



CATERED DINNER MENU SUGGESTIONS

HORS D'OEUVRES

COCONUT BEER SHRIMP WITH A REALLY GOOD SAUCE

SCALLOPS WRAPPED IN BACON WITH MAPLE DIJON CREAM

ARTICHOKE AND GOAT CHEESE FRITTERS WITH ROASTED RED PEPPER SAUCE

ASSORTED OAK GRILLED PIZZAS

SMOKED OREGON RAINBOW TROUT ON TOASTED OLIVE OIL CRISPS
WITH HORSERADISH CREAM

CHILLED LOBSTER, SHRIMP, AND PAPAYA REMOULADE PHYLLO TARTS

CHEDDAR PECAN COINS WITH JALAPENO CILANTRO CHEESE

ROSEMARY AND GARLIC GRILLED SHRIMP TOSTADAS
WITH JICAMA GUACAMOLE AND SALSA RANCHERA

SANTA MARIA ARTICHOKE CROUTONS WITH TRUFFLES

WILD MUSHROOM AND BRIE TARTS

SAUTÉED DUNGENESS CRAB CAKES WITH PICKLED JALAPENO TARTAR SAUCE

ROBIN VENTURA'S NEW MEXICAN GRILLED CHICKEN AND CHILE HAND PIES

SMOKED SALMON PIZZAS WITH CHIVES AND CAVIAR

FILET OF BEEF IN PUFF PASTRY WITH HORSERADISH CREAM

SOUPS

WHITE CORN SOUP WITH LITTLE CRAB CAKE “SOUFFLES”

ASPARAGUS-LEMON SOUP WITH GRILLED ROSEMARY SHRIMP AND PARMESAN

SHRIMP, SCALLOP, AND MUSHROOM BISQUE

ROASTED GARLIC SOUP WITH CREOLE CROUTONS

FENNEL TOMATO SOUP WITH PARMESAN FENNEL BREADSTICKS

SEAFOOD AND SMOKED SAUSAGE GUMBO

SWEET CORN SOUP WITH AVOCADO CREAMA AND CILANTRO

CAULIFLOWER SOUP WITH MAINE LOBSTER

WILD MUSHROOM SOUP WITH THYME

SALADS

DUNGENESS CRAB TOSTADA
WITH AVOCADO RELISH, CABBAGE SALAD, CREAMA,
AND BROKEN CUMIN VINAIGRETTE

JEFF BARNES’ SESAME CRUSTED AHI TUNA
WITH SOY-SESAME VINAIGRETTE AND GINGER-SNOWPEA SLAW

CHILLED ASPARAGUS SALAD WITH GRILLED SHRIMP AND SCALLOPS
WITH SALSA VINAIGRETTE

BABY GREENS AND GORGONZOLA SALAD WITH GLAZED PECANS
AND RED WINE MUSTARD VINAIGRETTE

CRISPY EGGPLANT SALAD WITH SWEET CORN DRESSING

GRILLED SALMON, SHRIMP, PEACH, WATERCRESS, GINGER, AND SESAME SALAD

LOBSTER, SHRIMP, AND PAPAYA “MARTINI”
WITH CRISPY CRAWFISH REMOULADE

ASPARAGUS SALAD WITH BABY BEETS, NEW POTATOES,
AND MUSTARD VINAIGRETTE

ROMAINE SALAD WITH ROQUEFORT CROUTONS AND CAESAR VINAIGRETTE

ARUGULA AND MAYTAG BLUE CHEESE SALAD
WITH MAPLE-SHERRY VINAIGRETTE

SUMMER TOMATO SALAD WITH RICOTTA SALATA
AND CREAMY GARLIC VINAIGRETTE

GREEN GODDESS SALAD WITH ROMAINE, CUCUMBERS, AND AVOCADO

ROMAINE AND GORGONZOLA SALAD WITH ASPARAGUS FRITTERS,
CRISPY CRAB CAKES AND CAESAR VINAIGRETTE

ENTREES

PECAN CRUSTED HALIBUT WITH CHARDONNAY CREAM
AND LOBSTER-PAPAYA-PECAN RELISH

DUNGENESS CRAB CRUSTED HALIBUT
WITH MUSTARD, BABY SPINACH, AND SWEET POTATO CRISPS

CALIFORNIA WHITE SEA BASS ROASTED WITH OLIVES AND BASIL
WITH CRUSHED POTATOES WITH GARLIC AND ARUGULA AND TOMATO VINAIGRETTE

