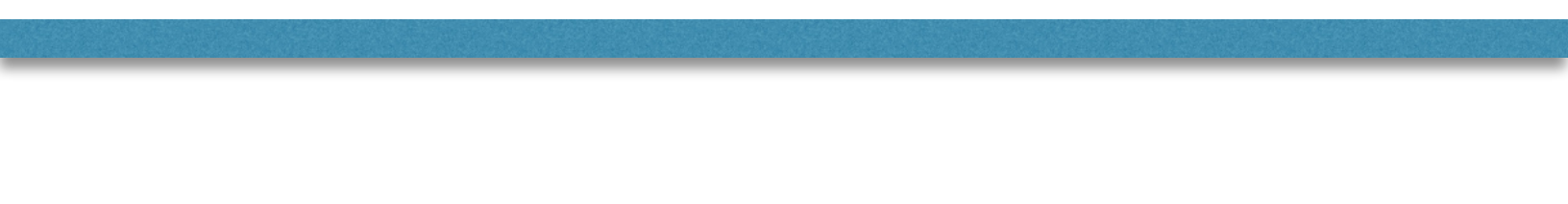




Chefs Lauren Craig & Nicole Martinelli of Coconut Coast Catering

take pride in everything they do! They enjoy collaborating with you to create a menu that is special and unique for each and every event, especially yours. Our menu offerings have a multitude of ingredients and flavors, and will certainly modify items to suit your needs and wants. The chefs work to make each dish amazing, and are happy to customize them to enhance your guest's experience. We will happily suggest marvelous options but also encourage our clients to suggest their favorite foods so we can design everything accordingly! Bring some of Coconut Coast Catering's "Sunshine Inspired Cuisine" to your next party!



Coconut Coast Catering

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~Bermuda Buffet Menu~

Salad Choices - choose 1

Strawberry Fields Salad - Strawberries, Blue Cheese, Candied nuts with Balsamic

Caesar Salad- Traditional with Garlic, Croutons and lots of Parmesan

Garden Fresh Salad- mixed lettuce with Tomato, Cucumber and other veggies

Choice of Entrees - choose one each from A and B

Group A

Blackened Chicken with Mango Chutney

Coconut Curry Chicken with mixed Vegetables

Chicken Breast stuffed with Spinach, Sundried Tomatoes and Cheese

Pesto and Parmesan Crusted Chicken Breasts

Group B

Jerked Pork Loin with Tropical Fruit Salsa

Rosemary and Garlic Carved Beef

Italian Sausage, Peppers and Onions

Mustard and Herb Roast Pork Loin

Braised Pork with Apples and Onions

Choose one Starch

Cuban Congri- Delicious Rice and Black Beans simmered with Pork

Roasted Sweet Potatoes with Cinnamon Honey Butter

Herb and Garlic Roasted Potatoes

Mushroom Onion Wild Rice Pilaf

Cranberry, Apricot and Walnut Rice Pilaf

Choose one Vegetable

Brussels Sprouts with Bacon, Brown Sugar and Pecans

Herb buttered Broccoli, Cauliflower and Carrots

Roasted Winter Vegetable Medley

Honey glazed baby Carrots

Green Beans Almondine

Caribbean Stewed Cabbage

All meals served with Rolls and Butter

\$23.50 per person

Buffet Style Platters

Basic Cheese Plate

Assorted cheeses including Cheddar, Swiss, Colby Jack and Brie served with mixed crackers.

Domestic Cheese and Fruit

Blue Cheese, Goat Cheese, Strawberries and Grapes join the basic platter to enhance the selection.

Imported Cheese

Fine European cheeses, selected carefully by the Chef, are accompanied by Apples and other fruits, mixed crackers and baguette slices

Ultimate Cheese Pairings

Our favorite selection of cheeses from across the globe, paired with specialty Jams, Preserves and dried fruit along with everything else to make your cheese dreams come true.

Fruit Platter

Strawberries, Blueberries, Melons, Pineapples, Grapes and anything seasonal that catches our eye.

Tropical Fruit Platter

An incredible array of fruit based on the bounty of the season. Typically includes Coconut, Papaya, Mango, Pineapple, Kiwi, Oranges and Strawberries. All served with a Guava Vanilla Bean Yogurt as our Signature platter!

Chocolate Fondue and Friends

Strawberries, Pineapple and Banana, along with Pound Cake, Marshmallows and Pretzels all come together to be dipped in Chocolate Ganache Sauce.

Mozzarella Caprese

Fresh Mozzarella with vine ripened and sundried Tomatoes, atop a bed of Arugula. Served with homemade Basil Pesto and drizzled with Balsamic Reduction. \$3.50pp Add Prosciutto and Parmesan

Antipasto Piccolo

Italian cheeses, Pepperoni, Salami served with Olives, Sundried Tomatoes and Roasted peppers

Antipasto Massimo

Italian meats such as Genoa Salami, Capicola, Prosciutto and dry Sausage go with Parmesan, Mozzarella, Fontina and other Italian cheeses. Marinated Artichoke Hearts and Mushrooms, Olives, Roasted peppers and Baked Garlic are there to add more kick!

Vegetable Crudités

Fresh cut assortment of vegetables served with dip of your choosing.

Appetizers, Hors D'oeuvres and Small Bites

~Crostinis~

Thinly sliced French Baguettes baked until crunchy with an amazing variety of toppings

- Tuscan White Bean salad
- Herb marinated roasted Tomatoes
- *Rare Beef with Carmelized onions and Blue Cheese
- Tomato Basil Bruschetta
- Spinach and Artichoke Parmesan
- Roasted Veggie with Hummus or Goat Cheese
- Chicken Salad
- Sundried Tomato, Goat Cheese and Carmelized Onions
- Roasted Grapes, Mascarpone, Blue Cheese and Pecans
- Prosciutto with Fennel and Orange slaw
- *Figs, Blue Cheese and Balsamic with Prosciutto
- Avocado and Shrimp with Salsa Verde
- Bacon, Avocado and Tomato
- Smoked Salmon and the traditional accompaniments

~Savory Pastry Bites~

Bold flavors accompanied by the delicate and flaky layers of Phyllo or rich buttery Puff Pastry

- Spinach and Feta
- Brie and Raspberry
- Chorizo and Manchego Cheese
- Wild Mushroom and Chèvre
- Prosciutto and Asparagus
- Carmelized onions, Apples and Bacon

~Skewered~

Ever popular and easy to eat, your bound to find a crowd pleaser here!

