



HORS D' OEUVRES

DISPLAYS AND COLD PLATTERS

~ **Marketplace Display**- Consist of Cascading Fresh Seasonal Fruit, Crispy Vegetables, Assorted Domestic Cheese, and Fresh Made Spreads, to include: Spinach and Artichoke, Sesame, and Vermont Cheddar, served with Gourmet Crackers and Flat Bread

~ **Emerald Green Crudités**- Crisp Seasonal Vegetables Served with a Sesame Aioli or a Citrus Dill Dipping Sauce

~ **Classic Antipasto**- A Selection of Premium Italian Deli Meats, to include: Dry Salami, Spicy Capicola, Prosciutto di Parma, Aged Reggiano, Fresh Mozzarella Cheese, Balsamic Marinated Roasted Vegetables, and Tomato and Olive Salad

~ **Imported Cheese** - A Unique Selection of Farm Cheese with Accompaniments of Port Poached Pears, Wild Berries, Date and Fig Purees, Fresh Melons and Tuscan Flat Bread

~ **Grilled Fresh Vegetables** - Seasoned with Fresh Picked Herbs, Parmesan Cheese, and a Citrus Ginger Vinaigrette

~ **Domestic Cheese and Fruit** -Includes: Aged Cheddar, Baby Swiss, and Provolone Cheese, Fresh Cut Melons, Golden Pineapple, Grapes, and Berries and Served with a Vanilla Yogurt Dipping Sauce

CROSTINI, WRAPS, AND FINGER SANDWICHES

~ Oven Roasted Turkey Breast Served on House Made Focaccia with Provolone Cheese, Cranberry Aioli, and Spring Mix

~ Maple Glazed Virginia Ham Served on a Fresh Baguette with Aged Cheddar, Vine Ripe Tomatoes, and Course Ground Mustard

~ Herb Roasted Tenderloin of Beef on Fresh Made Silver Dollar Rolls with Horseradish Cream and Sweet Onion Salad

~ Oven Dried Cherry Tomatoes with Sweet Basil and Fresh Mozzarella on a Crostini



~ Crispy Bruschetta with Diced Tomatoes, Garlic, Red Onions, Basil, and Extra Virgin Olive Oil

Petite Spinach and Swiss Cheese Quiche Tarts served in Flaky Puff Pastry

~ Roasted Vegetables served on House Made Focaccia with a Pesto Aioli and Fresh Mozzarella Cheese

~ Fresh Baked Butter Brioche served with French Baby Brie and a Raspberry Compote

SATAYS, KABOBS AND SKEWERS

~ Curry Chicken Satay with Fresh Lime, Sweet Chili, and a Thai Peanut Dipping Sauce

~ Coriander Dusted Beef Sirloin Satay with a Fire Roasted Red Pepper Coulis

~ Caribbean Jerk Pork Tenderloin Satay with a Mango and Sweet Onion Chutney

~ Grilled Lamb Kabobs with a Yogurt and Cucumber Dipping Sauce

~ Skewered Mayport Shrimp with Golden Pineapple, Red Onions, and a Teriyaki Glaze

~ Grilled Vegetable Kabobs Baked with Parmesan Cheese and a Tomato Basil Sauce

~ Skewered Prime Beef Tenderloin with fresh Blueberries and a Port Wine Sauce

~ Cèpes Dusted Mallard Duck Satay Breast Seared with a Truffle and Vanilla Dafe Puree

SEAFOOD SELECTIONS

~ Steamed Mayport Shrimp Cocktail served with a Lemon and Brandy Cocktail Sauce

~ Seared Maine Sea Scallops wrapped in Apple Wood Smoked Bacon

~ Cedar Smoked Scottish Salmon Rosettes served with Crème Fraîche, Red Onions, Fresh Herbs, Capers, and Grated Hard Boiled Egg

~ Panko Crusted Petite Blue Crab Cakes with a Citrus Beurre Blanc and Tomato Relish

~ Pepper Seared Hawaiian Yellow Fin Tuna with a Port Wine Reduction



CHEF'S GARDEN
Catering & Events

EVERY DETAIL. EVERY TIME.

~ Crispy Flour Tortilla (Quesadilla) with Mayport Shrimp, Smoked Monterey Jack Cheese, Fresh Avocado and a Papaya Salsa

~ Poached Baby Maine White Shrimp in Crispy Phyllo with a Cilantro and Tomato Relish

INTERNATIONAL CUISINE

~ Ginger Marinated Chicken with a Lime and Avocado Mousse Served on a Sesame Wonton

~ Assorted Fresh Sushi with Pickled Ginger, Wasabi and a Soy Dipping Sauce

~ Tabouli and Hummus Canapés on a Fresh Toasted Pita Point

~ Chicken Empanada in a Flaky Pastry with a Coriander Cream Dipping Sauce

~ Baked Focaccia "Pizzas" with Spicy Italian Sausage, Vine Ripe Tomatoes and Sweet Basil

*** The above menu is just a starting point and is by no means is limitation of what we can offer.*