

## CATERING LUNCH MENU

### SOUPS

Lobster Bisque  
New England Clam Chowder  
Vichyssoise  
Borscht  
Gazpacho

### SALADS

Café L' Europe  
*Baby greens, tomato, cucumber, artichoke hearts,  
hearts of palm, balsamic vinaigrette*

Caesar  
*Crisp romaine lettuce, herbed croutons,  
shaved asiago*

Bourbon Pecan  
*Mixed greens, candied pecans, cornbread croutons,  
chefs garnish, maple bourbon vinaigrette*

Maytag Blue  
*Mixed greens, tomato, red onion, candied  
cranberries, maytag blue cheese, balsamic  
vinaigrette*

Waldorf  
*Crisp apples, celery, toasted walnuts,  
creamy chive dressing*

Mozzarella  
*Buffalo mozzarella, sliced vine ripe tomato, field  
greens, fresh basil, balsamic& basil infused olive oil*

Spinach  
*Spinach, egg, tomato, sweet bacon dressing*

Mediterranean Pasta Salad  
*Feta, roasted red pepper, kalamata olives, tomato,  
red onion, greek vinaigrette*

Tortellini and Vegetables  
*Pesto or Italian*

Roasted Vegetable Platter  
Marinated and roasted seasonal vegetables

Potato Salad with Dijon Vinaigrette

### HOT ENTREES

#### POULTRY

Chicken Kavalla  
*Stuffed with spinach, feta, blue crab, lemon buerre  
blanc*

Chicken Marsala  
*Sautéed, assorted mushrooms, marsala wine sauce*

Chicken Picatta  
*Sautéed, capers, lemon butter sauce*

Chicken Cordon Blue  
*Stuffed with black forest ham, swiss,  
white wine butter sauce*

Chicken Portuguese  
*Olives, tomato, bacon, mushrooms, peel onions,  
garlic, port wine demi*

Chicken Parmesan  
*Mozzarella, parmesan, marinara, basil*

Island Chicken  
*Jerk seasoned, tropical fruit salsa*

#### MEAT

Roasted Pork Tenderloin  
*Herb crusted, apple chutney*

Mission Pork Tenderloin  
*Stuffed with figs, crusted with pecans,  
apple cider reduction*

Veal Marsala  
*Sautéed, assorted mushrooms, marsala wine sauce*

Veal Picatta  
*Sautéed, capers, lemon butter sauce*

Veal Cordon Blue  
*Stuffed with black forest ham, chevre, cherry  
hollandaise*

## **FISH & SEAFOOD**

Key Lime Grilled Salmon  
*Roasted red pepper sauce, caviar crème fraîche*

Crab Stuffed Salmon  
*Lemon beurre blanc*

Horseradish Crusted Salmon  
*Raspberry beurre blanc*

Tropical Mahi Mahi  
*Jerk seasoned, black bean, mango & pineapple relish*

Key Lime Grilled Grouper  
*Citrus tarragon cream sauce*

Paella  
*Mussels, shrimp, pork, chorizo, traditional paella rice*

Shrimp Scampi  
*Garlic, white wine, butter, angel hair pasta*

## **VEGETARIAN & PASTA**

Wild Mushroom Ravioli  
*Sundried tomato, garlic, white wine butter sauce*

Eggplant Parmesan  
*Roasted garlic spinach, layered with mozzarella & basil marinara*

Roasted Vegetable Lasagna  
*Roasted seasonal vegetables, spinach, mozzarella, marinara cream sauce*

Portobello Mushroom & Spinach Risotto  
*Marinated mushrooms, chevre, roasted tomato*

Pasta Primavera  
*Seasonal vegetables, beurre blanche, angel hair*

Italian Sausage Lasagna  
*Sweet Italian sausage, layered with three cheeses, marinara*

## **ENTRÉE SALADS**

Chicken, Shrimp or Salmon Caesar Salad  
*Blackened or Grilled*

Tarragon Chicken Salad

Cognac Dill Shrimp Salad

Chicken Cobb Salad  
*Mixed greens, chicken, tomato, egg, carrots, applewood smoked bacon, blue cheese crumbles, blue cheese dressing*

Chef Salad  
*Crisp romaine, tomato, carrots, ham, turkey, swiss, cheddar, vinaigrette*

Mediterranean Salad  
*Mixed field greens, tomatoes, onions, artichoke hearts, cucumbers, roasted peppers, feta, kalamata olives, Greek vinaigrette*

Asian Chicken Noodle Salad  
*Bok Choy, snow peas, water chestnuts, almonds, sweet soy vinaigrette*

Ahi Tuna  
*Sesame crusted, seared rare, soy glaze, wasabi & ginger*

Beef Tenderloin Salad  
*Angus tenderloin seared med rare, mixed greens, asparagus, tomato, Dijon and horseradish dressing*

Orange Poached Salmon  
*Mixed greens, asparagus, citrus vinaigrette*

Surf and Turf Nicoise  
*Seared striploin of beef, lightly spiced shrimp, green beans, red potatoes, tomato, vinaigrette*

**SWEET CORNER**

Tiramisu  
Flourless Chocolate Truffle Torte  
Florida Key Lime Pie  
Crème Brûlée  
Mixed Berry Cobbler  
New York Style Cheesecake  
Cappuccino Cake  
Chocolate Lava Cake  
Apple Tartan  
Apple, Cherry, Pecan & Pumpkin Pie  
Gourmet Brownies and Cookies  
Petit Fours Exotique  
Chocolate Dipped Strawberries  
Seasonal Fresh Fruit Salad  
Fresh Strawberries Sabayon  
Mixed Berries with Melba Sauce

**Dessert Station**

*Assortment of whole cakes, tortes and miniature pastries including black velvet torte, cheesecake, dessert bars, key lime pie and fresh strawberries with melba sauce*

**PACKAGES**

(25 person minimum for buffets)