



Rent-A-Chef

Appetizers - 2nd Course

Please select a common choice of one

Roasted Organic Butternut Squash and Leek Soup [V]
Fresh Cream and Toasted Pinenuts

Cream of Wild Mushrooms [V]
Crispy Sage and Goat-Cheese Crostini

Hearty, Maine Lobster Bisque
Creme Fraiche and Truffle Oil

Caribbean Seafood Chowder
Lobster, Shrimp, Scallops, Local Herbs and Seasoning Peppers

Shrimp Ceviche Cocktail
Avocado, Cucumber, Red Onion, Green Chili and Zesty Dressing

Fresh Local Greens, Baby Heirloom Tomatoes and Local Cucumber Salad [V]
Basil Oil and Balsamic Reduction

Light Caprese Salad [V]
Fresh Mozzarella, Heirloom Tomato, Basil Oil and Organic Seedless Grapes

Baked Poached Pear with Gorgonzola [V]
Baby Arugula, Cinnamon-Port Reduction and Spiced Pecans

Grilled Veggie Salad in Honey-Balsamic Dressing [V]
Butternut Squash, Zucchini, Bell Peppers and Spiced Pecans





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Caesar Salad with Jumbo Lump Crabmeat
Shaved Parma and Garlic Croutons

Tandoori Prawns with Mango Chutney
Over Asian Apple-Cucumber Salad

Fresh, Local Conch Salad
Citrus Segments, Avocado and Crispy Tortilla Chips

Classic Crab Cake
Over Micro Greens and Roasted Pepper Coulis

Shrimp Scampi with Garlic Toast
Chili Flakes, Grape Tomato, Garlic and Lemon Zest

Local Tuna Carpaccio
Spicy Korean Sauce and Chunky Mango Salsa

Chipotle-BBQ Pulled Pork Tacos
Mango, Avocado and Cabbage Slaw

Classic Prawn and Crab Cocktail
Served with Classic Cocktail Sauce

Fresh Mushroom Ravioli [V]
Toasted Pinenuts, Porcini Cream and
Goat Cheese Crumbles

Pan-fried Chicken Pot Stickers
Served with Sweet-chili Lime Sauce

