



Our award-winning menu below includes a variety of gourmet, traditional and authentic hors d'oeuvres, entrees and sides for any occasion.

Hot - Hors d'oeuvres



Shredded Beef on Plantains

Shredded beef cooked in red wine with peppers and onions, topped with garlic aioli on a bed of sweet fried plantains



Smoked Bacon Wrapped Mini Scallops

Seared sea scallops wrapped with hickory smoked bacon with red pepper coulis



Pork Pot Stickers

Boiled wheat dumplings stuffed with pork, cabbage, carrots, greens, onions, ginger, sesame oil and soy sauce on the side



Vegetable Egg Rolls with Sweet and Spicy Sauce

Fried wheat roll filled with cabbage, carrots, onions & celery accompanied by sweet & sour sauce made with pineapple, lemon, apple cider and tomato's



Mango Scallops

Seared sea scallops with mango chutney



BBQ Pulled Pork Slider Bites

Shredded and seasoned pulled pork with cinnamon, onions brown sugar, cunhing spice and slowly cooked with sweet BBQ sauce and laid on a toasted sweet roll



Firecracker Shrimp Mini Tacos

Fire cracker Shrimp mini tacos with cabbage slaw and sriracha mayo sauce



Mini Cordon Bleu Bites

Oven roasted mini cordon bleu bites filled with melted cheese, ham and chicken



Caribbean Conch Fritters

Stuffed Caribbean conch fritters topped with a Caribbean dipping sauce



Chicken Satay

Tender chicken marinated in curry with garlic butter sauce, grilled and poached with skewers served with peanut dipping sauce



Carnita Tacos

Slow cooked pulled pork on a soft taco topped with cilantro, red onions and lime juice



Yucca Bites

Golden brown tender yucca bites topped with garlic cilantro aioli



Spicy Grilled Shrimp

Crushed garlic grilled shrimp with roasted red pepper aioli sauce



Mini Crab cakes

Browned baked crab cakes with a palette of sweet and subtle spices topped with tartar sauce



Spinach Cheese Puffs

Spinach and melted cheese baked in a rich buttery pastry



Spinach and cheese stuffed Mushrooms

Melted American cheese mixed with spinach, tomatoes and bacon bits on a roasted mushroom



Sweet and Sour Meatballs

Italian meatballs simmered in sweet and sour sauce



Chicken Taquitos

Shredded chicken, pepper jack cheese, cilantro, sour cream topped with guacamole sauce and chives



Cold - Hors d'oeuvres



Caprice Kabobs

Cherry tomato's skewered with Mozzarella cheese and drizzled with basil and balsamic reduction



Martini chilled Jumbo Shrimp

Chilled jumbo shrimp on a bed of ice and lettuce topped with tangy cocktail sauce



Beetroot and goat's cheese canapé

Soft thick goat cheese smothered in between freshly sliced beets



Tuna Tataki With Ginger Dressing

Yellow fin ahi tuna lightly seared and served with citrus base ginger dressing



Tasty Bruchetta

Guacamole, tomatoes and cilantro on a crisp bruchetta



Salmon Moussed Cucumbers

Salmon mousse on a bed of fresh cucumber



Ceviche Shots

Snapper and tilapia fillets mixed with freshly diced tomatoes, onions, cilantro and marinated with lemon lime citrus juice



Cucumber Salmon & cream cheese rolls

Smoked salmon wrapped cream cheese and cucumber



Shrimp Avocado Cucumber Bites

Spicy shrimp served on a crispy cucumber slice along with creamy guacamole



Guacamole Shrimp Wonton cups

Seared shrimp dipped in guacamole inside a wonton cup topped with cilantro with a hint of citrus



Pears With Blue Cheese and Prosciutto

Pear wedges wrapped with thin slices of prosciutto, blue cheese, arugula and lightly drizzled with citrus dressing



Devilled Egg topped with Salmon Caviar

Fresh egg halves topped with yolk mousse and salmon caviar



Devilled Eggs

Southern style deviled eggs with creamy yolk mousse topped with paprika



Chicken main dishes



Pineapple Chicken

Five spice chicken sautéed in pineapple, garlic topped with sweet mango and pineapple chipotle sauce



