

A la Carte Hors D'oeuvres

Herb Poached Jumbo Shrimp
with basil aioli

Balsamic Strawberries
fresh strawberries with Mascarpone cheese, drizzled with aged balsamic vinegar

Bruschetta
tomatoes, olives, fresh basil, balsamic vinegar and onions served loose with crackers or on toast points

Chocolate Covered Strawberries
fresh strawberries dipped in rich chocolate ganache

Fresh Crudités and Grilled Vegetables
fresh seasonal vegetables served alongside marinated and grilled vegetables

Imported or Domestic Cheese
with an assortment of relishes, preserves and crackers

Black Bean and Lime Marinated Chicken Brochettes
topped with roasted corn and pineapple salsa

Hot Seafood Dip
choice of Alaskan salmon or lump crab meat, served with assorted breads and crackers

Tomato Mozzarella Tartlets
slices of vine ripened tomatoes atop fresh mozzarella in a homemade tart shell

Prosciutto Wrapped Scallops
prosciutto wrapped Bay scallops, seared and cooked to perfection

West Indies Crab Canapé
lump crab meat seasoned with Indian spices and lime, served in a cucumber cup

Beef Tenderloin Crostini
with slow-roasted tomatoes and fresh basil pesto

Combination Plated Dinners

(minimum of 300 guests)

Beef Tenderloin and Honey Glazed Salmon

drizzled with blue cheese and demi-glace

\$34.99

Grilled Pork Loin Chop and Marinated Citrus Shrimp

with apple chutney

\$29.99

Mahi Mahi and Chicken Breast

seared and served with a blue cheese mushroom sauce over marinated vegetables

New York Strip and Lump Crab Cake

with a cucumber dill remoulade

\$32.99

Grilled Sirloin and Chicken Breast

over fire roasted red peppers and a grilled sun dried tomato pesto

\$28.99

Seared Duck Breast and Sea Bass

red wine cherry sauce and balsamic onion confit

\$30.99

- *All Plated Dinners are served with choice of starch, vegetables and dessert*

Plated Dinner Selections

(minimum of 300 guests)

At Eurest Dining we want our guests to have choices, so we've designed a menu based on versatility and creativity. You may choose a protein option and pair it with any one of our delicious accompanying crusts or sauces. Please call our catering director for recommendations.

Seafood

Salmon

Mahi-mahi

Sea Bass

Halibut

Accompanying Sauces

coriander crusting with curried beurre blanc, Mediterranean sun-dried tomato and white wine, creamed onion confit, Grande Marnier and orange reduction or lemon, caper and dill

Poultry, Pork and Beef

Duck breast

Veal chop

Pork tenderloin

Chicken breast

Beef tenderloin steak

Pork chop

New York strip steak (8 oz.)

Accompanying Sauces

port wine and fig with fresh sage, peppercorn brandy cream, chili vanilla glaze, coconut orange crust with wilted spinach, Boursin and cream cheese stuffing, cherry red wine and demi-glace

Accompanying Salad Selections

(minimum of 300 guests)

Choice of One

cucumber, tomato, Feta cheese and olives

citrus green bean salad

arugula, pear, walnut, and goat cheese

classic Caesar salad with Parmesan cheese and garlic croutons

mixed greens with bleu cheese, candied pecans and honey cider vinaigrette

romaine lettuce with , Feta cheese and walnut vinaigrette

fresh greens with toasted walnuts orange and honey dressing

Accompanying Side Selections

Choice of one starch and one vegetable

Options may vary according to season & availability.

Starch

Parmesan roasted baby potatoes

mashed Yukon Gold potatoes

duchesse potatoes

smashed sweet potatoes

polenta cakes

Vegetables

lemon basil baby carrots

asparagus and green beans with sun dried tomato

roasted seasonal vegetables

Accompanying Dessert Selections

(minimum of 300 guests)

Choice of One

amaretto and toasted almond cheesecake

apple brandy bread pudding

pistachio citrus cheesecake

carrot cake

raspberry cheese coffee cake

fresh fruit tartlet with lemon custard

ginger spice cake with caramelized mango butter cream

raspberry mousse in a shortbread shell

pound cake with crème anglaise and fresh fruit

**All items are subject to a service charge and sales tax.*