

DINNER

APPETIZERS

JUMBO PRAWNS

Chipotle Cocktail Sauce
\$8.00 Per Guest

CORIANDER CRUSTED AHI

Avocado Wasabi, Papaya Jicama Salad
\$4.50 Per Guest

WILD MUSHROOMS & ASPARAGUS

Puff Pastry with Chive Cream Sauce
\$5.00 Per Guest

SEASONED CRAB CAKES

Cilantro Aiolis
Cabo Coleslaw and Pepper Coulis
\$7.00 Per Guest

SLICED MARINATED DUCK BREAST

On A Bed of Exotic Greens
Mandarin Oranges, Enoki Mushrooms, and
Crispy Lotus Root
Sesame Ginger Dressing
\$6.00 Per Guest

TRI-COLORED CHEESE RAVIOLI

Smoked Chicken and Mushroom Ragout
\$5.50 Per Guest

INTERMEZZO

Choice of the following selections

Champagne, Mango, Passion Fruit,
Bloody Mary, Tequila Lime,
Lemon Drop, Pink Grapefruit
\$3.50 Per Guest

*All Prices are Subject to a Taxable Service Charge and Local Sales Tax. Selections are Based on
Availability and Will be Confirmed Thirty Days Prior to Your Event.*