

Please contact us for our entire seasonal menu. We can also design and customize a unique menu that fits your event needs. Come chat with us and meet our chef. **Here some ideas for you to get started:**

sample menu 1

HORS D OEUVRES

Kanafeh wrapped garlic shrimp with a Thai orange glaze

Mini sliders of beef on sesame brioche

Stuffed zucchini blossoms with Ricotta, Parmesan, and Mozzarella

Deviled eggs with salmon caviar

SALAD

Arugula and frisee with pistachios and oranges supremes

ENTREE

Grilled beef medallion with garlic butter and a balsamic red wine reduction, horseradish mashed potatoes and grilled asparagus

DESSERT

Pear and chocolate upsidown cake with maple sauce Anglaise

sample menu 2

HORS D OEUVRES

Mozzarella in carozza with truffles

Short ribs on crisp homefried potatoes

Crab melon salad in phyllo cups

Smoked chicken in a lemony parsley crisp

APPETIZER

Silken soup with Lobster and Bacon

ENTREE

Roasted boneless poussin with wild mushroom stuffing, caramelized parsnips and globe carrots

DESSERT

Hazlenut Dacquoise with chocolate mousse, mixed berries, and whipped cream

sample menu 3

HORS D OEUVRES

Mini Croque Monsieur with spicy mustard

Cajun blackened shrimp

Mini veggie cake with pineapple and watercress

BBQ pulled pork in Polenta cups

APPETIZER

Shaved asparagus spears with a lemon parmesan dressing

ENTREE

Pan seared sea bass on a fresh slaw of shaved cucumber and carrots with summer squash casserole and forbidden rice

DESSERT

Poached pears with wine reduction and Cr me anglaise

ROXO

EVENTS