

# A Taste of the Wild Catering



With a culinary on local specialties, fresh ingredients, and attention to detail, a Taste of the Wild has unparalleled experience providing special event catering. Our menus also feature local, organic, and sustainable selections, along with options for either eco-friendly china or bio-degradable disposables. As a full-service caterer, we not only provide a wide range of menu options, but also complete theme development, including décor, rentals, and entertainment coordination. From traditional picnic favorites to extravagant galas, our staff can coordinate every detail!

## Miscellaneous

- A signed contract detailing all arrangements must be received by A Taste of the Wild Catering at least 30 days prior to the event. It is vital that the Catering Sales Office be notified of the guaranteed number of guests attending the function at least five (5) business days before the event. This is the official guaranteed number for which you will be billed, even if fewer guests attend.

- Alcoholic Beverages

Full Bar Service (we serve your alcohol):  
\$3 per person

*Includes bartenders plastic cups, ice, napkins, and mixers.*

- Full payment of the estimated cost of services to be provided is required once the service contract has been agreed upon. The deposit amount will apply to final billing. If the deposit is not received, an event is considered canceled and services will not be provided. If there is an adjustment to guest numbers after the deposit has been submitted, a refund will be mailed after the event or an invoice will be provided prior to the event.

- For your convenience, one of our gift shops can be kept open for evening events. The gift shop will be kept open free of charge for events with attendance over 750 if requested. A charge of \$50 per hour is required for parties with fewer than 750 guests.

- If catering is not required, arrangements can be made to keep concession locations open after hours for events with more than 750 guests.

Please ask for details.



# Breakfast, Brunch, Lunch *and* Break Menu

## **Breakfast and Brunch** (minimum of 20 guests)

All selections include bottled orange juice, cranberry juice, apple juice, freshly brewed coffee, and varietal hot teas. Prices listed are per person.

<b>Classic Continental</b> . . . . .	\$5.95
An assortment of breakfast danish, muffins, and bagels served with butter and cream cheese	
<i>Add whole seasonal fruit</i> . . . . .	\$7.95
<b>Ultimate Bagel Nosh</b> . . . . .	\$4.95
Served with whipped butter, plain cream cheese, green onion cream cheese, smoked salmon cream cheese, and fruit preserves	
<b>Day Break Classic</b> . . . . .	\$9.95
Fresh scrambled eggs with or without cheese, hash brown potatoes, breakfast sausage links or crispy bacon, buttermilk biscuits with whipped butter, jams, and fresh seasonal fruit	
<b>Sunrise Supreme</b> . . . . .	\$10.95
Fresh scrambled eggs, bacon, breakfast sausage links, hash brown potatoes, breakfast quick-breads, and biscuits with whipped butter and fruit preserves	
<b>Omelet Station</b> . . . . .	\$4.95
Made-to-order fluffy eggs filled and folded with your choice of bacon, peppers, onions, mushrooms, cheese, fresh herbs, and sour cream	
<b>Breakfast Add-ons</b>	
Bacon, breakfast link sausage, or smoked ham steak . . . . .	\$2.25
Scrambled eggs , French toast sticks, or hash brown potatoes . . . . .	\$2.50
Cater-cut smoked salmon platter with lemon, capers, and red onion . . . . .	\$3.95
Sliced fresh fruit platter with plain yogurt . . . . .	\$3.50
French toast stuffed with cream cheese, cranberries, and pecans . . . . .	\$4.95
Whole fruit (oranges, apples, and bananas) . . . . .	\$2.00

Prices do not include 7% sales tax or 18% gratuity. Prices subject to change. Additional linens, dance floors, china, silverware, glassware, and other specialty items are available and priced upon request.

