

BBQ \$100

cold appetizers

~ SALMON TAR TAR ~

Scottish Salmon with Guacamole

~ DELUXE SUSHI BOAT ~

~ SMOKED DUCK SALAD ~

Smoked Duck Breast with Prosciutto, Mix Greens, Artichokes, Grapes and Dijon Sauce

~ FILET MIGNON MINI BITES ~

On croutons w/ Chipotle Sauce and Home-Made Salsa

~ CHICKEN PATE ECLAIRES ~

Eclairs stuffed with Chicken Pate

~ BURATTA SALAD ~

Soft Burrata Cheese with Arugula, Roasted Peppers, Dry Cherries and Roasted Walnuts

~ YAKUDZA ~

Tiger Shrimp and Crabmeat Wrapped in Torch'd Tuna

~ PICKLED VEGETABLES ~

Coral Mushrooms, Eggplant, Korean Carrots, Mix Olives, Pickles, Cherry Tomatoes

~ STUFFED

EGGPLANT SLIDERS ~

~ LOX BITES ~

On Potato Pancakes with Creme Fraiche and Bell Peppers

hot appetizers

~ PAN FRIED POTATOES WITH MUSHROOMS ~

Crimini Mushrooms

~ COTE DE BURE ~

Oven Roasted Short Ribs with Mashed Potatoes and Shallots

~ JUMBO LUMP CRAB CAKES ~

With Basil Jalapeño Sauce

~ SEARED VEAL LIVER CUBES ~

With Balsamic Reduction Charlotes

~ TIGER SHRIMP ~

Crusted in Coconut with Mango Sauce

main course

~ ARCTIC CHAR ~

Baked on Pine-Wood

~ GRILLED SKIRT STEAK ~

Chipotle Marinated Black Angus

~ LAMB SHANKS ~

Slowly Bruised Lamb Shanks

~ CHICKEN KEBAB ~

des sert

~ FLAMBE ~

~ FRENCH MINI DESSERTS ~