



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)
-Mini cream puff, key lime tart, mousse cup, chocolate ganache brownie, lemon meringue tart, chocolate covered strawberries, cannoli
- **Plated Dessert Choices | Please choose 2**
 - Striped Bass Signature Mousse Cake**
Vanilla bean cake layered with sea salt caramel mousse, vanilla bean mousse and caramel ganache
 - Layered Creamy Cheesecake with Seasonal Mousse**
Rich creamy cheesecake layered with seasonal mousse and glazed with seasonal fruit purée
 - Dulce Chocolate Tart**
Chocolate tart layered with dulce caramel, pretzels and chocolate ganache
 - Crème Brûlée** (Gluten Free)
Creamy crème brûlée served with sliced strawberry and gluten free honey biscotti
 - House-Made Gelato or Sorbet** (Gluten Free) Pick one of each
-Choice of: chocolate gelato, vanilla gelato, cinnamon gelato or sea salt caramel gelato
-Choice of: raspberry sorbet, mango sorbet or coconut sorbet
- **Event Cakes** (wedding, birthday, shower etc...)
-Available from **The Lucky Cupcake Company- (267) 544-5912**
(certain restrictions may apply, please contact Joanne Jarin (owner) directly and you will have a tasting and work with her to design your event cake.)

Coffee and tea service included