**Break Snacks** (minimum 20 guests-prices are per person)

**Something to Drink**

Freshly brewed coffee and varietal teas (3 hours of service) . . . . .	\$3.25
Water and assorted soda (3 hours of service) . . . . .	\$3.00
2% milk (white or chocolate) . . . . .	\$2.00
Hot chocolate . . . . .	\$2.00

**Something Sweet** . . . . . \$4.95

A platter of Hope's home-style cookies and dark fudge brownies served with bottled water and soda

**Something Salty** . . . . . \$5.95

Crispy corn tortilla with chunky salsa, potato chips, and ranch dip, fresh hummus with pita points, and crunchy Rolled Gold mini-pretzels, water, and soda

**Something Frosty** . . . . . \$3.95

An assortment of Ice cream novelties including ice cream sandwiches, Drumstick cones, Choco-Tacos, and more

**Something Healthy** . . . . . \$5.95

A selection of whole fruit, fresh grapes and strawberries, assorted fruit yogurts, whole toasted almonds and low-fat granola bars, water, and soda

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## Lunch

All lunch buffets include assorted beverages, water, freshly brewed coffee, and varietal teas.

**Corner Deli Delivery** . . . . . \$11.25

Generous platters of deli-style roast beef, turkey breast, cured ham, cheeses, crunchy lettuce, sliced ripe tomato, and traditional condiments accompanied by deli-style potato salad, cole slaw, assorted artisanal breads, and Hope's home-style cookies

**Soup and Salad** . . . . . \$11.95

Pair two of these homemade soups: chicken noodle, traditional wedding soup, beef barley, mushroom bisque, tomato bisque, garden vegetable, butternut squash with orange, chilled gazpacho, with a mini-salad bar, fresh bread, crackers, potato chips, and assorted cookies

**\*Sack Lunch** . . . . . \$8.00

Brown bag it with turkey and cheese, ham and cheese, or peanut butter and jelly sandwiches. Everyone has the choice. Included in your portable parcel are condiments, a bag of potato chips, Capri Sun juice pouch, a fruit roll-up and animal crackers

**\*The Big Box Lunch** . . . . . \$12.95

Fresh French baguettes are split to fill with a choice of turkey and cheese, ham and cheese, and roast beef and cheese. Your portable package is also filled with a side of fruit salad, fresh pasta salad, potato chips, Hope's home-style cookies, condiments, and beverage

**Corner Deli Salad Platter** . . . . . \$11.95

Classic chicken salad, eco-friendly tuna salad, and fresh egg salad are presented with artisanal and sliced breads, whole-leaf lettuce, ripe tomato slices, sliced red onion, and deli-style pasta salad

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## LUNCH (continued)

**Wraps & Roll (choose 2)** ..... \$10.95

**Chicken tender po'boy wrap:** fried chicken, bacon, lettuce, tomato, and chipotle mayonnaise

**Philly cheese-steak wrap:** tender sliced steak with sautéed onions and melted provolone

**Santa Fe chicken wrap:** a blend of roasted seasoned chicken with sautéed peppers and onions

**N.Y. deli wrap:** sliced salami, turkey and ham with lettuce, tomato, provolone, and vinaigrette

**Grilled portobello wrap:** grilled portobello, lettuce, and raw red onion with basil mayonnaise

**Reuben wrap:** corned beef, sauerkraut, Swiss cheese, Russian dressing

**Greek gyro wrap:** thinly sliced beef gyro, shredded lettuce and diced tomato with Tzatziki sauce

Wrap selections come with potato chips & assorted fresh baked cookies.

All wrap sandwiches are made with a large herbal flour tortilla wrap or a large thin pita wrap. The sandwiches will be cut in half so your guests can mix-and-match and are accompanied with home-style pasta or potato salad and condiments.

**Baked Potato Bar** ..... \$6.95

Extra large Russet potatoes baked in foil with an oil and salt rub. Served with toppings that include crispy bacon, shredded cheddar cheese, sautéed mushrooms, blanched broccoli, sour cream, butter, and chopped green onion. Includes a garden salad and an assortment of freshly baked cookies.

**Pasta Presto** ..... \$10.95

Choice of two pastas: Penne rigate, potato gnocchi, egg fettuccinni, cheese tortellini

Choice of two sauces: Marinara, classic bolognese, alfredo, sundried tomato and garlic cream sauce, garlic, and olive oil with parsley

Lunch includes garlic bread sticks, garden salad, and cookies

**The Pittsburger** ..... \$11.95

Grilled keilbasa and sauerkraut, cheese and potato pierogies with caramelized onions and butter, seasoned potato pancakes with applesauce or sour cream, garden salad, and assorted freshly baked cookies

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# Picnic Style *Buffets*

All picnic buffet offerings include unlimited lemonade, iced tea, and water for the time period specified on the contract. Prices are listed per person.

