



Plated Appetizer Trios

Mini Braised short rib served with pepper Risotto
Crab Cake with Red Pepper and Wasabi drizzle
Shrimp Marbella Bay

Snapper Ceviche
Lobster with mango and Cilantro
Baby Duck Slider with Asian Slaw

Passed Appetizers

Tuna Tartar

Mini Crab Cakes

Stuffed Mushrooms with Spinach and Cheese



First Course

Chipotle Molasses Glazed Duck Breast, sweet
Potato Pancake, Merlot wine Jelly

Roasted Salmon with fresh Spinach and Vodka
Peppercorn Sauce

Shrimp Marbella Bay

Jumbo Shrimp served on roasted Bell Pepper
Risotto and Marsala Mushroom



Second Course

Sizzling Salmon with Fresh Spinach

Noisette of Lamb Loin, artichoke, red Wine and Truffle reduction, Gaufrettes Potatoes

Seared Salmon Filet served on roasted Bell Pepper Risotto and Fresh Spinach

Asian style Salmon served with Ginger Slaw and Red Snapper Ceviche shot



Catering

Entrée

Roasted Prime Beef Tenderloin of Beef with
Grilled Portabella and Green Beans Bundle

Sautéed Chilean Sea Bass with Red Pepper
Risotto, Caponata and French Green Beans

Roasted Prime Tenderloin of Beef with Boursin
Mashed Potatoes, French Green Bean Bundle,
and Asparagus