



*Rent-A-Chef*

## *Appetizers - 2<sup>nd</sup> Course*

Please select a common choice of one

Roasted, Organic Butternut Squash and Leek Soup with Toasted Pinenuts

Hearty Lobster Bisque with Crème Fraiche and Truffle Oil

Caribbean Seafood Chowder

Alaskan Crab Bisque with Fresh Chives

Local Greens, Baby Looms, Basil Oil and Balsamic Reduction

Summer Figs and Watermelon Salad with Feta

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

Caribbean Mango-Avocado-Shrimp Salad

Fresh, Local Conch Salad with Plantain Chips

Tuna Carpaccio with Spicy Korean Sauce and Chunky Mango Salsa

Classic Crab Cake Over Micro Greens and Roasted Pepper Coulis

Shrimp and Crab Cocktail

Seared Sesame-crust Ahi Tuna with Wakame Salad

Fresh Scallops, Prosciutto and Baby Spinach Salad

Butternut Squash Ravioli with Seared Foie-Gras and Port Reduction

Steamed Chicken Pot stickers in Lemon-Grass Broth

