

Cocktail Hour

Butler passed hors d'oeuvres

Please select up to four (4) elegant pieces

Snapper Ceviche with Cilantro and Lime

Grilled Spicy Shrimp with a Roasted Red Pepper Aioli

Tomato & Basil Bruschetta over Crostini

Smoked Salmon, Caper Cream Cheese Tartine

Seared Chicken and Vegetable Dumplings served with Citrus Soy

Beef Sliders with Raspberry Blue Cheese Spread

Chicken Sliders with Chipotle BBQ and Cheddar

Mojo Pork Sliders topped with Sautéed Onions

Mini Greek Spanakopita with Spinach, Pine Nuts and Feta

Stuffed Mushroom Caps with Spinach and Manchego Cheese

Chicken Skewers with Habanero Mango Glaze

Beef Skewers with Chimichurri Aioli

Chicken or Beef Satay with Mild Peanut Sauce

Mini Mac & Cheese Tartelette with Truffle Oil

Shrimp & Grits Shots

Mini Corn Muffins with Pulled Pork & Fried Okra

Mini Chicken & Waffles

Griot Skewers

Conch Salad Shots

Acra

Honey-Chipotle Glazed Meatballs

Fried Plantain Chips with Avocado & Shrimp

Polenta Squares with Cod Salad

Chiquetaille Morue Sliders

Choose a Salad

Classic Caesar salad with herb croutons and aged parmesan

Mixed greens, candied pecans, herb goat cheese with raspberry or
passion fruit vinaigrette

Arugula salad with roasted beets, feta, red onions and a beet
dressing

Entrée Choices

Choose three (3)

Braised fish with pickled shallots

Pan seared fish with caper-lime sauce

Pan seared fish with herb butter

Grilled fish with pineapple-mango salsa

Seared fish topped with tomatoes and onion confit

Roasted fish with dill cream sauce

Herb, lemon and blood orange roasted chicken

Grilled chicken with mango-habanero glazed

Roasted chicken with cannellini beans and onions

Caribbean-style chicken in tomato sauce with heirloom tomatoes

Stewed chicken in black mushroom sauce (Poulet au djondjon)

Stewed chicken with baby peas (Poulet au petits pois)

Carved slow roasted pork shoulder with mojo and onions

Carved roast beef with au jus and whole mustard horseradish cream

Carved turkey with pan gravy

Vegetable lasagna

Curried eggplant moussaka

Sides

Choose up three (3)

Saffron rice pilaf

Yellow rice with baby green peas

Caribbean-style red beans and rice

Haitian-style black mushroom rice with baby peas

Creamy mashed potatoes (topped with blue cheese)

Roasted baby potato medley with fresh herbs, garlic and onions

Mashed potato au gratin

Baked grown up mac and cheese

Roasted sweet potatoes

Roasted zucchini, squash and carrots

Sautéed green beans

Oven dried tomatoes with buttered broccoli

Roasted cauliflower with red pepper flakes, olive oil and thyme

Roasted heirloom carrots with fresh herbs

Roasted eggplants with tomatoes and onions

Total cost per person for buffet service is \$65.00

Professional Uniformed Chef

Professional Uniformed Servers

Event Manager

A selection of four (4) butler passed hors d'oeuvres

Assorted dinner rolls with sweet whipped butter

Choice of a salad

Choice of up to two proteins

Choice of two sides

Dinner plates

Dessert plates

Dinner forks

Dessert forks

Dinner knives

Water glasses

Champagne flutes