- Caprese minis- Tomato, Mozzarella and Basil
- Shrimp and Andouille
- Chimichurri Shrimp
- Fruit with Minted Vanilla Bean Yogurt
- Peanut Satay with Chicken, Beef or Pork
- Thai Lemongrass Beef Skewers
- Antipasto- Cured Meat, Cheese, Olives and Artichoke hearts
- Cumin Dusted Beef with Sweet Red Onions and Horseradish Sauce
- Teriyaki marinated Beef
- Fennel and Lemon dressed Feta cubes with Cucumber
- Latin Spiced Pork with Chimichurri Sauce
- Brown Sugar glazed Bacon wrapped Scallops

~Crispy Phyllo and Wonton Cups~

Perfectly paired with incredible fillings. Don't see the one you want here? We can fill it with any of our many other choices.

Brie and Onion jam

Mini Assorted Quiches

Creamy Spinach and Artichoke

Choose one of our Chicken or Shrimp Salads

~Baked Brie~

Always delicious and baked until melty and irresistible! Have it naked or go all the way and wrap it in buttery rich Puffed Pastry dough!

- Figs, Balsamic and Brown Sugar
- Raspberries, Walnuts and Chambord Sauce
- Apricot, Almonds and Ginger
- Sun dried Tomato, Pesto and Pine Nuts
- Plain, of course the Original Favorite

~Not Just Chicken Salad~

All of our protein packed side salads with a variety of flavor profiles to choose from. Use your choice of Chicken Salad, Shrimp Salad, Tuna or Crabmeat.

- Traditional with Celery and brunoised Onions
 - Bacon Scallion Ranch
 - Sun dried Tomato, Pesto and Parmesan
 - Mango Curry with Almond
 - Asian Sesame Ginger
 - Cranberry, Almond and Lemon
 - Cucumber and Dill
 - Creme Friache and Herbs
 - Maryland Old Bay
- * try our low fat versions made with rich Greek yogurt

~Show stopping Party Dips and Platters~

From the classic hits to some new twists, everyone will come back for more...

- Creamy Spinach Artichoke with Parmesan
- Baked Goat Cheese with Tomato Sauce
- *Award Winning!!! Creamy Crab Dip~ see for yourself what the fuss is about!!
- Slightly Spicy Buffalo Chicken Dip
- Mom's style Spinach Dip
- Jalepeno Bacon Cheddar Ranch Dip~ irresistible when paired with Potato Wedges
- Reuben Dip with Rye Bread dippers
- A wide variety of homemade Hummus blends
- Vegetable Crudités
- Domestic or Fine European Cheeses
- Fruit Platters

Dippers~ try a unique twist and dip our Roasted Potato Wedges!

Other great choices include: Baked Wonton Chips, Xochil Corn Chips, Pitas, Crostinis, sliced French Baguettes, or fresh Veggies

~Baked Mushroom Caps~

Stuffed with many delicious fillings to please every palate...
unstoppable once you've had one

- Creamy Crab, from our Award Winning recipe
- Pesto and Parmesan
- *Blue cheese and Bacon
- Chorizo and Manchego cheese
- Truffle and Goat Cheese
- Italian Sausage and Cheese
- Mediterranean Feta, Sun dried Tomatoes and Olives
- Chicken and Prosciutto with Basil

~Pâté au Choux~

Once you have one, they're hard to stop eating! Seriously, we're addicted. Oh, and don't forget their sweet counterparts for dessert, our Cream Puffs and Éclairs!

~Gougeres~ A savory cheese puff, lightly crisped on the outside, but rich and soft in the center.

- Traditional Swiss
- Asiago, Parmesan and Peppercorn
- Sharp Cheddar scented with Horseradish
- Jalapeño Pepperjack
- Mozzarella and Pepperoni - dip in Marinara for a mini pizza mouthful
- Roasted Garlic, Parmesan and Rosemary
- Bacon, Cheddar and Scallions
- Chorizo and Manchego

~Profiteroles~ Just like the Gougeres, without the cheese but filled with something magical! Choose from almost any of our fillings from other categories, and you won't be disappointed.

~Pinwheel Wraps~

Bite size snacks great for a simple get together, meeting, or picnic.

- Smoked Turkey breast, Brie cheese and fresh diced Pears with Dijon
- Roast Beef, Sharp Cheddar, slivered Red onions and a touch of Horseradish mayo
- Cucumber, Mint and Lemon scented Creamcheese
- Prosciutto, Baby Arugula, homemade Fig jam and Goat cheese
- Smoked Salmon, Capers, Creamcheese, Red onions and Lemon Zest
- Balsamic Portabello mushrooms, Sundried Tomatoes, Pesto Aioli and Provolone
- Turkey Club with Pepper Bacon, Roasted Garlic Mayo, Greenleaf Lettuce and Tomato
- Mediterranean Vegetables with Garlic Hummus, Olive Tapanade and Feta
- Cajun Chicken with Bacon, Monterey Jack, and Chipotle Ranch

*All rolled up in your choice of -Whole Grain Flax Seed, Tortilla, Whole Wheat or Multi-flavored Wraps

~Flatbreads and Strudels~

Baked onto a thin Flatbread crust or rolled up into layers of flaky Phyllo. Either way a sure winner!

- Duck Confit, Brie and Caramelized Red Onion Jam
- Turkey, Swiss and Roasted Pear
- Spinach and Feta with Mediterranean Flavors
- Prosciutto and Fontina with Arugula and/or Asparagus
- Wild Mushroom and Boursin Cheese
- Lobster with Lemon Tarragon Mascarpone
- Crab, Spinach and Artichoke
- Chicken and Chorizo with Manchego
- Seafood with Shrimp, Crab and Scallop *Lobster
- Roasted Duck, Mornay, Buttered Leeks and Wild Mushrooms

Deviled Eggs~ Plain, Truffled. Crab and Old bay, Southern Pimiento Cheese, Pesto

~Other Delicious Bites~

A selection of delicious bites from all inspirations

- Cuban Mojo Pork on Plantain Chip with Guava Glaze
- Chicken Caesar salad on petite Romaine leaves
- Arancini- cheese stuffed Risotto Balls
- Crudite with assorted dips
- Thai Spring Rolls
- Mini Meatloaf Cupcakes~ choose from any of our varieties, then "iced" with your choice of mashed potato styles. Sure to be a new favorite
- Mediterranean~ Thin sliced Cucumber rolled around a creamy blend of Feta, Olives, Roasted peppers and Creamcheese
- Prosciutto wrapped around Asparagus or Arugula with Parmesan
- Pita wedge, homemade Falafel, Yogurt & Cucumber Tzatziki
- Wild Mushroom, Crème fraîche, Garlic and Thyme
- Savory Parmesan Polenta Cakes with Roasted Tomato Sauce

~Hot Sandwiches~

Big or baby sized, a fun way to serve everyone's favorites!

