by our Chefs to highlight our most popular dishes.
Call today to create a custom menu perfect for your special event.

Passed Savories

Our hand crafted Passed Savories will be presented on our signature platters
With Chef's beautiful carved vegetable garnish

Smoked Salmon Crostini

Smoked Salmon on a Crostini
With an Herb Cream Cheese
Garnished with Fresh Dill

Wild Mushroom Phyllo Purses

With Marsala Glaze

Blackened Shrimp on a Polenta Cake

Our Bacon and Bleu Cheese Polenta Cakes
Topped with Blackened Shrimp and a touch of an Avocado Cream

Jerk Chicken Sates

Presented with our Topical Mango Salsa

Fresh Mozzarella Canapés

Served on a Golden Brown Crostini with our Basil Pesto
And Roasted Red Peppers



Passed Savories

Roasted Potato Cups

With out Chive Crème Fraiche
Garnished with Caviar

Duck Confit Phyllo Tarts

Our house roasted Duck in small Phyllo Cups
With a Black Berry Gastrique garnished with a confetti of Peppers

Beef Carpaccio and Asparagus Bundle

Perfectly Seasoned Beef Tenderloin Carpaccio
Wrapped around a Fresh Asparagus tip with Julienned Green Onions, Carrots
And Colorful Peppers

Tuna Poki

Fresh Ahi Tuna diced and blended with Sesame Oil and Herbs
Beautifully served and a Wonton Cone with a Seaweed Salad
Garnished with Tobiko Caviar

Shrimp Ceviche

With fresh Avocado, Served in a Tortilla Cup



Passed Savories

Rose Pedal and Beef au Poivre

Tender sliced Beef encrusted with dried Rose Pedals and Peppercorns
Presented with a Cognac pan Sauce

Bacon Wrapped Fillet Bites

Wholegrain mustard chipotle cream sauce

Crab Cakes

With a Mango Curry Sauce

Cherry Chipotle BBQ meat Balls

Served with an Asian pick

Summer Phyllo Cup Salad

Tossed with Mint, Arugula, Carrots,
Candied Citrus Zest and a Chili Vinaigrette