

# **Menu Addendum**

## **Garnished Platters**

**International Cheeses with fresh fruit and gourmet crackers**

**Crudite - garden vegetables with a spinach dip**

**Shrimp Cocktail – peeled and deveined with cocktail sauce**

**Atlantic Smoked Salmon with English capers and mini rye bread**

**A Taste of France – three French pates with cornichons, mustard, crackers**

**Caprese – fresh buffalo mozzarella, roma tomato and fresh basil**

**Caprese with Prosciutto fresh mozzarella, prosciutto de parma, tomato & basil,**

**Tuscany Antipasto – assorted marinated vegetables and baby mozzarella**

**Middle Eastern Fantasy – houmus, baba ghanouj, tabouli, grape leaves, olives, cheese**

**Calzone – bitesize Italian meatbread**

**Belgium Endive with French goat cheese and dried cranberries**

**California Sushi Roll – nori with rice and seafood**

**Sushi – freshly made assortment with wasabi & ginger**

## **Hand-passed hors d'oeuvres**

**Lollipop Lamb with rosemary**

**Beef Tenderloin wrapped in bacon**

**Grilled Shrimp Teriyaki**

**Cajun Shrimp a olio**

**Hawaiian Coconut Shrimp**

**Shrimp wrapped in sage and bacon**

**Scallops wrapped with spinach and bacon**

**Duck & Black Bean Quesadillas**

**Bruschetta with basil, mozzarella and chopped tomato**

**Bruschetta with pesto and asiago**

**Bruschetta with an artichoke tapenade & parmesan**

**Pesto Chicken**

**Sesame Chicken Teriyaki on skewer**

**Mini Beef Brochettes**

**Greek Spanikopita – phyllo filled with spinach and feta cheese**

**Baked Stuffed Mushroom Caps - sausage, seafood & vegetarian**

**Thai Chicken Dumplings with dipping sauce**

## **Cape Harbour Raw Bar**

**Jumbo Gulf Shrimp, Cocktail Crab Claws, Littlenecks, Cherrystones.**

**Oysters on the half shell, Atlantic Smoked Salmon, Cocktail Sauce and**

**Lemons. Decorated on a bed of shaved ice, flowering kale and other seafood**

**\$ 8.95 per person and \$ 150.00 Chef/Shucker**

## **Insalata**

**The Mediterranean** – sliced roma tomatoes and English cucumbers

centered with field greens topped with balsamic glazed pecans

**The Cape Harbour** – a bed of baby field greens, avocado, tomato, bacon

turkey and crumbled blue cheese

**The Cape Coddler** – a bed of mesclun salad topped with dried cranberries,

mandarin oranges and candied walnuts

**Insalata Caesar** – a salad of Italian royalty, crisp romaine with parmesan cheese

homemade toasted croutons (no anchovies)

**The Greek Isle** – traditional Greek salad with feta cheese, pitted calamata olives

and salonika peppers

**Mandarin Orange and Toasted Almond Salad** - crisp romaine lettuce tossed with

mandarin oranges and toasted almonds topped with a poppy seed dressing

**Traditional Garden Green** – iceberg lettuce, diced cucumbers tomatoes and peppers

# Meats

**Grilled Filet Mignon with fried leeks**

**Tenderloin of Beef au poivre**

**Tournedos of Beef with a champignon sauce**

**Sirloin of Beef wrapped with Bacon**

**Louisiana Bourbon Beef – marinated with Jack Daniels**

**Rack of Lamb Dijonnaise – encrusted in French mustard and seasoned breadcrumbs**

**Rosemary Rack of Lamb – marinated in olive oil, garlic, rosemary, Pignoli spices**

**Lamb Souvlaki – Greek style with lemon, oil and mint**

**Praline Porkloin with pecan honey mustard**

**Porkloin with rosemary**

# Chicken

**Chicken Roulade – stuffed with pork and asparagus wrapped with bacon**

**Chicken Prosciutto – sundried tomato, basil, pignoli center wrapped with prosciutto**

**Chicken Cordon Bleu – filled with ham and Swiss emmentaler cheese**

**Chicken Florentine – filled with spinach and cheese**

**Chicken Divan – filled with broccoli and cheese**

**Chicken Duxelle in puffed pastry – sautéed mushroom stuffing**

**Cajun Chicken – New Orleans Style**

**Parisian Chicken – marinated with lemon and French tarragon leaves**

**Chicken Marsala – with sautéed mushrooms in a marsala wine sauce**

**Chicken Francesca – medallions sautéed with mushrooms & scallions**

**Middle Eastern Chicken Kabobs with peppers and onions**

**Chicken Souvlaki – Greek style with lemon, oil and mint**

# Seafood

**Pignoli encrusted Salmon - encrusted with pignoli**

**Grilled Filet of Salmon – marinated with dill,**

**Baked Grouper with lemon butter**

**New England Baked Scrod with a buttery cracker topping**

**New England Seafood Casserole – cod, scallops, shrimp, a buttery cracker topping**

**Shrimp Kabobs – jumbo shrimp marinated with lemon and limes**

**Swordfish Kabob – fresh swordfish cubes**

**Poached Salmon – poached and decorated with cucumbers and lemons**

**Salmon Kubiacki – salmon layered with spinach and rice inside phyllo**