- Bite size Ruben Sandwiches~ or have a "Rachel" with Turkey and Slaw instead
- Mini Meatball Parmesan Slider
- Croque Monsieur~ the original hot Ham & Cheese, but served French style with Truffle béchamel sauce
- Baby Burger on a Waffle Fry ~addictive!
- Duck and Brie Baguette sandwich with Carmelized Red Onion Jam
- Mini Grilled Cheese~ Plain or the "Happy Waitress" with Tomato and Bacon

~Deli Style Sandwiches~

- Mango Curry Chicken Salad with Smoked Gouda
- Roast Beef with Carmelized Red Onion Confit and Blue (or Brie) Cheese
- Grilled Portabello Caprese with Sun-dried Tomatoes, Mozzarella, Pesto
- Smoked Turkey BAC- Bacon, Avocado & Cuke with Chipotle Ranch
- Tuna Salad w Lemon and Cranberries

~Assorted Tea Sandwiches~

Like the Queen ordered, No Crusts, Pinkies out!

- Brie, Apple and Watercress
- Prosciutto, Fig, Chèvre and Arugula
- Smoked Salmon, Creamcheese and all the goodies
- Chicken, Tuna, or Crab Salads
- Egg Salad with Truffle
- Cucumber, Lemon and Dill
- Ham, Swiss and Dijon
- Sundried tomato, Goat cheese, and Arugula
- Avocado, BLT
- Roast Beef and Horseradish
- Smoked Turkey with Apple
- Blue Cheese Spread, Grapes and Walnuts
- Southern Pimento Cheese
- Turkey, Cranberry and Swiss
- Cajun Chicken, Bacon, Chipotle Ranch

Delicious Pinwheel Wraps

- Smoked Turkey breast, Brie cheese and fresh diced Pears with Dijon
- Roast Beef, Sharp Cheddar, Red onions and Horseradish mayo
- Cucumber, Mint and Lemon scented Creamcheese
- Prosciutto, Baby Arugula, homemade Fig jam and Goat cheese
- Smoked Salmon, Capers, Creamcheese, Red onions and Lemon Zest
- Balsamic Portobellos, Sundried Tomatoes, Pesto Aioli and Provolone
- Turkey Club with Pepper Bacon, Greenleaf Lettuce and Tomato
- Mediterranean Vegetables with Garlic Hummus, Olive Tapanade, Feta
- Cajun Chicken with Bacon, Monterey Jack, and Chipotle Ranch

Served on White, Whole Wheat or Multigrain Flax Seed Wraps

-Seafood Nibbles-

~Chilled Seafood Offerings~

May be served on Wonton Crisps or Cups. Looking for something lighter?? We can serve many of these items in a small glass or china spoon.

- Tuna Tartar on Wonton Crisps
- Lobster And Mango Salad
- Tuna Crudo with Avocado and Scallions
- Crab and Avocado Salad
- Tropical Shrimp and Mango Curry ~ hot or cold
- Hawaiian Tuna Poke ~ raw tuna favored with Ginger, Soy and Sesame
- Seared Sesame Crusted Tuna ~ with Wasabi Cream
- Cocktail Shrimp~ poached in a flavorful Court Bouillion broth
- Shrimp Ceviche~ marinated in Citrus, spiked with Red Onion, Cilantro and Cumin
- Maine Style Lobster Salad~ try a Lobsta Roll or stuff it in a savory Profiterole

~Hot Seafood Offerings~

Hungrier for more? These can be sized up to serve as a appetizer to start off any meal.

- Blackened or Jerk Shrimp with Pineapple
- Coconut Shrimp
- Crab Stuffed Shrimp
- Cajun Shrimp Cakes
- *Chaney's Shrimp and Grits ~ The best you'll ever have!
- Crab Cakes- Breaded or Chesapeake Style
- Shrimp Scampi with Garlic Butter and Parmesan- Nik's Mom's Specialty
- *Stuffed Crab cakes with a zesty Horseradish and Lemon Creamcheese filling
- *Shrimp and Scallops with Spicy Blue Cheese Sauce *Award Winning!!
- Shrimp and Scallops with Pesto Cream Sauce
- Cocoa Seared Scallops~ Inspired by Chef Nicole's work in Hershey PA
- Seared Scallops with Truffle and Boursin Cream
- Butter Poached Lobster Tails

Sauces: Cajun Remoulade, Creole Mustard, Tartar, Cocktail, Jerk Mayo, Guava Coconut Glaze, Cilantro Lime, Garlic Butter and Parmesan

Coconut Coast Catering

“Sunshine Inspired Cuisine”

defined-

Our favorite flavors come together to create dishes that have sun-drenched goodness. Treat your palate to items from the land and sea where palm trees sway and warm breezes blow. Inspiration hails from the chain of Caribbean Islands that can be described by many as “Heaven on Earth.” Flavors from the Bahamas, Jamaica, Grand Cayman and more are here to bring you happiness. Coconut, thyme and allspice are borrowed from the souls and bowls of the West Indies. The zesty and intoxicating dishes of Cuba, Puerto Rico and all reaches of Latin America will warm your soul and fill your belly. American favorites from the Southernmost point of Key West bring Floribbean tastes of seafood, citrus and spice. Aromas of the arid Southwest blend chilies, avocados and more. Savor every bite of our favorite comfort foods, like a perfect sunny day on the beach. Smile ... Relax ...Enjoy...

~Coastal Favorites~

Check out this selection of our Chef's personal favorites that reflect the sun-drenched islands that inspired their creation. These dishes are delicious, filling, and healthy too!

-Coastal Chicken

Flavorful Chicken breast marinated in Cilantro and Lime juice, then smothered with fresh Avocado, diced tomatoes, a blend of cheeses and a touch of Sourcream. Still hungry? Go all the way with a side of rice and beans and some tortillas if ya like, or any of our Sunshine Sides!

- Sunshine Surf and Turf

Not the usual! Island inspired Jerked Pork Loin is lovingly seasoned with a blend of traditional spices and herbs to strike that perfect balance of heat and flavor, reminiscent of street corner jerk shops in the islands. Next, we add our Shrimp Skewers for our Sunshine Surf and Turf! Balance the heat with some sweet, and top with a glazing of our famous Guava Love Butter!

-Pescado Loco ~ Crazy Good Fish Tacos

Your choice of spicy sautéed Shrimp or fresh Fish are encased within soft flour tortillas. Our mouthwatering combo of Caribbean Cabbage Slaw and Poblano Corn Relish are topped off with slices of Avocado and a drizzle of Chipotle Ranch sauce to bring this unforgettable dish home to your taste buds. The best you will EVER have.

-Sweet Potato and Black Bean "Fiestada"

Roasted seasoned Sweet Potatoes, Black Beans and Corn are layered between white corn tortillas, and then smothered with a delicious Red Chile sauce and topped with blended cheeses.

This vegetarian dish is delightfully filling and satisfying as is, but we can omit the cheese and go Vegan! Or feel free to be a Carnivore with Chicken or Pork!

