

Sample Menu



Hors d'oeuvres

COLD

- ❖ Grilled Beef Tenderloin slices on toasted French baguette topped with herbed Boursin Cheese
- ❖ Smoked salmon and chive infused cream cheese on cucumber rounds
- ❖ Cherry tomatoes stuffed with lump crab
- ❖ Smoked trout mousse canapés
- ❖ Classic Jumbo shrimp with cocktail sauce
- ❖ Assorted Sushi rolls accompanied by wasabi, ginger, and soy sauce.
- ❖ Red potato slivers crowned with sour cream and caviar
- ❖ Plump cherry tomatoes, buffalo mozzarella, and fresh basil skewers
- ❖ Crisp Endive leaves topped with herbed cheese and walnuts.
- ❖ Olive Tapanade incorporated with grape tomato and basil Bruchetta
- ❖ Japanese style fresh vegetable spring rolls lightly drizzled with plum ginger sauce or spicy peanut sauce.
- ❖ Carved Melon wrapped in thin Italian Prosciutto

HOT

- ❖ Herb incrustated baby lamb chops oven roasted sprinkled with mint pesto
- ❖ Sesame style chicken bites with homemade citrus soy sauce
- ❖ Bite sized Chicken Quesadillas topped with sour cream
- ❖ Moist Grilled chicken sate with spicy peanut sauce
- ❖ Spicy mini Mediterranean meatballs
- ❖ Bacon wrapped seared scallops
- ❖ Cajun shrimp skewers along with fresh pineapple salsa
- ❖ Asian style Shrimp egg rolls
- ❖ Mini lump crab cakes garnished with fresh basil aioli
- ❖ Herbed polenta baked in Prosciutto
- ❖ Baked brie in conjunction with cranberry chutney and toasted almonds on crostini
- ❖ Spanakopita, a Greek phyllo triangle stuffed with fresh spinach and feta cheese
- ❖ Caramelized onion and gorgonzola filled phyllo cups

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Stationary Platters

- ❖ Domestic and imported cheeses garnished with fresh fruit and accompanied with assorted crackers and crostini
- ❖ Assorted smoked fish and display of salmon, trout, and mussels with mustard dill sauce and accompanied with gourmet crackers and rye cocktail bread
- ❖ Raw bar – a display of freshly shucked oysters, littleneck clams, cracked stone crab claws and chilled gulf shrimp accompanied with fresh lemon wedges and tangy cocktail sauce
- ❖ Fresh vegetable crudités complimented with a roasted red pepper dip
- ❖ Arrangement of sliced meats and cheeses served with French baguette slivers accompanied with mayonnaise and Dijon mustard
- ❖ Crisp Lettuce, plump tomato, red onion, assorted olives and dill pickle platter
- ❖ Country styled Deviled eggs
- ❖ Spicy or Teriyaki chicken drumettes
- ❖ Assorted cocktail sandwiches:
 - Oven-roasted beef tenderloin combined with boursin cheese
 - Basil and tarragon infused chicken salad
 - Fresh buffalo mozzarella and vine-ripe tomato.
 - Jumbo lump Crabmeat salad with juicy green grape halves
 - Classic smoked ham and cheese

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Appetizers

- ❖ Lump Crab Cakes with shaved fennel and Bermuda onion topped with caper aioli
- ❖ Grilled Jumbo Shrimp drizzled with fresh pineapple mango salsa and a cilantro blended oil
- ❖ Steamed Mussels with red onions, vine-ripe tomato, garlic, red pepper flakes and white wine reduction
- ❖ Grilled Quail with sun-dried cranberries, grilled pears, crisp arugala and balsamic glaze
- ❖ Yellow-Fin Tuna Tartar complimented with sesame seed, chili oil, granny smith apples and fresh mint

