



*Rent-A-Chef*

# *Entrees*

Please select a common choice of one

### **Spiny Lobster Gnocchi in Creamy Bisque**

Potato Gnocchi, Lobster Meat, Tomato and Baby Spinach

### **Organic Linguine with Seafood**

Lobster, Tiger Shrimp, Scallops with Chili Flakes, Grape Tomato and Chardonnay

### **Fresh Spinach and Ricotta Ravioli**

Grilled Chicken, Fresh Tomato Concasse, Basil Oil and Shaved Parma

### **Oven-Roasted Sea Bass with Truffle Butter**

Asparagus Bundle and Parsley Fingerling Potato

### **Butter-Poached Maine Lobster**

Over Fresh Mushroom Ravioli and Rapini

### **Grilled Lemon-Peppered Grouper**

Thai Curry Emulsion, Coconut Jasmine Rice and Snowpeas

### **Broiled Spiny Lobster Tail**

Rice N beans, Fried Plantain and Sautéed Veggies

### **Oven-Roasted Madagascar Prawns**

Garlic-lime Butter, Roast Potato and Veggie Bundle

### **Blackened, Local Snapper Fillet**

Avocado-Mango Salsa, Parsley Potato and Veggies





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## Sesame-Crusted Ahi Tuna

Oriental Chili-Lime Sauce, Steamed Bokchoy and Jasmine Rice

## Marinated Lamb Chops with Cilantro-Mint Pesto

Served over Roast Fingerling Potato and Broccolini

## Grilled, Centre-Cut Pork Chop with Caramelized Apples and Figs

Red Wine Reduction and Grilled Veggies

## Grilled, NY Striploin Steak with Peppercorn Sauce

Roast Potato and Veggie Bundle

## Roasted, Free Range Lemon Chicken Breast

Pan Jus, Asparagus and Root Vegetable Medley

## Grilled Filet Mignon with Parsley Béarnaise Sauce

Port Reduction, Garlic Mash Potato and Veggies

## Mustard-Herb Crusted Lamb Rack

Mint Jus, Fingerling Potato and Veggies