-Shoreline Entrees-

~Pork~

Mojo Roasted Pork
Lechon Asado
Cuban Media Noche
Mini Cuban Sandwiches
Mojo Pork Sliders
BBQ Pulled Pork with Guava or Mango Glaze - Ribs too!
Cumín Spiced with Mango Chutney
Tamarind glazed Pork Loin
Blackened Pork
Jerk Pork

~Beef~

Vaca Fríta
Marinated Skirt/Flank with Chimichurri
Ropa Vieja
Cumín Garlic Marinated Steak
Bisteca Palomilla
Beef Picadillo

~Chicken~

Guava Chicken
Jerk Chicken
Blackened Chicken
Arroz con Pollo
Chicken, Chorizo and Avocado atop a Roasted Corn Cake
Sofrito Chicken - flavor packed!
Curry Chicken with Sweet Potatoes
Tamarind Chicken
* Coastal Chicken

~Seafood~

Paella

Jerked Shrimp

Blackened Fish

Cracked Conch

Seafood Ceviche

Tropical Shrimp and Mango Curry

Sofrito grilled Shrimp

Spicy Coco Lopez Shrimp

* Pescado Loco ~ Crazy Good Fish Tacos

Caribbean Stewed Fish

~Island Style Sides~

~Salsas and Slaws~

Cool and refreshing and just the right accompaniment for every dish.

- Avocado and Corn Salsa ~ You just can't get enough of this favorite

- Fresh Tomato Pico De Gallo

- Tomatillo Salsa Verde

- Mango Salsa

- Pineapple Salsa

- Black Bean and Roasted Corn

- Caribbean Papaya Salad

- Poblano Corn Relish ~ A cool and refreshing blend with just enough heat to accompany anything.

- Caribbean Cabbage Slaw ~ Colorful mix of shaved cabbage tossed with Pumpkin seeds then dressed with Cilantro Lime Vinaigrette

- Green Mango Slaw ~ Sweet and tangy with notes of Cilantro, Lime and fresh Ginger. Both sweet and spicy, tart and tangy! Addictive.

- Old Fashioned Cole Slaw- picnic style

- Broccoli Slaw ~ Lightly dressed and tossed with sweet Cranberries and some Almonds

~Beans and Rice, Rice and Beans~

Always on the plate, but not for long =D

- Sunshine Black Beans ~ garlic, onion, cumin and chili
- Caribbean Black Beans ~ with coconut milk
- Pinto Beans
- Ultimate Refried Beans ~ with cheese and onions
- Traditional Refried Beans
- Black-eyed Peas
- Mexican Rice ~ Tomatoes, Onions and Peppers
- Cuban Yellow Rice ~ with Onions and green Peas
- Island Rice ~ Infused with Coconut milk and scented with Cilantro and Lime, this side is dotted with "peas" just like in Trini
- Congri ~ Cuban style Rice and Beans flavored with Pork
- Caribbean Peas n Rice ~ scented with thyme, scallion, allspice, garlic, chili, & Coconut
- Hoppin John ~ the Creole cousin with Black Eyed Peas, Onions and Bacon
- Dirty Rice ~ with the Trinity and flavored traditionally or with ground Pork
- Trini Pelau ~ The "dirty rice" of the Caribbean, hearty and spicy

~Plantains~

An integral part of every island meal. Try something new!

- Mofongo ~ green plantains mashed with garlic and bacon
- Tostones ~ smashed and fried plantains
- Maduros ~ Sweet plantains
- Special Sweet Plantains ~ sautéed with a bit of Rum and brown sugar
- Plantain Chips
- Brazilian Bananas ~ sautéed with Rum, Sugar and Cinnamon

~Yucca~

A delicious starchy root vegetable that can be prepared many yummy ways.

Choose ~Mashed, Fried, or Boiled then Served ~ Plain . Spicy . Garlic Lime Sauce . Or with Chimichurri

~Cornbreads~

- Jalapeno Cheddar
- Roasted Sweet Corn and Cheese
- Bacon and Scallion
- Chorizo and Onion
- Trinidadian Corn Pie~ with Peppers, Onions and Cheese
- Try Spoon Bread, it's delicious moist and softer cousin,

~Sunshine Veggies~

Why go with a traditional side when you can have one of ours bursting with flavors that will make you dance!

- Cayman Curry Pumpkin ~ your mouth will dance as the creamy coconut milk and curry flavor the sauce on a Caribbean staple food
- Sweet Potato and Vegetable Curry
- Madras roasted Cauliflower
- Sweet corn Arepas with Cheese
- Jamaican Stewed Cabbage ~ Great!!! spiced with Garlic, Chili, Thyme & Allspice
- Stewed Okra
- CouCou ~ Caribbean Style cornmeal Grits
- Sweet Potato wedges with Coconut dipping sauce
- Succotash~ Sweet Corn, Lima Beans, Onions, Cream and Bacon!!!
- Greens and Beans~ because you gotta eat your veggies!
- Nik's Quick Collards~ sautéed quickly with Bacon and Onions...why cook all day?

-Southwest TexMex-

Honoring what is truly known as the “Cuisine of the Sun”! Traditional fare loaded with Corn, Chipotles, Avocado and tortillas!

~Fiestada -Our own creation!~

Layered like a lasagna, but with all the Southwest flavor you can pack into a single bite. Ask about this amazing dish that is sure to make you hooked! Roasted seasoned Sweet Potatoes, Black Beans and Corn are layered between white corn tortillas, and then smothered with a delicious Red Chile sauce and topped with blended cheeses.

This vegetarian dish is delightfully filling and satisfying as is, but we can omit the cheese and go Vegan! Or feel free to be a Carnivore with Chicken, Pork, or any of our meat choices.

~Fajitas~

Flour Tortillas filled with your choice of Proteins, accompanied by sautéed Peppers and Onions, and topped with Pico de gallo, Cheese and Sour cream

~Enchiladas~

Small Corn Tortillas folded around your choice of fillings, enhanced with a sauce made from scratch starting with a blend of dried Chilies, onions and broth. Topped off with loads of melted cheese and scallions.

Sauces: Traditional Red Chile . Poblano Cream . Tomatillo Verde . Creamy Suiza

~Quesadillas~

Flour Tortillas pressed hot with a blend of Cheeses and your choice of Fillings. Make them heartier by adding Peppers, Onions, and or Mushrooms.

*Lookin to impress with your Hors' doeuvres? Turn it up a notch with Lobster and Brie Quesadillas or BBQ Pulled Pork and Sweet Onions. Our Quesadillas are great for an Action Station where your guest can mix and match to their taste bud's delight! Also, try them served as Mini Tostadas in a crispy Corn Tortilla Cup for something totally new.

Meat Fillings:

- Onion and Cheese ~Always!
- Shredded Pork Carnitas
- Braised Beef Barbacoa
- Diced Chicken
- Sliced Carne Asada Steak
- Chorizo Sausage
- Shrimp
- Spicy Marinated Tofu

Veggie Fillings:

- Portobello Mushrooms and Onions
- Butternut and Black Beans
- Bell Peppers and Onions
- Spinach
- Roasted Poblano Chiles

Can't decide? Try a combination!

