



Plated Appetizer Trios

Mini Braised short rib served with pepper Risotto
Crab Cake with Red Pepper and Wasabi drizzle
Shrimp Marbella Bay
\$22

Snapper Ceviche
Lobster with mango and Cilantro
Baby Duck Slider with Asian Slaw
\$20

Passed Appetizers

Tuna Tartar
\$7.50

Mini Crab Cakes
\$32.00/dz

Stuffed Mushrooms with Spinach and Cheese
\$26.00/dz



First Course

Chipotle Molasses Glazed Duck Breast, sweet
Potato Pancake, Merlot wine Jelly
\$18

Roasted Salmon with fresh Spinach and Vodka
Peppercorn Sauce
\$18

Shrimp Marbella Bay
\$7

Jumbo Shrimp served on roasted Bell Pepper
Risotto and Marsala Mushroom
\$18



Second Course

Sizzling Salmon with Fresh Spinach
\$18

Noisette of Lamb Loin, artichoke, red Wine and
Truffle reduction, Gaufrettes Potatoes
\$36

Seared Salmon Filet served on roasted Bell
Pepper Risotto and Fresh Spinach
\$22

Asian style Salmon served with Ginger Slaw and
Red Snapper Ceviche shot
\$22



Catering

Entrée

Roasted Prime Beef Tenderloin of Beef with
Grilled Portabella and Green Beans Bundle
\$38

Sautéed Chilean Sea Bass with Red Pepper
Risotto, Caponata and French Green Beans
\$42

Roasted Prime Tenderloin of Beef with Boursin
Mashed Potatoes, French Green Bean Bundle,
and Asparagus
\$38