



Rent-A-Chef

Entrees - 3rd Course

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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Please select a common choice of one

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

