



### **Stationary Appetizers**

Seasonal Fruit & Cheese Boards  
Exotic cheeses, dried fruit, candied nuts, artisan crackers

Crudite Vegetable Display  
homemade ranch, dill yogurt, sriracha hummus

Charcuterie Board  
artisanal meats, spicy berry jam, assorted cheeses, cornichons, dijon mustard

Bruschetta Bar  
Strawberry & goat cheese, tomato-basil mozzarella, and jerk chicken & mango salsa

Curried Chicken Salad  
served on purple endive lettuce

Caribbean Shrimp Cocktail Shooters  
Chilled shrimp, pineapple cocktail sauce

Trio of Devil Eggs  
Classic, shrimp, truffle

Cold Spinach Dip Bread Bowls  
assorted crackers

Mini Shrimp & Gritini  
Cajun Shrimp over grits with creole tomato sauce  
in martini glass

Beef, Chicken or Lamb sliders

## **Meat**

Roasted Herb Lemon Garlic Chicken  
Smoked Jerk Chicken with pineapple salsa  
Chicken Marsala & Wild Mushroom  
Creamy Sundried Tomato Tuscan Chicken  
Southern Fried Honey Lemon Pepper Chicken  
Sweet Chili BBQ Wings  
Beef medallions & Madeira wine sauce  
Filet Steak with Creamy Mushroom sauce  
Lamb ragu with Papperdelle  
Beef Burgundy  
Roast Tenderloin Of Beef with horseradish sauce or bordelaise  
Beef Stroganoff  
Sirloin Steak with creamy peppercorn sauce  
Balsamic Glazed Pork Tenderloin with apples & cranberry  
Honey Dijon Pork Chops  
Pork tenderloin in a riesling cream sauce  
Dijon crusted Lamb Chops  
Rosemary Balsamic Glazed Lamb Chops  
Honey Jerk Lamb Chops with pineapple salsa  
Spinach Stuffed Chicken  
Coconut Curry Chicken  
Harissa Honey Grilled Chicken Breasts  
Honey Teriyaki Chicken

## **Fish**

Sweet & Spicy Chili Glazed Salmon  
Honey Dijon Glazed Salmon  
Brown Stew Fish & Escovitch Peppers  
Cajun Crab Stuffed Flounder  
with lemon butter dill sauce  
Blackened Salmon  
Southern Fried Fish  
Cajun Butter Shrimp  
Tequila Jerk Coconut Shrimp

### **Vegetarian**

Curried Cauliflower Steak  
coconut curry gravy, dried cranberries, and toasted almonds  
Spinach, kale & Cheese Stuffed Mushrooms  
Mushroom Bourguignon  
Jerk Mushrooms, chickpeas, with jerk bbq sauce  
Curry Vegetable  
Potato, chickpeas, carrots, cauliflower  
Stuffed Wild Rice Seasonal Squash  
Zucchini Lasagna Roll Ups  
Truffle Spinach Stuffed Portobello Mushrooms  
Vegetarian Lasagna

### **Starch Sides**

Wild Rice Pilaf  
Veggie-Rosemary Rice Pilaf  
Coconut Jasmine Rice  
Coconut Rice & Peas  
Parmesan Garlic Mash Potatoes  
Truffle Mash Potatoes  
Sour Cream Smashed Potatoes  
Thyme Roasted Baby Potatoes  
Creamy Cajun Pasta  
Rasta Pasta  
Five Cheese Macaroni & Cheese  
Fish Fried Rice  
Curry Yellow Rice  
Parmesan Alfredo Pasta  
Penne Alla Vodka Pasta  
Butter & Garlic Pasta

### **Vegetable Sides**

Seasonal Vegetable Medley  
Sautéed Cabbage & Kale  
Sweet Chili Butter Haricot Verts  
Thyme Honey Butter Carrots  
Roasted Cauliflower, Parmesan & Lemon  
Green bean Almondine  
Parmesan Broccoli

Pesto Summer Squash medley (zucchini, yellow squash and tomato)

### **Salads**

Grilled Pineapple Romaine Caesar Salad with curry croutons & Citrus Caesar dressing

Mixed Berry Arugula Salad

Blueberry, raspberry, goat cheese, candied walnuts, cucumbers with balsamic dressing

Pretty in Pink

Radicchio, strawberry, almonds, feta, raspberry vinaigrette

Baby Blue Salad

Spinach, blueberries, dried cranberries, orange segments, blueberry balsamic dressing

Cosmopolitan Salad

Spring greens, carrot and cucumber ribbons, grape tomato, Shaved parmesan, sweet italian dressing

Greek Salad

Romaine, cucumber, tomato, feta, olives , red onion, feta, and greek dressing

Traditional Caesar Salad

Romaine, parmesan croutons, shaved parm, herb bread croutons, grape tomatoes, Caesar dressing

Soul Salad

Cornbread croutons, mixed greens, sliced egg, cucumber, tomato, dried raisins, grilled red onion, sweet vidalia onion dressing