SHRIMP CRUSTED SALMON
WITH SANTA BARBARA SPOT PRAWNS,
MUSTARD, AND SWEET POTATO CRISPS

PAN-FRIED SAND DABS ON CHEDDAR GRITS
WITH SMOKED YELLOW PEPPER SAUCE, GRILLED CILANTRO SHRIMP,
PAPAYA TOMATILLO SALSA, AND GREEN CHILE AIOLI

TORTILLA CRUSTED HALIBUT IN SHRIMP POSOLE BROTH
WITH AVOCADO RELISH, LIME, AND SALSA RANCHERA

SEARED ATLANTIC SALMON AND POTATO
WITH MUSTARD, BABY SPINACH, AND GRILLED ROSEMARY SHRIMP

GRILLED ROSEMARY BREAST OF CHICKEN
ON A WILD MUSHROOM-"STICKY" RICE CAKE
WITH CHIVE CREAM

GRILLED BLACK ANGUS PRIME BEEF TENDERLOIN
WITH TWICE BAKED OVER-STUFFED POTATO, WILTED SPINACH, FRIED OKRA,
AND RICK'S "A-2" STEAK SAUCE

CREOLE LAMB BRAISED IN PINOT NOIR
WITH WILD MUSHROOMS AND SUMMER SWEET CORN-ROASTED TOMATO POLENTA

CIDER BRINED PORK LOIN
WITH POMEGRANATE-BACON-PISTACHIO RELISH,
COUSCOUS AND CIDER JUS

PAN ROASTED GEORGIA QUAIL
WITH ANDOUILLE DUXELLES, WILD MUSHROOM-"STICKY" RICE CAKE,
AND WATERCRESS WITH MOLASSES VINAIGRETTE

BRAISED SHORTRIBS OF BEEF
WITH ROASTED TOMATO-GREEN CHILE POLENTA, RED CHARD,
AND HORSERADISH CREAM

DESSERTS

CHOCOLATE BERRY SHORTCAKE
WITH WARM SANTA MARIA SUMMER BERRY COMPOTE
AND OLD FASHIONED VANILLA ICE CREAM

PEACH-POLENTA UPSIDE-DOWN CAKE
WITH WARM CARAMEL AND MANGO ICE CREAM

DOUBLE SHOT OF CHOCOLATE ESPRESSO CAKE
WITH ESPRESSO FUDGE, RASPBERRIES,
AND SOUTHERN STYLE CHANTILLY CREAM

BANANA BEIGNETS
A BANANA PANORAMA!!!
WITH WARM CARAMEL AND FUDGE SAUCES AND “CHUNKY-MONKEY” ICE CREAM

TRIPLE LAYER CHOCOLATE CAKE WITH MOCHA ICING

JACK DANIELS CHOCOLATE CHIP PECAN PIE
WITH VANILLA BEAN ICE CREAM

CHOCOLATE, CHOCOLATE PECAN CAKE WITH RASPBERRIES
AND WHITE CHOCOLATE MOCHA SAUCE

RASPBERRY WHITE CHOCOLATE CHEESECAKE

FLORIDA KEY LIME WHITE CHOCOLATE CHEESECAKE BRULEE WITH RASPBERRIES

WARM CRISPY BLACKBERRY “BURRITO” WITH VANILLA BEAN ICE CREAM

SIX LAYER PECAN-CARROT-PINEAPPLE CAKE WITH CREAM CHEESE FROSTING
AND PECAN ICE CREAM

COCONUT CREAM CAKE WITH TOASTED COCONUT ICE CREAM