- Chicken AND Chorizo AND Poblano!
- Carne Asada AND Portobello Mushrooms and Onions!!!
- Pork Carnitas AND Bell Peppers and Onions

Hungry yet??

Finish off with some Toppings:

Avocado . Pico De Gallo . Guacamole . Sour Cream . Tomatillo Salsa . Corn Poblano Relish . Cilantro and Scallions, Cilantro lime cream,

Complete the meal and have these with any of our sides. We recommend:

- Jalapeño Cheddar Cornbread
- Ultimate refried beans
- Sunshine Black Beans
- Mexican rice





~A La Carte Choices~

~Potatoes~

Choose from a Variety~ Sweet Potatoes, Yukon Golds, Peruvian Purple, Idaho Whites, Red Bliss, or Fingerlings

- Baked ~ Sour Cream, Butter and Chives, or Cheddar, Bacon and Scallion
- Baked Sweet Potato ~ Cinnamon Honey Butter
- Dauphinoise ~ Au Gratin style, sliced thin and baked with Cream and cheeses
- Mashed ~ Plain . Roasted Garlic . Pesto . Loaded . Truffle . Goat Cheese and Black Pepper . Three Cheese and more!
- Sweet Potato Hash
- Crispy Parmesan & Pesto Baked
- Oven Roasted with Herbs and Garlic
- ~*Twice Baked Potato Casserole~ everything you love in a loaded baked potato, tossed over roasted diced potatoes and baked.

Try our Potato Bar for your next event!

Any variety made your style~ Baked Whole Potatoes, Creamy Mashed, or Roasted With your choice of all the accompaniments~

Shredded Cheddar . Sour Cream . Bacon . Chives . Roasted Garlic . Whipped Butter . Truffle Butter . Honey Butter . Marshmallows . Cinnamon Glazed Nuts . Oat Crumble . Suggest your own topper!

~Risotto and Polenta~

Trained in Tuscany by the best! Served soft and creamy or as cakes

Italian Cheese . Saffron . Wild Mushroom . Lemon, Asparagus and Parmesan . Truffle . Butternut Squash . Minted Fresh Pea . Seafood . Roasted Corn and Poblano . Creamy Mascarpone or Goat Cheese and Herb .



~Rice and Grains~

- Wild Rice Blend
- Brown or White Rice
- Quinoa
- Whole Grain Blend
- CousCous
- Cranberry, Apricot and Pecan Pilaf
- Mushroom and Onion Pilaf
- Vegetable Pilaf

~Vegetable Sides~

Nothing boring here!

- Mashed Cauliflower or Parsnips
- Brussels Sprouts with Bacon, brown sugar and pecans OR Sage and brown butter
- Roasted herb glazed Root Veggies -carrots, squash, parsnips and more
- Succotash- Sweet Corn, Lima Beans, Onions, Cream and Bacon!!!
- Butternut Squash wedges ~ baked with Brown Sugar and Cinnamon OR Garlic n Herbs
- Veg Medley with White Wine, Garlic and Herbs
- Zucchini and Onions in Tomato sauce with a touch of Parmesan
- Baked Butternut Squash with Goat Cheese and thyme
- Homemade Creamed Corn ~ Plain, Truffled or Bacon

~Savory Custards and Souffles~

A creamy rich side dish unlike any other.

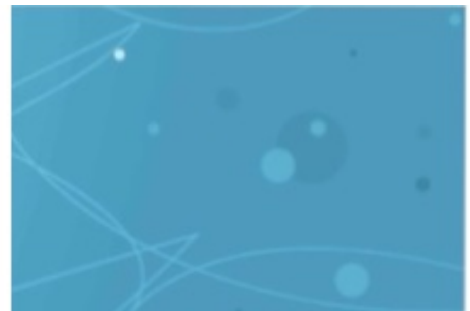
. Saffron . Foie Gras . Roasted Garlic . Pumpkin . Coconut Curry . Spinach . Mushroom . Potato . Chive



~Soups~

The right choice to round out a perfect meal

- Tortilla Soup
- Black Bean Soup
- Corn and Crab Bisque
- Roasted Mushroom and Leeks
- Beef and Barley
- Butternut Bisque
- Chicken Tortilla
- Loaded Baked Potato Soup, with Bacon!
- Chicken and Wild Rice
- Jeremy's Sweet Potato Corn Chowder
- Udon miso soup
- Sopa de Camarones
- Chicken Florentine
- Coconut Curry soup
- Minestrone
- Italian Wedding Soup
- Old Fashioned Chicken Noodle
- Chowda- Red or White



~Meat Entrees~

~Beef Items~

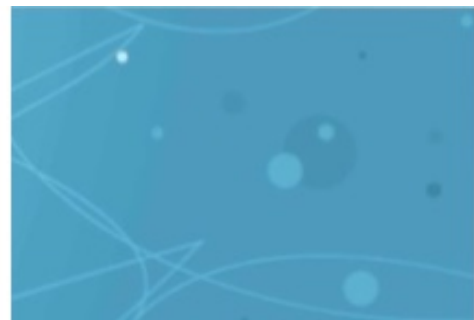
- Wellington
- Tenderloin
- Skirt Steak
- Flank Steak
- Chianti Braised Short Ribs
- Prime Rib –Plain or Herb and Garlic Crusted
- Osso Bucco
- Rosemary and Garlic Carved Beef
- Sundried tomato, mozzarella, garlic and onion (burgers, meatloaf or meatballs)
- Barbacoa

~Sauces~

The perfect compliment to a perfectly cooked cut of meat

. Bearnaise . Au Poivre . Mushroom . Port Wine . DemiGlace . Rosemary . Blue Cheese . Sherry . Cream

*Ask about our Carving Stations, to make your event an even bigger hit!!!



~Pork Dishes~

Beautiful Pork Loin and Tenderloin served as Roasts, Chops, or thin Slices. Prepared to your liking in a multitude of different styles and flavors. Also enjoy tender and juicy Pulled Pork too!

Stuffed with your choice of fillings:

- Spinach, Sundried Tomatoes and Fontina
 - Dried Fruit, Garlic and Herbs
 - Bacon, Mushrooms and Herbs
 - Italian Sausage and Provolone
 - Apples, Onions and Fennel
- *also ask for our seasonal inspirations

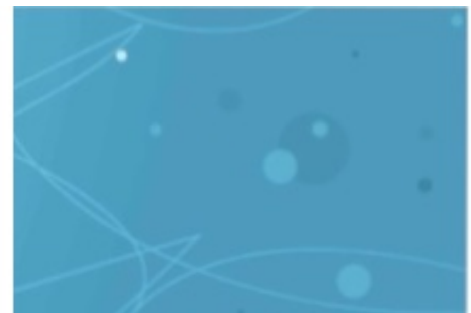
Smear or Crusted:

- Pesto and Parmesan
 - Mustard and Herb
 - Mint and Macadamia
 - Parsley and Roasted Garlic
- *add an extra layer of flavor and crunch with Panko or Italian bread crumbs

Marinated and Roasted:

- Spicy Caribbean Jerk
- Hoisin BBQ Glazed
- Cumin Spiced with Mango Chutney
- Asian 5 Spice
- Kahulah
- Mojo
- Guava or Mango BBQ

Wanna do something incredibly delicious? Try our crispy braised Pork Belly and make your taste buds sing!



