

Some of our menu samples... just to name a few... remember we can always customize menus and menu items to your specifications!

Cocktail Party Hors d'oeuvres

Caviar Champagne Potato Shots
Sesame Chile Crusted Ahí Tuna with Wasabi Guacamole on Garlic Toast Points
Lemon Tarragon Lobster Salad Martinis
Smoked Salmon Jicama Canapes
Smoked Jalepeño Fleur de Sel Shrimp with Mango Salsa
Shrimp Cocktail Habenero
Diver Scallop Brioche Toasts with Wasabi Tobiko & Ponzu Drizzle
Sugar Cured Bacon Wrapped Scallop Lollipops
Lump Crab Salad Profiteroles
King Crab Cakes with Ancho Chile Remoulade
Pecan Crusted Salmon Cakes with Citrus Aioli
Cashew Chicken Salad in Brioche
Sriracha Honey Chicken Satay
Filet Mignon on Pumpernickel Toast Points with Wasabi Cream
Blackberry Zinfandel Cocktail Meatballs
Meatball Marinara in a Frico Cup
Pork Empanadas with Calvados Apple Chutney
Foie Gras with Caramelized Pears on Toasted Brioche
Lamb Lollipops with Jalapeno Mint Marmalade
Prosciutto Stuffed Mushrooms with Alfredo Sauce
Stilton Stuffed Prosciutto Wrapped Dates
Warm Focaccia Squares with Assorted Fillings
Cambazola Wild Mushroom Phyllo Cups
Hot Brie Kisses
Black Bean Cakes with Sambal Cilantro Aioli
Falafel with Tahini Dip
Caprese Salad Skewers
Caesar Salad Bites in Parmesan Tuile Cups Balsamic Strawberry Bruschetta

Tapas Menus

I

Albondigas in Sherry Wine Sauce
Chorizo and Drunken Goat Cheese stuffed Mushrooms
Shrimp Cocktail Diablo
Truffled Olive Tapenade Crostini with Boquerones
Tortilla Espanola (Spanish Potato Omelet)
Grilled Brochettes of Filet Mignon with Sweet Onions and Bell Peppers
Prosciutto wrapped Goat Cheese filled Figs
Three Cities of Spain Cheesecake

II

Artichoke Toasts
Mixed Olives in Rioja Wine Vinaigrette
Serrano Ham Grissini with Orange Blossom Honey
Mushroom and Manchego Cheese Tartlets
Cobras Blue Cheese and Almond stuffed Dates
Seafood Paella
Chocolate Port Wine Shooters

We have an extensive list of Tapas from which to choose to create your own menu.
We will also be happy to suggest wine pairings for your selections.

Four Course Dinner Menus

Steakhouse At Home

Warm Rustic Camembert Cheese with Black Truffle Oil Essence

Served with Oven Roasted Tomatoes and Garlic Crostini

Chilled Lobster Salad

Mixed Greens, Heirloom Tomato, Hearts of Palm, Tender Chunks of Lobster

Creamy Lemon Tarragon Dressing

Char Grilled Kobe Style Wagyu Filet Mignon
Boursin Cheese and Melted Leek Potato Gratin
Roasted Asparagus and Baby Carrots

Chocolate Covered Strawberry
Petite Chocolate Éclair
Belgian Chocolate Mousse Mini Martini

Premium Pork Grill

Grilled Prosciutto Wrapped Diver Scallops

Gorgonzola Sage Cream Sauce

Frisee Salad with Fingerling Potatoes

Warm Bacon Vinaigrette

Grilled Kurobuta Double Bone In Pork Chop

Fuji Apple Compote and Calvados Sauce

Almond Orange Couscous

Grilled Vegetables

Black Rum Carrot Cake

Southwestern Menu

Jumbo Shrimp & Lump Crab Cocktail
Spicy Mango Salsa

Spinach Salad with Warm Prickly Pear Dressing
Toasted Cornbread Croutons

Zinfandel Smoked Jalapeño Braised Beef Short Ribs
Cin City's Twice Baked Potatoes
Oven Roasted Garlic Asparagus

Bananas Foster Tamales
Vanilla Bean Cinnamon Frozen Custard

Seven Course Menu

Butler Passed Hors d' oeuvres

Cambazola Cheese & Wild Mushroom Ragout Phyllo Cups

Foie Gras with Carmelized Pear on Brioche

Lobster Cannoli with Caviar Garnish

Roasted Butternut Squash Bisque

Cider Cream & Chive Garnish

Yuzu Sorbet

Heirloom Tomato Cucumber Salad

Stone Ground Mustard Vinaigrette

Hazelnut Crusted Alaskan Halibut

Mango Beurre Blanc with Port Wine Drizzle

Fresh Herb and Garlic Veal Rib Eye Roast with Natural Au Jus

Parmesan & Chive Duchesse Potatoes

Seasonal Heirloom Vegetables

Chocolate Soufflés with Kahlua Crème Anglaise

70's Retro Baby Boomer Cocktail Party Menu

Hors d' oeuvres

Pigs in a Blanket
Cocktail Wienies in Barbeque Sauce
Deviled Eggs
Cocktail Meatballs
Bugles, Chips, French Onion and Clam Dips
Ham, Pickle and Cream Cheese Pinwheels
Water Chestnut Rumaki
Classic Shrimp Cocktail
Cheese Fondue
Clams Casino
Squeeze Cheese on Ritz Crackers

Sweets

Pineapple Upside Down
Cake
Cherries Jubilee
Strawberry Shortcake
Crepes Suzette
Baked Alaska
Bananas Foster
Boston Cream Pie

Retro Cocktail

Suggestions

Champagne Punch
Vodka and Gin Martinis
Manhattans
Old Fashioneds
Harvey Wallbangers
Tequila Sunrises
Daquiris
Tom Collins
Cold Duck
Boones Farm Wine