

COUNTER CULTURE BEACHSIDE

CATERING MENUS

Cocktail Parties / Small Buffets:

Warm Hors d'oeuvres:

Sea Food

Pan seared scallops wrapped in bacon
Oriental shrimp crostini with a ginger sauce topped with grilled green onion
Crab cakes with Louis dressing
Potato pancake with smoked salmon topped with crème fresh

Meat

Spinach and grilled chicken puffs with Swiss cheese
Sesame chicken fingers with hoisin sauce
Mini tostadas with choice of beef, chicken, or pork with an avocado corn salsa
Crustini with beef or chicken topped with grilled peppers, pineapple, onions with a teriyaki glaze
Meatballs: Choice of Swedish barbequed or with a marinara sauce
Baby Bacon Lettuce and Tomatoes
Mini Reuben sandwiches
Chicken Satay

Vegetables

Greek spanikopita with spinach and feta cheese
Stuffed mushroom caps with spinach and feta cheese (option with crab or shrimp)
Mini quesadillas with homemade pico de gallo (option with beef or chicken)
Italian bruschetta topped with and eggplant tampanade and parmesan cheese
Grilled artichoke hearts with basil oil and a garlic aioli

Cold Hors d'oeuvres

Seafood

Red Thai curry shrimp salad on a cucumber round with garlic hummus
Crab and roasted pepper salad on an artichoke petal
Oysters on a half shell with cocktail sauce and a light lemon vinaigrette
Deviled oysters on a half shell with a spicy basil aioli
Salmon pinwheels with a pesto and dill cream
Smoked salmon canapé with sliced egg and topped with a dill cream rosette
Grovlox salad in a cucumber cup topped with a lemon dill cream
Cherry stuffed tomato with a shrimp or crab salad with a basil oil
Shrimp canapé with fresh dill and lemon crème fraiche
Seared Ahi tuna on a sesame crustini topped with a sweet onion relish

Meat

Deviled Eggs (option with bacon)
Melon wrapped with prosciutto with a citrus dressing
Belgium endive pedals with a Thai curry chicken salad with sliced toasted almonds
Smoked turkey on a cheddar roll topped with a cranberry chutney
Mini Roquefort blue cheese and smoked turkey napoleons

Other

Brie cheese and apricot napoleon on rye bread topped with caviar
Stuffed celery with a blue cheese mousse topped with an apple chutney
Fresh mozzarella wrapped in prosciutto with sun-dried tomato pesto and basil oil
Cherry tomato filled with goat cheese pine nuts and herbs
Roasted vegetable napoleon with a rosemary vinaigrette
Artichoke heart and roasted pepper salad in a parmesan cheese cup

Displays/Mirrors:

Imported Cheese

Region specific cheeses with focaccia and Crostinis

Garden of Sunshine

A variety of grilled or raw vegetables with some dipping sauces

Antipasti

Proscuitto, cappicola, homemade mozzarella cheese, marinated asparagus and artichoke hearts, assorted olives cherry peppers and many other vegetables served with focaccia and French bread

Fruit Platter

An assortment of domestic and tropical fruit

Shrimp-tastic

Large shrimp fixed three ways: traditional with a cocktail sauce, bacon wrapped, and stuffed with a mango jalapeno salsa

Salmon

An assortment of smoked and cured salmon with mini bagel chips , toast points and fresh French bread with a dill cream sauce and lemon chutney

Carving Stations:

Roasted New York

Herbed rubbed cooked to a perfect medium-rare with rolls, creamy horseradish, whole grain mustard, and a homemade thyme mayonnaise

Prime Rib

Slow roasted prime rib cooked to perfection accompanied by homemade French rolls, creamy horseradish, and freshly made a jus

Roasted Turkey Breast

Whole roasted turkey breast with herbs and spices served with cranberry sauce, whole grain mustard, freshly made mayonnaise, and sliced rolls

Baked Honey Ham

Oven-browned ham with a brown sugar mustard sauce, served with mayonnaise, whole grain mustard and freshly sliced rolls

Petite Sweets:

Key lime raspberry mousse tart

Almond joy-crust Chocolate ganache tart

Assorted dessert bites both classic and plant base

CHEFS TASTING MENU

Italian Buffet

Antipasti

**Marinated artichoke hearts, assorted olives, roasted bell peppers, scallions,
aged provolone, salami and pepperoni**

Entrée

Chicken Marsala

Classic chicken Marsala over a wild mushroom risotto

Dessert

Tiramisu

On Top of Paris

Salad

Nicoise Salad

Entrée

Baked lobster tail with a beurre blanc served with Alfredo stuffed raviolis

Panko crusted lamb chops served with a purple and sweet potato hash topped with a port reduction

Chicken Cordon Bleu

Canadian bacon, grey poupon wrapped in a chicken breast slow roasted served with baby new potatoes and butter poached asparagus

Dessert

Orange crème brûlée with candied walnuts

Ponderosa HoeDown

Salad

Southwest Cobb

Spinach and arugula with almonds, walnuts, cashews, bacon and chicken topped with Fuji apples and a bacon walnut oil vinaigrette

Entrée

Chicken Sandwich

Grilled chicken on a French roll, mayo, red onion, tomato, and bib lettuce

Steak Sandwich

French roll, mayo red onion, bib lettuce and slice tenderloin topped with roasted poblano butter

Dessert

Homemade Chocolate Chip Cookie Sandwich

Hopping around the Caribbean

Sea Bass Ceviche with jicama and Avocado Salad

Roast Duck with tamarind-chipotle glaze served with coconut rice

Fried Plantains with a warm cilantro chili sauce

Black Bean, Tropical Fruit and Queso Blanco Salsa

Tropical Fruit Beignets