~Seafood Entrees~

The BIG Fish in the Sea~

Fresh fish choices include: Snapper, Grouper, MahiMahi, Flounder, Catfish, Salmon or Sea Bass, if they're biting!

- Fish en Papilotte
- Blackened or Jerk with Fresh Fruit Salsa
- Macadamia and Onion Crusted *Award Winning!!!
- Bronzed with Cumin and Cilantro Butter *Award Winning!!!
- Hoisin Glazed~ then seared and served with an Asian Broth, Bok Choy and Shiitake Mushrooms
- Oscar~ Crab topped with Hollandaise Sauce
- Salmon Wellington~ filled with Spinach and Feta
- *Salmon with Lemon and Horseradish Crust with Panko crumbs -A Coastal Favorite!

~Vegetarian Dishes~

Many of our meals can be modified to be vegetarian, and as always, we will take special requests!

- Mushroom Wellington
- Roasted Vegetable and Goat Cheese Lasagna
- Caribbean Style Pumpkin and Coconut Curry
- Sweet Potato and Black Bean Fiestada
- Eggplant and Roasted Tomato Stack
- Veggie Souffles

We promise there are so many more creations waiting to be added here! We will customize to your preferences and create gourmet meatless dishes just for you!



~Themed Menus~

Grouped by cuisine to fulfill every craving you desire.

-Pacific Rim-

Delicious flavors from throughout all of Asia including tastes of Thailand, Vietnam, Japan, China and Hawaii, all here to tantalize your palate with tastes of Ginger, Lemongrass, Sesame and so much more!

-*Thai Summer Rolls- Delicate Rice wraps filled with Avocado, Broccoli Slaw, Mint, Cilantro and Thai Basil. Add your choice of Peanut Chicken, Shrimp, or Crabstick. Not fried, so no guilt!

- Hawaiian Tuna Poke

- Chicken Kimchi Cups

- Ginger Chicken Lettuce Wraps

- Chicken or Pork Peanut Satays

- Baked Sesame Shrimp Toast- a lighter version of the original, but packed with flavor!

- Baked Spring Rolls- filled with ground Pork, Mushrooms and rice noodles

- Asian Sesame Noodles (veg)

- Traditional Ginger Salad -add Crabstick and Avocado

- Napa Cabbage and Chicken Salad

- Udon miso soup

- Coconut curry soup

- 5 spice pork loin

- Kahlua Pork and Pineapple

- Stir fry vegetables ~ with rice, soba noodles or lo mein



~Sportsman's Wild Game Items ~

All the best the earth has to offer. Thank you Mother Nature =)

~Land~

Rack of Lamb ~ Served perfectly seasoned and seared! Try them flavored with an intense crust for a serious Wow factor!

- Mustard and Herb Crust
- Macadamia and Mint
- Basil Pesto and Parmesan
- Roasted Garlic, Parsley and Peppercorn
- Lemon and Horseradish Crust

Also served as Lamb Lollipops ~ single chops perfect for an appetizer or Hors D'oeuvres

Buffalo Burgers ~ Flavored with Bacon, Shallots, Herbs and some special secrets, a long time favorite that is A-Maze-Ing! Top it with Blue cheese for the best burger you ever had. Ever.

Buffalo Skirt Steak ~ sliced thin and cooked perfectly
Venison Loin with Wild Berry Gastrique

~Sky~

Duck Breast- pan seared and sliced thin and delicious

Asian Spiced Duck Breasts

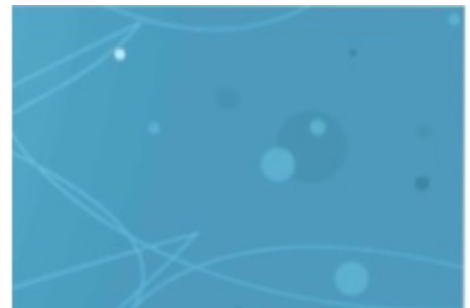
Honey cured and smoked Duck Breasts

Roast Quail with Herb Butter

Duck Confit ~ Nik's Specialty! Duck legs cured with a blend of spices, then slowly braised until tender and intensely flavorful. Served on Crostini, a top a beautiful salad, or any number of incredible ways.

*Our personal favorite, a Duck and Brie Baguette sandwich with Carmelized Red Onion

~Ask the Chefs for their seasonal recommendations!



-Old School Italian-

~Salads~

Caprese ~ Italy on a plate, with some Prosciutto for extra love =)

Caesar ~ Perfectly dressed crunchy Romaine, Garlic Croutons, and tons of Parmesan cheese.

Nina's Antipasto Salad ~ A well-loved family specialty! Cured Meats, Cheese, Marinated Mushrooms, Roasted Peppers, Olives and Artichoke hearts

~Entrees~

Parmesan ~ breaded with Italian crumbs, glazed with Marinara and covered with a blend of gooey Italian cheeses

Marsala ~ Delicious wine sauce with lotsa sauteed Mushrooms

Picatta ~ Tangy Lemon Butter sauce with Capers and Artichoke hearts

Tuscan ~ Prosciutto, Fontina cheese, and Spinach sauteed with garlic and White wine

Milanese ~ Balsamic drizzled and topped with Tomato Bruschetta , over fresh baby Arugula and shaved Parmesan

Pinzi ~ Smothered with a Tomato Basil cream sauce with Peas and Prosciutto

You may have any of these delicious options to enjoy with marinated Chicken Breasts or Veal cutlets, or try our delicious vegetarian selections of Portabello Mushrooms, Thick Cut Eggplant, or even Firm Tofu

~Lasagnas and Baked Pasta~

Meat Lovers- Meatballs, Sausages, both Sweet and Hot!, and tender slow cooked Pork Cheese- 5 kinds!

Spinach and Cheese- Spinach sauteed with Garlic, Onions and White wine, and lots of cheese

Grilled Vegetable- Eggplant, Zucchini, Yellow Squash and more

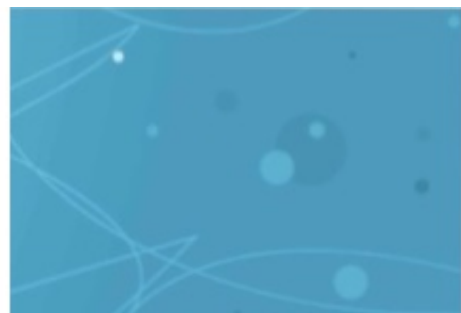
SPO- Sausage, Peppers and Onions

~Dessert~

Tiramisu- Sweetened creamy Mascarpone cheese and Espresso soaked Ladyfingers

Cannoli Cake- Your next favorite made with Yellow cake layered with Cannoli cream and glazed with Chocolate ganache

Chocolate Nutella Mousse Cake- oh yes, we went there!!



