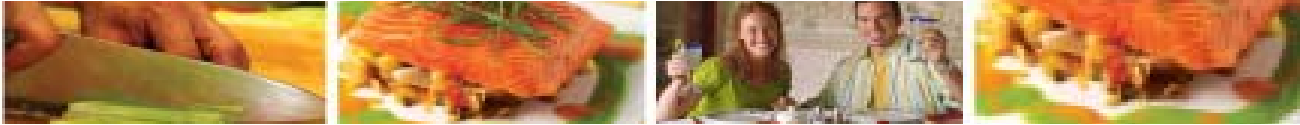


Chef Service – Menu Selections

Hors d' oeuvres

Polenta Triangles with Roasted Tomatoes & Stilton Cheese
 Crabmeat Dip on Red Endive Spears
 Spiced Roasted Vegetable Phyllo Rolls
 Grilled Shrimp with Mint Pesto
 Chicken Andouille Sausage & Cheese Quesadillas
 Smoked Salmon Sushi Stacks
 Lobster & Mango Salad Tartlets
 Nantucket Bay Scallop with Black Bean Dressing
 Flakey Siew Mai Croissants (Shrimp, chicken & mushroom dumplings)
 Bok Choy, Shiitake & Goat Cheese Won Tons
 Crispy Asparagus & Parmesan Rolls
 Roast Duck & Vegetables Rolls with Lemon-Soy Dipping Sauce
 Thai Vegetable Spring Rolls, Peanut Dipping Sauce
 Crabmeat Cakes with Honey-Mustard Sauce
 Roasted Leek, Tomato and Cheese Quesadilla
 Pigs in the Blanket with Dijon Mustard
 JJI's Style Frank in the Blanket with Dijon Mustard
 Roasted Vegetable, Tomato & Cheese Quesadilla
 Crispy Proscuitto & Asparagus Rolls with Parmesan
 Herbed Goat Cheese & Artichoke Tartlets
 Seared Tuna on Sesame Crisp with Citrus Aioli
 Goat Cheese & Artichoke Tartlet
 Thai Vegetable Spring Rolls with Hoisin Dipping Sauce
 Seared Tuna on Sesame Crisp with Citrus Aioli
 Mango-Crab Canapé on Brioche Round
 Ginger-Hoisin Beef Tenderloin & Scallions Served on Won Ton Crisp
 Roasted Vegetable, Olive & Mozzarella Tartlets
 Sea Scallops Wrapped in Apple Smoked Bacon
 Moroccan-Style Chicken & Vegetable Phylo Roll
 Smoked Salmon Mousse Tartlets
 Beef Yakitori with Eggplant
 Sesame-Crusted Tuna Balls with Ginger
 Asparagus Crab Salad with Ginger Cream

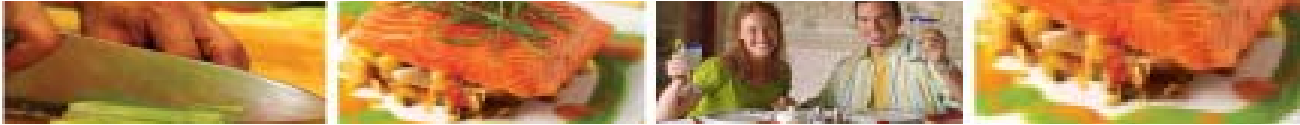


First Course selections

Wild Mushroom Minestrone with Mascarpone Dumplings
Mixed Green Salad with Spiced Walnuts
Roasted Plum Tomatoes, Parmesan Crisps
Goat Cheese Fondue Dressing
Gravlax with Mustard Sauce
Goat Cheese & Artichoke Tart
Apple & Endive Salad Draped with Prosciutto
Pistachio Oil Vinaigrette
Roasted Corn Soup with Smoked Salmon, Garnished with Tarragon & Cilantro
Asparagus & Wild Mushroom Risotto with Porcini Cream &
Shaved Truffles
Shrimp Risotto
Spinach Salad with Feta Cheese, Roasted Tomatoes, Bacon Vinaigrette