Cordon Bleu

Baked breaded chicken breast stuffed with Swiss cheese and ham topped with hearty melted cheese, cherry tomato's and chives



Garlic steak chicken

Chicken sautéed in garlic and lime topped with caramelized onions



Chicken Marsala

Tender chicken topped mushroom-studded Marsala creamy wine sauce



Creamy lemon parmesan chicken

Garlic, lemon butter marinated chicken topped with creamy lemon herb parmesan sauce



Fettuccine Chicken Alfredo

Savory sautéed chicken cooked in cheesy, creamy Alfredo sauce served atop a bed of fettuccini pasta



Fricase de Pollo

Sauteed braised chicken simmered in a stew of potatoes, bell peppers, garlic and herbs



Steak, Beef & Pork main dishes



Filet Mignon

Pan-seared Filet Mignon glazed with butter and topped off with garlic and herb spices



Steak Diane

Pan fried steak topped with Diane cognac mushroom sauce



Shredded Beef

Shredded beef cooked in red wine with peppers and onions



Beef and Potatoes

Slow simmered beef and tender potatoes cooked in beef stew



Churrasco chimichurri

Tender skirt steak topped with cilantro, herbs, lime based chimichurri sauce



Pork chops with lemon cream sauce

Pork loin chops marinated in garlic butter and herbs topped with creamy lemon herb sauce



Seafood Main dishes



Salmon with Sweet Onion Glaze

Baked Alaskan salmon sautéed with black pepper and lemon topped off with a sweet onion glaze and crispy fried onions



Mahi Mahi

Mahi Mahi fillets with asparagus and almond butter sauce



Shrimp Scampi

Pan seared shrimp tossed in garlic butter parsley based scampi and mixed with pasta



Italian and Pasta Main dishes



Baked Zitti

Penne pasta baked with ground beef, hearty tomato sauce and mozzarella cheese



Fettuccine Chicken Alfredo

Savory sautéed chicken cooked in cheesy, creamy Alfredo sauce served atop a bed of fettuccini pasta



Penne with Sun Dried Tomato Pesto

Sun dried tomato pesto and mozzarella cheese on a bed of Penne pasta



Shrimp Scampi

Pan seared shrimp tossed in garlic butter parsley based scampi and mixed with pasta



Creamy lemon parmesan chicken

Garlic, lemon butter marinated chicken topped with creamy lemon herb parmesan sauce



Fettuccine Alfredo

Cheesy, creamy Alfredo sauce served atop a bed of fettuccini pasta



Sides



Mediterranean Rice

Rice mixed with diced tomato, garlic, pepper, onion, herbs and spices



Garlic Mash Potato's

Boiled potato's mashed with minced garlic, butter and chives



Sweet Plantain

Fried sweet plantains



Yucca with Mojo

Yucca with garlic, lemon, herb mojo sauce



Black Bean Rice

Rice mixed with black beans seasoned with herbs and spices



Three Cheeses Mac and Cheese

Macaroni pasta mixed with two cheddar cheeses and topped with a layer of sharp cheese



Yellow Rice

Yellow rice with mixed vegetables and herbs



Caesar Salad

Romaine lettuce mixed with ranch dressing topped with grated parmesan cheese and croutons



Garlic Herb Pasta

Penne pasta with garlic, tomato, mix of Italian seasoning and herbs topped with mozzarella cheese



Steamed Vegetables

Assorted mixed vegetables, broccoli, carrots, cauliflower and more. Dressing and seasoning options on the side



Sweet Potato Mash

Sweet potato mashed with cinnamon, nutmeg and butter



House Salad

Romaine lettuce, tomatoes, baby greens and onions



Asparagus

Asparagus buttered and lightly salted



Herbed Garlic Potatoes

Red potatoes baked and mixed with butter, garlic and herbs



Cole Slaw

Shredded cabbage and carrots mixed with our special ingredients that makes it delicious



Dessert



Cheesecake

A variety of cheesecakes available for dessert. Served cold and delicious



Flan

Caramel creamy custard topped with golden flan syrup



Cup Cakes

Assorted cup cakes in a variety of designs, tastes and colors to compliment your event



Mousse chocolate cups

Creamy whipped chocolate mousse topped off with dark chocolate shavings