~Pre Set 4 Course Meals~

~Southwest

Tortilla soup
Jalapeño Mac and cheese
Chicken Chili Enchiladas
Corn black bean salsa and Mexican rice

~American

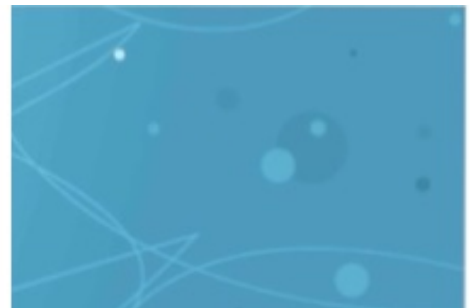
Baked potato soup
Spinach bacon and cheese stuffed mushrooms
Red wine braised Beef
w Roasted root veg and Herb polenta

~Asian

Udon Miso soup or Coconut curry soup
Chicken and kimchi lettuce wraps
5spice pork loin
w Stir fry veg and Noodle lo mein

~Winter

Creamy chicken wild rice soup
Mushroom and Goat cheese strudel
Thick carved Rosemary and herb Roast beef
w Caramelized onions and Bluecheese Roast garlic smashed potatoes



~Pre Set 4 Course Meals~

~Caribbean

Sopa de camarones
Arroz con pollo croquettes
Mojo roast pork loin
w Maduras and Black Beans

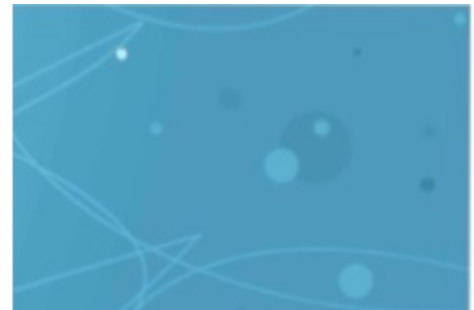
~Italian

Sausage and Zucchini soup
Shrimp and wild Mushroom risotto cakes
Pesto and fontina stuffed Chicken breast with Sundried Tomato Cream sauce
w Yellow squash Parmesan gratin

~French

Carrot and butternut squash bisque
Leek and Gruyere tart w prosciutto
Veal and Mushroom stew
w braised Cippolini onions and honey baby Carrots

STILL Hungry? Add a Salad and Dessert course too.

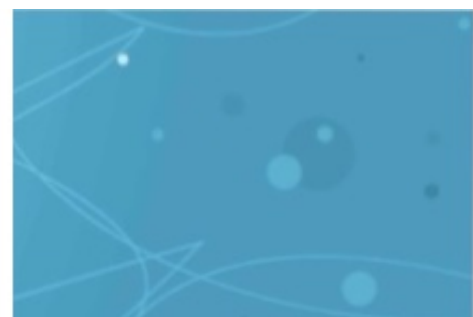


~Gulf Coast Seafood Boil~

Get out the newspaper and napkins and ready your appetites! A seriously awesome blend of spices and brew combine to cook your choices of: Shrimp, Clams, Mussels and Cajun Sausage are simmered with New Potatoes and fresh ears of Corn. A side of Slaw rounds it off, and don't forget to mop up all the Garlic Sauce with loaves of fresh bread.

~Southern Comforts~

- BBQ Pork~ Cooked until it's so tender it won't even try to hold it together
Make it into a sammy with Potato Rolls and Crispy Onions and you'll wanna slap yo mamma!
- Killer Shrimp n Grits~ If you've never had them before, you won't be able to live without them now!
- Greens and Beans~ because you gotta eat your veggies!
- Sweetcorn and Scallion Spoonbread
- Roasted Sweet Potatoes with honey butter



~Comfort Foods~

All of your favorites from the over the years, with a little bit of love to make them even better.

-Gourmet Mac n Cheese- from scratch of course! What do you want in it? We like ours with Bacon and Caramelized Onions. Switch it up and try the Spicy Mac with Roasted Poblanos and Pepperjack cheese.

-Spinach and Sundried Tomato Meatloaf laced with Mozzarella Cheese. Makes an incredible Burger or Meatballs too! Amazingly moist and its even good for you! Get even healthier by ordering our Turkey version.

-Shepherds Pie- A switched up version featuring Butternut Squash or Sweet Potatoes for a hungry Paleo caveman in all of us.

-Beef Short Ribs braised with Chianti wine and vegetables. Serve over Truffle Chevre Polenta for fine dining at home.

-Chicken n Dumplings or Beef Stew - Flavored with herbs and loaded with veggies, cooked until tender and delicious. Hearty and happy, but healthy.

-Pot Pie- See above, but baked into a flaky herb crust. Family size or individual.

-Homemade Applesauce, plain, strawberry or cranberry. Or have our yummy Pear Chutney

- Fresh Fruit Cobbler



~Brunch~

~Strata~

aka "savory bread puddings"

. Parmesan and Pesto . Bacon and Cheddar . Leek, Prosciutto and Fontina .
Roasted Tomato and Basil . Corn and Andouille . Chorizo and Onion

~Quiches or Frittatas~

Meats, cheeses or veggies folded into a Creamy egg custard, then baked in a flaky crust.

- Spinach and Chevre
- Garden Fresh
- Ham and Swiss
- Roasted Mushroom and Prosciutto

~Eggs Benedict~

Traditional style soft-poached Eggs and sauteed Canadian Bacon on a toasted English Muffin, topped with rich Hollandaise Sauce. Check out our other renditions and find your own new favorite.

Traditional~ Canadian Bacon and English Muffin

Florentine~ Spinach and Tomatoes with cheese

Maryland~ A Lump Crabcake, try deluxe with Tomato and Swiss

Mid-Wester~ Herb-marinated Beef Tenderloin

Maine~ Sweet cold water Lobster with Bearnaise

Southwest~ with Chorizo and Avocado and slightly spicy Hollandaise

Down South~ smothered by Sausage Gravy over a buttermilk Biscuit

Tuscany~ Roasted Mushrooms and Arugula with Truffle Hollandaise *Our newest love!

Watching the waist? We have many options Paleo Style or Carb free!

~Pancakes~

Fluffy and flavored with buttermilk, as big as a plate or Silver Dollar sized. Served with plenty of Butter and Maple Syrup.