**Classic American Picnic** . . . . . \$10.95  
 Quarter-pound hamburgers, jumbo hot dogs, two side salads, roasted corn, potato chips, lettuce, tomatoes, onions and pickles, and assorted Hope’s home-style cookies  
 Side salad (select 2): deli-style potato salad, fresh pasta salad, or cole slaw

**Hot Links Picnic** . . . . . \$10.95  
 Grilled Louisiana hot link sausage and grilled Pittsburgh kielbasa with sauerkraut on a bun, served with potato salad, cole slaw, potato chips, chopped onions, pickle relish, mustard, ketchup, and freshly baked Hope’s home-style cookies

**Classic Western BBQ Picnic** . . . . . \$11.95  
 A choice of barbecued chicken breast, pulled pork barbecue, or barbecued shaved ham. Served with hamburger buns, potato salad and cole slaw, baked beans, a tossed garden salad, and an assortment of freshly baked Hope’s home-style cookies

**Flank Steak Fiesta Picnic** . . . . . \$13.50  
 Marinated flank steak, grilled and sliced for sandwiches or center-of-the-plate. Served with spicy grilled pineapple salsa, steak sauce, fresh pasta salad, deli-style potato salad, bread basket, and an assortment of freshly baked Hope’s home-style cookies

**Rancher’s Grill Picnic** . . . . . \$29.95  
 One thick 12 oz. N.Y. Strip Steak grilled to perfection, a baked potato bar with all the trimmings, steamed fresh broccoli with cheddar cheese sauce, garden salad with choice of dressing, and freshly baked Hope’s home-style cookies.

*Do you have a favorite backyard specialty you don’t see here? Let us customize a picnic for you!*

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## Picnic-Style Buffet Enhancements

### Snacks/Side

Sliced Cheese Platter . . . . .	\$ .50
Popcorn Cart . . . . .	\$2.50
Caramel Popcorn . . . . .	\$3.00
Chips & Pretzels . . . . .	\$1.00
Baked Beans . . . . .	\$1.50
Sliced Watermelon . . . . .	\$1.50
Cotton Candy . . . . .	\$4.00
Garden Salad . . . . .	\$1.25
Tortilla Chips . . . . .	\$1.00
Animal Cookies . . . . .	\$1.00
Macaroni & Cheese . . . . .	\$1.50

### Entrée

BBQ Chicken Breast Sandwiches . . . . .	\$2.75
Pulled Pork Sandwiches . . . . .	\$3.75
BBQ Pork Ribs . . . . .	\$3.25
Kielbasa with Sauerkraut . . . . .	\$3.75
Chicken Fingers . . . . .	\$2.50

### Dessert

Novelty Ice Cream . . . . .	\$3.00
Dippin' Dots Ice Cream . . . . .	\$3.00
Chocolate Fudge Brownies . . . . .	\$1.65
Create your own Sundae . . . . .	\$3.95

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# Stations *Menus*

Prices are listed per person for a two-hour period of service and a minimum of 50 guests.

## **Carving Station**

Every carving board comes with freshly baked dinner rolls and traditional accompaniments.

- Honey-glazed Spiral Cut Ham . . . . . \$6.25
- Oven-roasted Breast of Turkey . . . . . \$6.25
- Spice-rubbed Tender Pork Loin . . . . . \$6.25
- Rancher's Choice Roast Beef . . . . . \$8.00
- Prime Rib of Beef au Jus . . . . . \$9.25
- Whole Grilled Tuna Loin . . . . . Market price
- Beef Tenderloin . . . . . Market price

## **Pasta Station** . . . . . \$7.95

*Select two pastas and two sauces:*

- Penne regate, egg fettuccini, cheese tortellini, or potato gnocchi
- Marinara, sundried tomato-garlic crème, bolognese, alfredo, or garlic and olive oil with parsley

The station will include garlic breadsticks, grated parmesan, crushed red pepper flakes, and fresh pesto drizzle

## **Pittsburgh Station** . . . . . \$9.95

Some local favorites.