Salads

- ❖ Mixed Baby Field Greens, grape tomatoes, shaved red onion, tossed in a house raspberry vinaigrette
- ❖ Caesar Salad accompanied by rosemary croutons and fried capers
- ❖ Tossed Greens with cucumber slices, plum tomatoes, julienne carrots sprinkled with fresh herb balsamic vinaigrette
- ❖ Zesty Arugala with plum tomatoes and semi-soft goat cheese matched with a chive vinaigrette
- ❖ Fresh Buffalo Mozzarella with slices of vine-ripe tomato, aromatic basil, red onions and balsamic glaze
- ❖ Baby Spinach with mandarin orange, avocado, and toasted sesame seeds complement by a light citrus vinaigrette

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Entrees

MEAT

- ❖ Grilled or Roasted New York Sirloin or Beef Tenderloin with choice of:
 - Glazed Onions and Mushrooms
 - Shallot Madeira Sauce
 - Wild Mushroom Demi-Glaze
 - Smoked Tomato reduction Sauce
 - Horseradish Cream

- ❖ Roasted Pork Tenderloin with choice of:
 - Caramelized Pears and Green Peppercorn Sauce
 - Mango Basil Sauce
 - Thai Plum Sauce

- ❖ Roast Rack of Lamb Encrusted with Fresh Herbs and Dijon complimented with a Red Wine Currant Sauce

POULTRY

- ❖ Grilled or oven roasted boneless skinless Breast of Chicken with choice of:
 - Fresh herb sage
 - Wild mushroom Marsala sauce
 - Hearts of palm, plum tomatoes, and capers in a chardonnay reduction
 - Milanese style

- ❖ Roasted Cornish Game Hen stuffed with wild rice and tantalizing roasted apples
- ❖ Seared and Roasted Duck breast sprinkled with a Sun dried Cranberry Port Wine Demi- Glaze

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SEAFOOD

- ❖ Filet of **Salmon** (pan-seared or grilled) with choice of:
 - Pomeroy **mustard dill** sauce
 - **Teriyaki**, sesame, and ginger sauce
 - Tomato and leek **infused shellfish** saffron emulsion

- ❖ Grilled **Swordfish** with choice of:
 - **Citrus herb** butter
 - **Pineapple**, mango, and cilantro salsa

- ❖ **Sea Bass** (pan-seared or grilled) with Mediterranean white wine sauce (kalamata olives, tomatoes, and capers)
- ❖ **Baked Cod** encrusted with **Lemon** and **Herb Bread Crumbs**
- ❖ **Pan Seared Snapper**, **blackened**-Cajun style or in a lemon champagne Beurre blanc
- ❖ **Tuna Steak** (pan-seared or grilled) drizzled with an **Orange**, **Ginger**, and **Lemongrass Sauce**

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Entrée Accompaniments

STARCHES

- ❖ Oven roasted baby bliss potatoes with fresh rosemary
- ❖ Au gratin potatoes
- ❖ Roasted garlic infused mashed potatoes
- ❖ Baked potato with assorted toppings
- ❖ Grilled sweet potato
- ❖ Wild rice pilaf
- ❖ Coconut basmati rizoto
- ❖ Moroccan cous cous

VEGETABLES

- ❖ Braised asparagus and roasted red peppers
- ❖ Green beans almandine
- ❖ Butternut squash puree
- ❖ Sugar snap peas and whole kernel corn
- ❖ Julienne vegetable medley
- ❖ Glazed carrots
- ❖ Steamed broccoli and cauliflower florets
- ❖ Roasted acorn squash with brown sugar

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Desserts

- ❖ Mousse - *Chocolate, Raspberry, Tiramisu, Mango, Strawberry Grand Marnier, White Chocolate*
- ❖ Cake - *German Chocolate, Sacher Tort, Carrot, Black Forest*
- ❖ Tarts - *Chocolate Pecan, French Apple, Key Lime, Kentucky Butterscotch, Fresh Fruit*
- ❖ Cheesecake – *classic Vanilla, Chocolate Marble, Key Lime, Mango, Raspberry, Strawberry, Praline, Oreo*
- ❖ Tea Cookies
- ❖ American Cookies
- ❖ Mini Pastries
- ❖ Petit Fours
- ❖ Our pastry chef can create any dessert to suit your taste and event.

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