



RENT A CHEF
Personalized Catering Services by Chef Remy

Appetizers - 2nd Course

Please select a common choice of one

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

Curried Cauliflower Soup [V]
Cilantro Cream and Roasted Cashewnuts

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

Baked Portobello Mushrooms with Gorgonzola
Port Reduction, Organic Arugula and Bacon Bits

Caesar Salad with Lump Crabmeat
Shaved Parma and Garlic Croutons

Mexican Shrimp Cocktail
Avocado, Cucumber, Red Onion, Cilantro, and Zesty Tomato Broth

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

Classic Crab Cake
With Micro Greens and Dijon Cream Sauce

Tandoori Prawns with Mango Chutney
Over Asian Apple-Cucumber Salad

Seared, Sesame Crusted Local Tuna Carpaccio
Over Chunky Mango Salsa

Pan-seared Fresh Scallops
Served over Creamy Spaghetti Carbonara





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Open-faced Shrimp Quesadilla
Blackened Shrimp, Cilantro Pesto, and Avocado Salsa

Poached, Local Lobster Salad
Avocado, Papaya, Scallions, and Sweet-Chili Drizzle

Oven-Roasted, Jumbo Madagascar Prawn
Parsnip Puree and Lemon Hollandaise

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

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

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

Steak Fajita Salad
Boston Lettuce, Baby Heirlooms, and Cilantro-Avocado Dressing