- Seared Kielbasa and Sauerkraut
- Cheese and Potato Pierogies – with caramelized onions and butter
- Petite potato pancakes – with sour cream or applesauce sides

## **Seafood Station** . . . . . \$12.95

*Sustainably harvested Seafood Choices (select three)*

- Classic Shrimp Cocktail
- Lump Crab Cakes – with fresh lemon
- Smoked Salmon Platter
- Smoked Trout Mousse – with parmesan crostini
- Skewered Bacon-wrapped Scallops
- Fresh Tilapia Fillets – baked in wine, lemon, and butter

## **Fiesta Station** . . . . . \$10.95

Tender beef fajitas, savory chicken fajitas, sour cream, guacamole, tomato salsa, jalapenos, flour tortillas, corn tortilla chips, refried beans, and Spanish rice

## **Salad Station** . . . . . \$5.95

*Choose three items:*

- Classic Caprese Gone Wild – bocconcini mozzarella, fresh basil and Roma tomatoes gently tossed with extra virgin olive oil and sea salt
- Classic Caesar Salad – crunchy romaine lettuce, garlic croutons, parmesan cheese in a traditional anchovy-garlic vinaigrette
- Fresh Spinach Salad – with candied pecans, apple-wood smoked bacon, plump grape tomatoes, and Dijon vinaigrette
- Creamy Cucumber, Yogurt, and Fresh Dill Salad
- Marinated vegetable salad
- Mixed Greens – with roasted beets, mandarin orange, and walnuts, dressed in citrus vinaigrette.
- Classic Garden Salad – romaine and iceberg lettuce, radish, radicchio, and matchstick carrots – choice of two dressings

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## STATIONS (continued)

**Caribbean Station** ..... \$7.95

*(Choose Three Items)*

- Skewered Jamaican Jerk Chicken – basted with a spicy raisin glaze
- Smashed Sweet Potatoes – with brown sugar and cinnamon
- Jasmine Scented Rice – cooked in coconut milk
- Caribbean Rice – with black-eyed peas
- Skewered Coconut-Curry Chicken – with green onion

**Asian Station** ..... \$9.95

An assortment of traditional dim sum offerings served with a garlic soy sauce and spicy Chinese mustard

- Shrimp Shao Mai
- Pork Potstickers
- Chicken Wontons
- Crab Rangoons
- Fortune Cookies

**Whipped Potato Bar** ..... \$4.95

Buttery whipped russet potatoes with a variety of toppings including chopped bacon, cheddar cheese, sour cream green onion, butter, and sautéed mushrooms served in a martini glass

**Viennese Table** ..... \$7.95

A beautiful display of after-dinner sweets including miniature pastries, dessert bars, a variety of miniature cheesecakes, and a freshly baked medley of Hope's home-style cookies

Add chocolate-dipped strawberries ..... \$2.00

Please allow our executive chef to work with you to design a unique station especially for your event.

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# Hors D'oeuvres

Prices listed are per person for a one-hour period of service and can be adjusted for longer service. A selection of at least three (3) hors d'oeuvres are necessary to facilitate the listed pricing.

## STATIONARY

**Fruit, Cheese and Crudites Display** ..... \$7.95  
 Domestic cheeses including fresh goat cheese and an assortment of crackers and crisps; seasonal fruit displayed in a rainbow of fresh melons, pineapple, and berries; garden-fresh vegetable crudités served with buttermilk ranch dressing and honey-Dijon

**Baked Brie** ..... \$4.25  
 Hot, creamy and oh so rich. This variation has whole wheels of Brie cheese sprinkled generously with brown sugar and chopped pecans then baked to a decadent caramelized delight. Served with sliced baguette

**Chips, Dips and More!** ..... \$3.75  
 Crunchy corn tortillas, soft pita points, and toasted crostini served with a variety of freshly made dips, salsa, hummus, and garlic-olive tapenade

