

DESIGN YOUR OWN MENU

We will design your menu around your own event, taste buds and budget, below is a list of our most popular choices. No event is too small or too large for our staff.

STARTER

APPETIZERS

Pacific Rim Antipasti Quartet: Vegetable and Rice Noodle Spring Rolls with Miso Aioli, Ahi Tuna Sashimi on Crispy Wonton with Pickled Ginger, Smoked Salmon Mousse on Cucumbers

Crab Raviolis with Lemon Sauce

Crab Cake with Spicy Ginger Sauce

Honey Smoked Salmon on Primavera Mashed Potatoes

Baked Spinach Gnocchi with Gruyere Cheese

Spinach Spanokopita on Greek Vegetable Salad

Onion and Goat Cheese Tart

SALADS

Traditional Caesar Salad with Crispy Croutons

Spinach with Parmesan and Crispy Croutons

Fresh Spinach with Litehouse Blue Cheese and Candied Walnuts

Bibb Lettuce with Pecans, Dried Cranberries and Cheese with Herb Vinaigrette

Greek Salad of Fresh Tomatoes, Kalamata Olives, Sliced Red Onion, Cucumbers and Feta Cheese

Organic Greens with Apples and Spiced Walnuts

Seasonal Greens with Raspberry Vinaigrette

Southwestern Salad with Honey Cilantro Vinaigrette

Fresh Basil, Mozzarella and Tomatoes Drizzled with Balsamic Vinegar

HOT SOUPS

Our Famous Seafood Chowder

Butternut Squash Bisque

Caramelized Cauliflower

New Mexican Corn, Chicken and Tortilla Chowder

Tomato Bisque

Selection of Seasonal Soup

COLD SOUPS

Shrimp and Dungeness Crab Bloody Mary

Gazpacho

Potato Vichyssoise

MAIN COURSES

MEATS

Grilled Beef Tenderloin with Port Wine Sauce and Crispy Onions
Grilled Top Sirloin Steak with Peppercorn Rub and Marsala Sauce
Broiled Ribeye with Sautéed Mushrooms and Herb Butter
Roast Sirloin of Beef with a Forest Mushroom Ragout
Roasted Prime Rib with Horseradish and Beef Jus (minimum of 10 orders)
Braised Beef Coconut Short Ribs
Beef Stroganoff
Flank Steak Stuffed with Sun-Dried Tomatoes and Spinach
Fennel Crusted Pork Tenderloin with Braised Onions
Pork Loin with Walnut, Blue Cheese and Date Stuffing
Louisiana Pork Oso Buco Set on a Bed of Gruyere Studded Creamy Grits

POULTRY

Roasted Chicken Breast Stuffed with Spinach and Feta Cheese
Grilled Chicken Breast with Portobello Mushrooms, Garlic, and Dill Pesto
Pan Seared Chicken Breast with Fresh Tomatoes, Olives, Red Onion, Spinach and Feta
Roasted Chicken Breast with Asparagus, Crabmeat and Hollandaise
Grilled Chicken Breast with Huckleberry Jalapeno Pepper Sauce
Barbequed Chicken Breast with Chipolte Barbeque Sauce
Herb Roasted Chicken Breast
Chicken Breast with Mushrooms in Pastry Crust
Pan Seared Chicken Breast with garlic, scallions, and shallots
Roasted Turkey Breast Sweet Potato Hash and Pomegranate Glaze

SEAFOOD

Seared Ahi Tuna with Soy, Wasabi and Pickled Ginger
Seared Ahi Tuna with Fresh Tomatoes, Olives and Herbs
Pan Seared Sea Scallops with a Hot Vinaigrette
Sea Scallops, Halibut and Prawns Sauté
Wild Coho Salmon with Lemon Beurre-Blanc Sauce
Wild Coho Salmon Baked in Puff Pastry with Spinach
Grilled Wild King Salmon with Huckleberry Sauce
Baked Halibut with Parmesan Crust
Jumbo Prawn Skewer with Papaya Salsa

VEGETARIAN

Portobello Mushroom Baked in a Pastry Shell with Spinach, Artichoke Hearts, Roasted Red Peppers and Boursin Cheese
Mushroom and Eggplant Moussaka
Thai Vegetable Curry with Jasmine Rice and Gingered Tofu
Lasagna Napoleon, Layers of Roasted Vegetables and Two Sauces
Di Luna's Seasonal Vegetarian Entrée