



SAMPLE MENU

Accompanied by fine wine, champagne and sprits or your choice of course!

*Breakfast: Eggs Benedict Duo (Traditional Benedict and Crab Cake Benedict)
with Pan Roasted Homefries*

*Lunch: Dry Rubbed Grilled Pork Tenderloin over a Caramelized Onion
and Shitake Spaetzle with a Grilled Corn and Avocado Salsa*

Hors D' Oeuvres: Assorted Sushi Rolls with Wasabi and Pickled Ginger

Dinner: Course 1: Jumbo Shrimp Cocktail with Guava-Horseradish Cocktail Sauce

*Course 2: Grilled Mahi-Mahi over a Crimini Mushroom Risotto with Thyme and Agave Nectar
Glazed Baby Carrots finished with a Cilantro-Lime Aioli*

*Course 3: Cassava, Calabaza and Coconut Pone with a Rum Infused Tembleque, Spiced
Grilled Pineapple and Mango, Banana Caramel Sauce and Dasheen Crisps*

Breakfast: Blueberry Buckwheat Pancakes with Center Cut Crispy Bacon

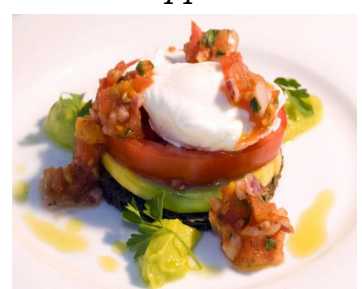
*Lunch: Pan Seared Jumbo Lump Crab Cakes over a Mixed Green Salad with Marinated
Cherry Tomatoes, Caramelized Vidalia Onions with
Fig Infused Balsamic and a Warm Pancetta Vinaigrette*

Hors D' Oeuvres: Artichoke-Goat Cheese Crostini

Dinner: Course 1: Caprese Salad with Heirloom Tomatoes

*Course 2: Pan Seared Beef Tenderloin over a Tuscan White Bean Succotash with Sautéed
Haricot Vert, Boursin Cream and Rosemary Demi Glace*

Course 3: Chocolate and Honey Tart Kissed with Lavender and Fresh Whipped Cream





Breakfast: Omelets Made to Order with side of Homemade Chicken and Apple Sausage

Lunch: Open Faced Oven Roasted Turkey Sandwich on Focaccia with Brie, Tomato, Avocado, Basil Aioli and a Tomato Basil Pasta Salad

Hors D' Oeuvres: Baked Phyllo Cups with a Slow Roasted Pork and a Chipotle Crema

Dinner: Course 1: Arugula and Baby Spinach Salad with Grilled Georgia Peaches, Spiced Candy Pecans, Stilton and a Pear Infused White Balsamic Vinaigrette

Course 2: "Shrimp N' Grits" Sauteed Shrimp over a Jack Cheese Grit Cake, Tri-Color Marinated Tomato Salad, Crispy Prosciutto and a Roasted Garlic Veloute

Course 3: Grand Marnier Infused Crème Brulee

Breakfast: Spanish Chorizo Tortilla with Manchego Cheese

Lunch: Granny Smith Apple and Almond Chicken Salad Wrap with a Peruvian Purple Potato Salad

Hors D' Oeuvres: Bruschetta with Assorted Toppings (i.e. Tzatziki with Coriander Seared Tuna, Tomato Basil Salad, Olive Tapanade)

Dinner: Course 1: Beef Carpaccio with Shallots, Capers, Shaved Parmesan and Garden Fresh Micro Greens

Course 2: Rosemary and Garlic Brined, Grilled Bone-In Center Cut Pork Chop over a Celery Root Mash, Eggplant Ratatouille finished with a Dark Rum Apple Sauce

Course 3: Coconut-Rum Rasin Croissant Bread Pudding with a Tahitian Vanilla Bean Crème Anglaise