**Jumbo Shrimp Cocktail** ..... \$7.50  
 Large shrimp poached, chilled, and served with the classic horseradish, tomato, lemon sauce

**Classic Antipasto Display** ..... \$7.50  
 Cater-cut salami and cappicola, roasted sweet peppers, pepperoncini, artichoke hearts, and marinated cheese morsels served with fresh Italian bread and an assortment of crackers

**Smoked Trout Mousse** ..... \$3.00  
 Served with a beautiful display of crunchy Parmesan crostini

**Triple Paté Display** ..... \$6.00  
 Traditional paté and all the accompaniments including minced red onion and an assortment of crackers. The patés are: Duck mousquetair with pork, prune and armanac, chicken liver and truffle mousse, pheasant herbette

**Spinach and Artichoke Dip Chip** ..... \$4.00  
 Tortilla purse filled with artichoke, spinach, and Parmesan dip

## BUTLERED OR STATIONARY

Prices listed are per-person for a one-hour period and can be adjusted for a longer period of service.

**Crispy Crab Rangoon** ..... \$4.00  
 Lump crab and cream-cheese filled rice wonton baked to a steaming crunch

**Mini Beef Wellington** ..... \$3.00  
 A beef tenderloin bite with mushroom duxelles wrapped in puff pastry and flash-baked

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## BUTLERED OR STATIONARY ( cont. )

<b>Miniature Crabcakes</b> . . . . .	\$3.25
Crispy savory bites of seasoned lump crab served with a dot of chipotle sauce	
<b>Mushroom Caps Italiano</b> . . . . .	\$5.00
Domestic mushroom caps filled with a mixture of sweet sausage, minced mushroom, onion, garlic and Italian seasonings	
<b>Chicken Saté</b> . . . . .	\$4.00
Tender cuts of chicken breast skewered and flash-roasted with sweet and savory glaze	
<b>Farmed Sea Scallop Wrapped in Bacon</b> . . . . .	\$3.75
A little bite of "wow" on a skewer, seasoned with a citrus-cilantro glaze	
<b>Miniature Spring Roll</b> . . . . .	\$4.00
Wonton skin filled with savory spring vegetables and delicate Asian seasonings, served with traditional sweet "duck sauce"	
<b>Beef Teriyaki Saté</b> . . . . .	\$3.75
Tender cuts of steak skewered, baked, and glazed with the traditional Japanese marinade	
<b>Miniature Quiche Medley</b> . . . . .	\$3.50
Bite-sized Spinach-parmesan, classic Lorraine, roasted vegetable, and cheddar quiches	
<b>Pear and Brie in Phyllo</b> . . . . .	\$3.50
Crispy purses of phyllo leaves filled with spiced pear and gooey Brie cheese	
<b>Chipotle Skewered Shrimp</b> . . . . .	\$4.00
Plump, savory shrimp freshly roasted with a spicy chipotle glaze	
<b>Breaded Parmesan Artichoke Hearts</b> . . . . .	\$2.75
<b>Spinikopita</b> . . . . .	\$3.00
<b>Roasted Tomato and Olive Bruschetta</b> . . . . .	\$3.75
<b>Vegetable Harvest Pyramids</b> . . . . .	\$3.00
Filled with zucchini, peppers, onions, potatoes, and peas with Indian spices.	
<b>Seafood-stuffed Mushroom Cap</b> . . . . .	\$2.75
<b>Bacon-wrapped Chicken with Jalapeno and Cheddar</b> . . . . .	\$3.00

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# Buffets and Sit-Down *Dinners*

## The SAHARA Dinner Buffet ..... \$18.95

### Any Two Entrees:

- Boneless Chicken – roasted with lemon, garlic, herbs, and seasonings
- Classic Sautéed Chicken Piccata – fresh lemon, wine, and caper butter sauce
- Traditionally Brined and Roasted Turkey Breast – sliced in poultry gravy and served with whole spiced cranberry preserve
- Lasagna Roulettes – an individually rolled lasagna stuffed with three Italian cheeses and baked with pomodoro sauce and mozzarella
- Lasagna Roulettes Bolognese – lasagna roulettes with addition of Italian sausage
- Rancher's Beef Roast au Jus
- Beef Sirloin Tips – braised with mushrooms and shallots in a rich demi-glace
- Baked Spiral-cut honey-glazed ham
- Spice-rubbed Pork Loin Roast
- Fresh Seafood Entrée – select from several seasonal choices available

Sahara Dinner Buffet includes a medley of freshly sautéed seasonal vegetables, freshly baked dinner rolls with creamery butter, coffee service, varietal hot teas, and ice water.