We've got the basics covered:

- Plain
- Banana
- Blueberry
- Pumpkin
- Chocolate Chip

But for those more daring try these new favorites:

- Jersey Girl~ Taylor Ham, Bacon and Sausage crumbles
- Georgia ~ Pecan pralines, Bacon with Brown Sugar Bourbon Butter
- Dad's Famous~ Chocolate Chip Cookie Dough
- California~ Chicken Sausage and Scallions
- DannyBob~ Peanut Butter, Banana and Chocolate Chip

~Sweet or Savory Crepes~

For the sweeties~

- Fruit and Cream Cheese
- Strawberry & Banana
- Banana & Nutella
- Tropical Paradise
- Guava Cream Cheese

For the serious~

- Leek and Brie with Wild Mushrooms
- Creamy Seafood with Shrimp and Crab
- Ham, Egg and Cheese
- endless ideas....

~Breakfast Burritos and Sandwiches ~

You know how we do! Tortillas filled with Eggs, Potatoes and Cheese

- Southwest- Chorizo, eggs, potatoes, onions and peppers
- Meaty- Sausage, Ham and Bacon
- Veggy Lover- all the healthy goodness you can stand

*Extra options for the hungry... Pick what ya want!

- Onions . Peppers . Salsa
- Bacon . Ham . Chorizo . Sausage
- Tomatoes . Mushrooms . Spinach and more

~Breakfast Sammiches~

Totally customizable! your favorite breakfast just how you like it!

Eggs- Scrambled or Over Easy

Cheese- American . Cheddar . Swiss . PepperJack

Meats- Ham . Sausage . Bacon . Taylor Ham . Or Smoked Turkey

Served on- Bagels . English Muffins . Biscuits . Croissants . Sourdough .

Whole Wheat . Rye . Or even French Toast!

~Continental Breakfast~

Many options available. Try our:

- Pear and Sour Cream Coffeecake
- Danishes and Turnovers filled with Nutella, Fruit or Cheese
- Fruit Platters with Mint Yogurt
- Cheese Platters

~Action Stations~

Eggs and Omelets to order, Pancakes and crepes to order.

*Build your own Oatmeal bar!



Shipboard Selections

Bahamas

Shrimp Ceviche

Shrimp marinated in the flavors of Citrus, Cilantro, Jalapeños and more

Paradise Salad

Mixed greens tossed with fresh Pineapple, Mandarins and Almonds,
drizzled with Honey Lime Vinaigrette

Coastal Chicken

Perfectly marinated then Smothered with Cilantro, Avocado and Cheese
With Black Beans and Island Rice

Piña Colada Bread Pudding with Rum Sauce

Domínica

Crab Stuffed Mushroom Caps

Filled with a delicious blend of Cheese and Crabmeat

Strawberry Fields Salad

Strawberries, Blue Cheese, and candied Nuts tossed with Balsamic Dressing

Seaside Surf n Turf

Shrimp Skewers and Pork Loin flavored by spicy Jerk marinade beside Caribbean
Stew Cabbage and Island Rice

Mango Rum Tiramisu

Fresh Mangos and toasted Coconut dance with Mascarpone and Rum Soaked Ladyfingers

Exuma

Jerk Shrimp with Tropical Fruit Salsa

Cuban Caesar

with Manchego Cheese, Plantain chips, and creamy Avocado Dressing

Cumin spiced Pork Loin with Mango Chutney
beside Caribbean Slaw and Congri Rice

Coconut Lime Mousse

Served in the shell, topped with toasted Coconut

These meals can be enhanced with more courses as desired. Minimum 4 guests, please.

~Hot~

Stuffed Mushroom Caps filled with Bacon and Blue Cheese

Cuban Roast Pork with Guava Glaze on Plantain Chips

Spicy Jerk marinated Shrimp with Mango Salsa

Spinach, Feta and Portobello filled Phyllo triangles

Mini Crab Cakes with roasted Red Pepper Coulis or
Stuffed with Lemon & Horseradish Cream cheese

Creamy Spinach and Artichoke dip in crispy baked Wonton cups

Cumin Dusted Beef with Sweet Red Onions and Horseradish Sauce

Wild Mushroom and Goat Cheese Tarts

~Cold~

Caprese Skewers- Fresh Mozzarella, Tomatoes, Basil and Balsamic glaze with dipping sauce

Roasted Beets and Goat Cheese Spoons with Pistachios dust and Orange Jewels

Cranberry and Almond Chicken Salad on Toast

Seared Rare Beef, Caramelized Onions and Blue Cheese on a Crostini

Handmade Mozzarella roulade with Prosciutto, Sun dried Tomatoes and fresh Basil Pesto

Shrimp Ceviche flavored with Cumin, Jalapeño and Cilantro

Tuna Tartar blended with fresh Ginger, Orange, Sesame and Soy on Wonton chips

Smoked Salmon spread accompanied by Capers, Dill and Red Onion on Cucumber

Strawberries soaked in Chambord with Vanilla Bean Sweetcream and White Chocolate

Crispy Phyllo cups filled by Brie, Raspberry and Candied nuts

Seasonal Blueberries and diced Mango tossed with sweet Ginger Syrup

Buffet Style Platters

Basic Cheese Plate

Assorted cheeses including Cheddar, Swiss, Colby Jack and Brie served with mixed crackers.

Domestic Cheese and Fruit

Blue Cheese, Goat Cheese, Strawberries and Grapes join the basic platter to enhance the selection.

Imported Cheese

Fine European cheeses, selected carefully by the Chef, are accompanied by Apples, and other fruits, mixed crackers and baguette slices

Ultimate Cheese Pairings

Our favorite selection of cheeses from across the globe, paired with specialty Jams, Preserves and dried fruit along with everything else to make your cheese dreams come true.

Fruit Platter

Strawberries, Blueberries, Melons, Pineapples, Grapes and anything seasonal that catches our eye.

Tropical Fruit Platter

An incredible array of fruit based on the bounty of the season. Typically includes Coconut, Papaya, Mango, Pineapple, Kiwi, Oranges and Strawberries. All served with a Guava Vanilla Bean Yogurt as our Signature platter!

Chocolate Fondue and Friends

Strawberries, Pineapple and Banana, along with Pound Cake, Marshmallows and Pretzels all come together to be dipped in Chocolate Ganache Sauce.

Mozzarella Caprese

Fresh Mozzarella with vine ripened and sundried Tomatoes, atop a bed of Arugula. Served with homemade Basil Pesto and drizzled with Balsamic Reduction.

Add Prosciutto and Parmesan too!

Antipasto Piccolo

Italian cheeses, Pepperoni, Salami served with Olives, Sundried Tomatoes and Roasted peppers

Antipasto Massimo

Italian meats such as Genoa Salami, Capicola, Prosciutto and dry Sausage go with Parmesan, Mozzarella, Fontina and other Italian cheeses. Marinated Artichoke Hearts and Mushrooms, Olives, Roasted peppers and Baked Garlic are there to add more kick!

Vegetable Crudités

Fresh cut assortment of vegetables served with dip of your choosing.

