



Four Course Luncheon Menu

For 15 guests or more

Choice of Passed Hors d'oeuvres | Please choose 4

- **Crab Cakes** served with garlic aioli and roasted red pepper coulis
- **Chicken and Roasted Poblano Quesadilla**
- **Horseradish Stuffed Shrimp** with a honey mustard sauce
- **Savory Mediterranean Baklava** with Tahini dressing
- **Warm Stilton Bleu Cheese Tart** with raspberry coulis
- **Seasonal Assortment of Miniature Quiche**
- **Vietnamese Spring Rolls** with fresh herbs and vegan peanut sauce
- **Beef and Asparagus Negimaki**
- **House Smoked Salmon Rosettes on Cucumber Rounds** with dill crème fraiche

Choice of Soup or Salad | Please choose 2

- **Mixed Baby Field Greens**
with raspberry vinaigrette, goat cheese and toasted almonds
- **Classic Caesar Salad**
- **House Salad**
Artesian lettuce mix with grape tomatoes, red onions and sliced cucumbers served with balsamic vinaigrette
- **Seasonal Soup**
With fresh seasonal ingredients from Chef's repertoire

Choice of Entrées | Please choose 4

- **Charleston Meeting Street Crab, Our Signature Dish!**
Classic crabmeat au gratin with triple cream, sherry and sharp cheddar cheese
- **Potato Crusted Tilapia**
Served with sautéed spinach and house-smoked salmon beurre blanc
- **Sautéed Chicken Breast**
In a pesto cream sauce; with penne pasta and garnished with fresh roasted tomatoes
- **Lemon Rosemary Grilled Chicken Breast**
With roasted red bliss potatoes and fresh seasonal vegetables
- **Grilled Petit Filet**
With Stags' Leap Merlot demi-glace; served with mashed potatoes and seasonal vegetables
- **Molasses Rum and Pepper Painted Salmon Fillet**
With sweet potato pancake and banana salsa
- **Sautéed Shrimp with Fresh Fettuccini**
In roasted tomato cream sauce with Italian hot sausage, arugula and Locatelli cheese
- **Cabernet Braised Short Ribs**
Marinated and slow cooked; served with mashed potato and sautéed spinach

- **Wild Mushroom Ravioli**
In roasted garlic cream sauce
- **Grilled Vegetarian Plate**
Marinated and grilled vegetables; served with hummus and cucumber raita

Dessert Options | Please choose 1

- **Miniature Seasonal Dessert Assortment** - (served family style on the tables)
Cream puffs, brownies, chocolate strawberries, cannolis, seasonal fruit tarts and fruit mousse shooters
- **Plated Dessert Choices | Please choose 2**
 - **Bass't Decadent Signature Mousse Cake** (Gluten-Free)
Vanilla bean cake layered with sea salt caramel mousse, vanilla bean mousse and caramel ganache
 - **Salted Caramel Chocolate Tart**
Chocolate tart filled with salted caramel and layered with chocolate ganache and sea salt
 - **Strawberry Shortcake Verrine**
Vanilla bean angel food cake layered with pastry cream, fresh strawberries and whipped cream
 - **Crème Brûlée** (Gluten-Free)
Creamy crème brûlée served with fresh seasonal fruit and gluten free honey biscotti
- **Event Cakes** (wedding, birthday, shower, etc...)
- Available from **The Lucky Cupcake Company- (267) 544-5912**
(certain restrictions may apply, please contact owner Joanne Jarin directly and you will have a tasting and work with her to design your event cake.)

Coffee and tea service included