## The KALAHARI Dinner Buffet ..... \$21.95

### Any Two Entrees:

- Classic Chicken Cordon Bleu – stuffed with smoked ham and Swiss cheese
- Classic Chicken Marsala – sautéed shallots and mushrooms in a Marsala wine sauce
- Chicken Moutarde – boneless breasts sautéed with leeks in a Dijon-wine crème
- Apple and Almond Stuffed Chicken – laced with a tarragon velouté
- Boneless Pork Chop Milanese – thick, savory, crusted and juicy!
- Char-grilled N.Y. Strip Steak – simply seasoned and brushed with herb-butter
- Prime Rib of Beef au Jus – rubbed with garlic and rosemary, slow roasted
- Beef Tenderloin Medallions au Poivre – A dark cracked-pepper cognac crème
- Fresh Grilled Vegetable Ravioli – in light tomato crème royale
- Wild Mushroom Risotto – wild mushrooms and truffle oil in creamy Arborio rice
- Seasonal Light Fishcake – with chipotle tartar sauce and fresh lemon
- Fresh Seafood Entrée – select from several seasonal choices available

Kalahari Dinner Buffet includes a medley of freshly sautéed seasonal vegetables, freshly baked dinner rolls with creamery butter, coffee service, varietal hot teas, and ice water.

### Any One Side Dish:

- Garlic and Rosemary-roasted New Potatoes
- Wild and Long Grain Rice Pilaf
- Steamed Jasmine Rice
- Whipped Russet Potatoes – with butter
- Buttered Egg Noodles – with parsley and aged pecorino cheese

### Any One Salad:

- Classic Caesar Romaine
- Tossed Garden Salad – with choice of citrus raspberry vinaigrette, buttermilk ranch, or roasted tomato-bacon vinaigrette
- Fresh spinach salad – with applewood-smoked bacon, candied pecans, in a Dijon vinaigrette
- Mesclun greens and Campari tomatoes – glossed with a minted-red onion vinaigrette

### Add Any Two Dessert Bars or Cookies:

\$4.95 per guest

- Tangy Lemon Bars
- Red Raspberry Bars
- Miniature Cheesecake Medley
- Assorted Petit Fours
- Freshly Baked Hope's Cookies: oatmeal raisin, chocolate chip, or peanut butter
- Chocolate Fudge Brownies

## Sit-Down Dinners

All plated and served dinners include fresh dinner rolls with creamery butter, freshly brewed coffees, varietal tea service, and water. Vegetarian requests require advance notice.

### Please choose one starter course:

- Marinated Portobello Mushroom – grilled and sliced with a tangy roasted tomato jus
- Classic Romaine Caesar Salad
- Fresh Baby Spinach – with apple-wood smoked bacon, candied pecans, grape tomatoes laced with homemade Dijon vinaigrette
- Peppery Baby Arugula – mixed with edible flower petals, cherry tomatoes, and laced with a homemade minted-red onion vinaigrette
- Classic Garden Salad – with cucumber, sliced Roma tomato, carrot, and radicchio with fresh buttermilk ranch dressing or a raspberry vinaigrette

### Main Course Selections:

#### Single entrée . . . . . \$24.95

- Beef Tenderloin Gone Wild – tender filet seared with a trio of wild mushrooms in a caramelized shallot and beef stock reduction, served with rosemary-roasted new potatoes and sautéed seasonal vegetables
- Chicken Duxelles en Croute – boneless breast of chicken milanese on a bed of mushroom duxelles, laced with classic mornay sauce, capped with crispy puff pastry, and accompanied by roasted red-skin potatoes and sautéed seasonal vegetables
- Center-cut Pork Chop Milanese – boneless and crusted with Italian seasoned Panko breadcrumb, whipped russet potatoes with butter and chives, and a seasonal medley of sautéed vegetables
- Risotto Gone Wild – Vegetarian! Creamy arborio rice slowly braised in wild mushroom broth with shallots, three varieties of wild mushrooms and truffle oil, finished with butter, aged pecorino cheese, and green onion
- Fresh Seafood Entrée – select from several seasonal choices available

