



Rent-A-Chef

Appetizers - 2nd Course

Please select a common choice of one

Hearty Lobster Bisque with Crème Fraiche and Truffle Oil

Caribbean Seafood Chowder

Roasted, Organic Butternut Squash and Leek Soup with Toasted Pinenuts

Mexican, Tomato and Shrimp Broth

Fresh Local Greens, Baby Looms, Basil Oil and Balsamic Reduction

Stuffed Mini Bell Peppers with Creole Goat Cheese and Micro Greens

Light Caprese Salad, Fresh Mozzarella, Heirloom Tomato, Basil Oil and Baby Arugula

Tandoori Madagascar Prawn with Mango Chutney and Apple-Cucumber Salad

Fresh, Local Conch Salad with Crispy Tortilla Chips

Classic Crab Cake Over Micro Greens and Roasted Pepper Coulis

Poached, Local Lobster with Avocado, Papaya, and Sweet-Chili Drizzle

Seared Sesame-crust Ahi Tuna with Wakame Salad

Open-faced Shrimp Quesadilla with Cilantro Pesto and Avocado Salsa

Seared Jumbo Scallops with Fresh Herb Butter

Chicken Pot stickers with Lemon, Basil and Sweet-Chili Sauce