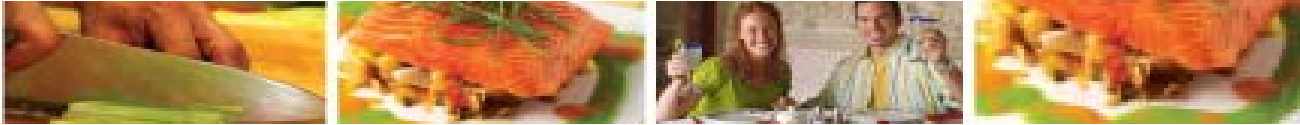
Main Course selections

Ancho Chili-Citrus Marinated Chicken Breast with Avocado- Tomatillo Salsa
Grilled Jumbo Shrimp with Basil-Walnut Pesto
Red Chile-Rubbed Salmon with Toasted Corn Vinaigrette
Grilled Swordfish Kebobs with Artichokes, Tomatoes, and Olives
Chuletas; Thin Grilled Pork Loin with Tomato Relish
Bow-Tie Pasta, Tangerines, Black Olives, and Grilled Red Onions
Topped with Herb Roasted Chicken Breast
Penne Pasta and Spinach with Oven-Roasted Plum Tomatoes, Walnuts
Topped with Poached Salmon, Cracked Black Pepper Vinaigrette
Mandarin Orange Basmati Rice with Sesame Stir-Fried Vegetables
Tangy Red Cabbage, with Grilled Sliced Flank Steak
Chicken Salad with Red Grapes, Toasted Pecans, Yogurt-Herb Dressing
Braised Chicken Breast with Sweet Onions
Mustard & Herb Crusted Medallion of Beef on Melted Leeks
Niçoise-Style Chilean Sea Bass on Sautéed Spinach
Herb-Roasted Filet of Beef with Wild Mushroom Thyme Sauce
Oven-Roasted Potato Cake



Main Course selections (continued)

Pan-Roasted Chicken Breast with Red Onion Vinaigrette
 Brown Rice Vegetable Pilaf
 Grilled Halibut with Bacon-Red Onion Relish & Basil-Caper Butter
 Beef Stroganoff over Egg Noodles
 Balsamic Roasted Green Beans
 Chicken & Dumplings
 Garden Salad
 Stuffed Filet of Sole
 Rice Pilaf w/ Parmesan and Shaved Fennel
 Roasted Asparagus
 Chicken Florentine
 Ratatouille over Penne w/ Balsamic Reduction and Gorgonzola
 Cod Fish Vera Cruz
 Couscous Pilaf
 Green Beans w/ Shallots
 Barley Cakes (veggie burger) w/ Tomato & Basil salad
 Grilled Balsamic Vegetable wrap w/ Cucumber salad
 Arroz con Frijoles burrito w/ Spanish corn & pumpkin soup
 Chipotle Chicken salad wrap w/ Sesame-Mandarin orange pasta salad
 Fish cakes w/ Curry Tartar sauce & Carolina cole slaw
 Asian Turkey Wontons w/ dippin' sauce & Bean sprout-Chive salad
 Hearty Lentil stew w/ Buttermilk biscuit & small Greek salad
 Soft Taco kit- includes: seasoned ground beef, shredded Jack cheese, lettuce, tomato, sour cream, guacamole, & 2 flour tortillas
 Peach glazed grilled Chicken breast w/ Arroz Amarillo & black beans
 Turkey Turine stuffed w/ Asparagus & Gruyere cheese served w/ mashed potato
 Sliced London Broil w/ mushroom sauce, roasted new potato & Garlic green Beans
 Filet of Sole Pappiaut w/ Béchamel sauce, cauliflower & rice Pilaf
 Campanelle w/ Broccoli Rabe & Garlic Aioli, Parmigianino cheese & crusty bread
 Stuffed Chicken breast w/ Peach salsa & creamy Risotto
 Southern style Catfish Filet w/ cornbread, collard greens & mashed potato
 Stuffed Eggplant w/ Ziti marinara & garlic bread
 Smoked Lemon Thyme Chicken & Barley Primavera
 Bowtie Pasta in a delicate pink sauce w/ baby peas onions and portabella mushrooms



Side Dishes

Red Bean & Mushroom Burgers
Grilled Sweet Potato Salad with Sweet & Sour Dressing
Romaine, Tomato and Bulgur Salad
Grilled Spicy New Potato Salad
Grilled Eggplant Parcels with Mozzarella, Tomato & Basil
Grilled Corn and Sweet Onion Salad
Mixed Green Salad with Mandarin Oranges, Toasted Almonds & Strawberries

Dessert

Assorted Petite Finger Pastries, Homemade Cookies, Chocolate Strawberries
Coconut and Macadamia Nut Tart in Chocolate Shell
Coconut Ice Cream
Cherry-Mascarpone Cheese Tart
Peach & Berry Shortcake with Mint Whipped Cream
Flourless Chocolate Cake with Raspberry Sauce