



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

Local, Creamy Conch Chowder
Root Veggies and Fresh Herbs

Hearty, Maine Lobster Bisque
Crème Fraiche and Truffle Oil

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

Tomato Caesar [V]
Organic Heirlooms, Shaved Parma, and Garlic Croutons

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

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

Chickpeas and Potato Salad [V]
Cilantro/Mint Chutney, Tomato, Red Onion and Chaat Masala

Organic Greens, Baby Heirlooms and Cucumber Salad [V]
Basil Oil and Balsamic Reduction





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

Chilled, Snow Crab Claws
Served with Classic Cocktail Sauce

Marinated, Grilled Tiger Shrimp Skewers
Charred Pineapple/Mango Salsa

Local Conch Ceviche with Tortilla Chips
Mango, Avocado, Citrus Segments and Tangy Tomato Broth

Classic Crab Cake
With Micro Greens and Roasted Pepper Coulis

Tandoori Prawns with Mango Chutney
Over Asian Apple-Cucumber Salad

Jerk, Seared Local Tuna
Over Kiwi-Mango Salsa

Pineapple-Rum Shrimp Ceviche
Poached Shrimp and Fresh Coconut Flakes

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

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