#### Combination Plates . . . . . \$29.95

- Classic Surf-n-Turf – a petit seared filet mignon, jumbo shrimp scampi, served with wild and long grain rice pilaf and sautéed seasonal vegetables
- 6 oz. N.Y. Strip Steak and Chicken Brochette – a thick N.Y. strip char-grilled to perfection and paired with skewered chicken basted in garlic-herb butter, accompanied by rosemary-garlic roasted new potatoes and sautéed seasonal vegetables
- Fresh-caught Arctic Char and Filet Mignon – basted with a succulent herbal garlic butter and lightly seasoned with sea salt – served with steamed long grain rice with green onion and sautéed seasonal vegetables
- Chicken Breast Romano and Lasagna Roulette – spicy breast of chicken with seasoned egg batter, sautéed in butter, and garnished with a roasted tomato confit. Paired with an individually-rolled lasagna stuffed with three Italian cheeses and baked in béchamel sauce and mozzarella, plus garlic roasted asparagus
- Poached Arctic Char & Maryland-style Crab Cake – poached in saffron citrus broth. The crab cake is served with a yellow and red pepper coulis. Served with steamed jasmine rice and sautéed green beans with toasted almonds and sea salt
- Fresh Seafood Entrée – select from several seasonal choices available

#### Premium plates . . . . . \$33.95

- Petit Filet Mignon and Broiled Lobster Tail – broiled to perfection and served with a fresh garlic and herb-drawn butter, sautéed asparagus and corn, and roasted fingerling potatoes
- 12 oz. N.Y. Strip Steak – basted with garlic, herbs and butter and char-grilled to a bright medium, served with a large baked russet potato loaded with sour cream, chives, butter, and sautéed seasonal vegetables
- Shrimp and Duck Sauté on Puff Pastry – tender cuts of roasted duckling and eco-friendly jumbo shrimp sautéed with mushrooms, fresh spinach, shallots, plum tomatoes, white wine, and butter- served on a puff pastry and accompanied by steamed jasmine scented rice and seasonal fresh legumes

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**Premium Desserts** ..... \$9.00 per item

All premium dessert offerings are individually hand-crafted and sculpted from a variety of exotic ingredients including real vanilla bean and natural cocoa-rich chocolates. Each dessert is a delicious, stand-alone serving of confectionary art.

**Hazelnut Chocolate Royale**

A hazelnut dacquoise wafer with a layer of crunchy hazelnut cream and dark chocolate mousse. Decorated with shaved chocolate and truffle and air-brushed design

**The Besilien**

Flourless almond cake with diced walnut and chocolate mousse, pecan praline, and coffee custard. The pastry is glazed with a milk chocolate ganache and decorated with hand-painted chocolate and gold flakes

**The Carribean**

Coconut dacquoise with mango jelly, pineapple compote, and a layer of vanilla chocolate mousse, sprayed with a layer of green cocoa butter and finished with hand-painted chocolate decoration

**Soleil Levant (Rising Sun)**

A sweet buttery tart shell filled with yuzu custard and topped with a mango mousse dome, centered with yuzu coulis. Glazed with a mango mirror. Finished with air-brushed chocolate decorations

**Key Lime Tart**

Sweet buttery tart shell filled with a silky lemon cream, topped with a lemon mousse, and sprayed with yellow cocoa butter. Lemon jelly is added to the center and the pastry is finished with hand-crafted chocolate decorations

**Chocolate Carmel Cup**

Layer of chocolate cream, French butter caramel, chocolate moelluex cake, and dark chocolate mousse. Finished with hand-crafted chocolate decorations and served in a crystal clear pyramid cup