



CATERING

Entrees

ROASTED LEG OF LAMB WITH RED PEPPER
CRUST, ROASTED GARLIC-ROSEMARY JUS

NAVARIN OF SPRING LAMB WITH CHANTENAY
CARROTS, ENGLISH PEAS AND LEEKS

GRILLED RACK OF COLORADO LAMB WITH
ROASTED GARLIC JUS, TURNIP GRATIN AND
BRAISED MUSTARD GREEN

FILET OF HALIBUT WITH THYME AND
ORANGE ESSENCE AND CITRUS
BEURRE BLANC

ROASTED COD FILET OVER WHITE BEAN-
TOMATO FRICASSEE WITH BASIL, GREEN
OLIVE TAPENADE, PLANTAINS AND LATIN
SOUR ORANGE SLAW

RED SNAPPER FILET WITH CURRIED SHRIMP
ESCABECHE, COCONUT RICE AND
PAPAYA-STAR ANISE SAUCE

PAELLA VALENCIA WITH SHELLFISH,
CHICKEN AND CHORIZO SERVED WITH
SAFFRON RICE

MARINATED, GRILLED GIANT SHRIMP WITH
SAFFRON RICE, BABY PEAS, MARINATED
MUSSELS AND SQUID

SLOW-ROASTED SALMON FILET WITH
BRAISED SALSIFY, BASIL AND CHERRY
TOMATO VINAIGRETTE

GRILLED SALMON OVER CELERY ROOT
AND POTATO PUREE WITH RED WINE
VINAIGRETTE AND CRAB-HERB SALAD
GRILLED FILET OF BEEF OVER BRAISED
SHORT RIBS WITH MUSTARD JUS, ROASTED
WINTER VEGETABLES AND
FINGERLING POTATOES

HERB-CRUSTED BEEF TENDERLOIN WITH
HORSERADISH CREAM, WILD MUSHROOM
BORDELAISE AND GREEN
PEPPERCORN SAUCE

GRILLED, SLICED SKIRT STEAK WITH
CHIMICHURRI SAUCE, GREEN OLIVE
& ROASTED RED PEPPER TAPENADE,
ROSEMARY ROASTED FINGERLING POTATOES
AND GRILLED VEGETABLE SKEWERS

STUFFED LOIN OF VEAL WITH ARTICHOKE,
HERBS AND MADERIA-MUSHROOM SAUCE

GRILLED PORK TENDERLOIN WITH MAPLE-
RUM GLAZE, MUSHROOM RISOTTO AND
BRAISED BABY KALE

SLOW-ROASTED CHICKEN BREAST WITH
LAYERED POTATO "FLORENTINE" LASAGNA,
BALSAMIC GLAZED BABY ONION AND
BACON GRATIN

GRILLED CHICKEN WITH LIME AND
ACHIOTE MARINADE

