

# CATERING MENU

PROVIDED BY CHEF SMIRNOV CATERING.

## APPETIZERS

CHOICE OF 5 STATIONS + ATTENDANT

ALL ITEMS MADE FROM SCRATCH!

CUSTOM APPETIZERS AVAILABLE UPON REQUEST.

MINIMUM QUANTITY OF 24 PEOPLE PER APPETIZER.

### MINI CHICKEN AND BISCUITS

Southern Fried Chicken On Top Of A Sweet Potato Biscuit With Orange Marmalade Spread

### MINI MEATBALLS

Mini Meatballs Served With A Demi-glace

### MINIATURE CRAB CAKE

Sauteed Zesty Cakes Served with With Wasabi Mayo and Red Pepper Dipping Sauce

### DEEP FRIED MAC AND CHEESE

With A Lobster Bisque Reduction

### RUSSIAN EGGPLANT ROLL UP

Roasted Eggplant With Spicy Mayo, Garlic, And Chopped Pecans

### FRESH VEGETABLE SPRING ROLL

Harvest Vegetables, Vermicelli Noodles, Fresh Herbs, Wrapped Tightly In Rice Paper. Served With House Made Peanut Sauce

### VEGETARIAN BLACK MISSION FIGS

Stuffed With Goat Cheese And Drizzled With Honey

### BEEF TENDERLOIN CROSTINI

Seasoned Crostini With Thinly Sliced Beef Tenderloin, Arugula, Artichoke, Pesto Spread And Parmesan Curls

### TOMATO MOZZARELLA CROSTINI

With A Basil Pesto Spread

### TOASTED ARTICHOKE CROSTINI

With Melted Romano Cheese

### TUSCAN BRUSCHETTA

Caramelized Onions, Cannellini Bean Purée, Sun Dried Tomatoes, And Provolone Cheese On Sliced Toasted Baguette

### PORTOBELLO BRUSCHETTA

Toasted Baguette Topped With Marinated And Roasted Portobello Mushrooms, Arugula, Caramelized Red Onion And Red Bell Pepper

### KENTUCKY HOT BROWN SLIDER

With Turkey, Bacon, Tomatoes, And Cheese

### LATKE SLIDERS\*

Potato Latkes With Slice Of Beef Brisket  
*Additional fee per person*

### FRIED CHICKEN SLIDERS\*

Tenders Served With Coleslaw And Ranch Dressing  
*Additional fee per person*

### TOASTED FLATBREAD PIZZAS\*

Choices of:  
Tomato Basil With Fresh Buffalo Mozzarella  
Lobster And Shrimp With Asiago  
Beef Tenderloin With Caramelized Onions  
Mushrooms Arugula  
And Asiago Cheese With An Artichoke Spread  
*Additional fee per person*

\*CATERING FEE: 25% OF TOTAL FOOD SALES.

INCLUDES STAFFING (UNLESS OTHERWISE NOTED), TABLE LINENS, PLASTIC FLATWARE, GRATUITY, ETC.  
CHEF FEES & ATTENDANT FEES MAY BE ADDITIONAL.

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### HERB CRUSTED GRILLED LAMB LOLLIPOPS\*

8 Pieces Per Rack

Additional fee per person

### PAN FRIED DUMPLINGS\*

Chicken And Vegetable Potstickers Served  
With Dipping Sauces

Additional fee per person

### BRAISED BEEF SHORT RIBS\*

Served On Top Of Risotto

Additional fee per person

### ROASTED STUFFED MUSHROOMS

Mushroom Caps Roasted And Stuffed, With  
Spinach And Feta Cheese

### GULF COAST SEAFOOD STUFFED MUSHROOMS

With Ancho Chili And Cilantro Cream Drizzle

### TOMATO MOZZARELLA KABOBS

Wooden Skewers With Buffalo Mozzarella Balls,  
Cherry Tomatoes, Drizzled With Light  
Balsamic Reduction

### WINTER VEGETABLE SKEWER APP

Garlic And Thyme Roasted Beets, Butternut Squash,  
Turnips, Parsnips, And Carrots, Topped With Feta  
And Balsamic Reduction

### HIBACHI SKEWERS

Beef Or Chicken Skewers With Bell Peppers And  
Onions, Served With A Roasted Red Bell  
Pepper Sauce

### BEEF HIBACHI SKEWER APP

With Bell Peppers And Onions Served With A  
Roasted Red Bell Pepper Sauce

### CHICKEN HIBACHI SKEWER APP

With Bell Peppers And Onions Served With A  
Roasted Red Bell Pepper Sauce

### GRILLED VEGETABLE SKEWER APP

Assorted Herb Garlic Roasted Vegetables

### MONGOLIAN BEEF SATAY

Served With A Spicy Dipping Sauce

### CREOLE CHICKEN LOLLIPOPS

Served With Chipotle Mayo

### THAI CHICKEN SATAY

Served With Peanut Sauce

### CHICKEN LOLLIPOPS

Spicy And Crispy Deep Fried Or Grilled Chicken  
Legs, Topped With Tangy Russian Pickle Sauce

### SWEET POTATO QUESADILLAS

Puréed Sweet Potato With Smoky Cheddar Cheese,  
Caramelized Onion, Diced Tomato, Cilantro, And  
Jalapeno. Served With Mango Chutney

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### SHRIMP QUESADILLA

With Caramelized Onions, Bell Peppers, Cilantro,  
And Cheese With Sour Cream And Salsa

### SOUTHWESTERN CHICKEN QUESADILLAS

With Cheese, Pico De Gallo, And Cheese Served  
With Sour Cream And Salsa

### SWEET POTATO QUESADILLA

Sweet Potato Puree With Fresh Pico De Gallo And  
Cheese Served With Sour Cream And Salsa

### FRIED LOADED BAKED POTATO BALL

With Bacon Bits, Green Onion, And  
Cheddar Cheese

### STUFFED BABY RED POTATOES

Roasted Baby Red Potatoes Stuffed With Spinach,  
White Cheese, And Bacon

### GRILLED SWEET & GOLDEN POTATO STACKS

Layered With Goat Cheese And Fresh Rosemary

### SOUP SHOOTERS & BABY GRILLED CHEESE\*

Matzo Ball, Tomato, Or Butternut Squash Soup  
Served From Shot Glass With Petit Mozzarella,  
Tomato, & Basil Grilled Cheese  
*Additional fee per person*

### BUTTERNUT SQUASH SOUP SHOOTERS

With Mini Mozzarella Grilled Cheese Sandwich

### TUNA TARTAR\*

Minced Fresh Yellowfin Tuna, Bits Of Seaweed, Roe,  
And Wasabi Mayo Drizzle, Served On A  
Crispy Wonton  
*Additional fee per person*

### TUNA TARTAR BITES\*

With Caviar And Wasabi Drizzle Served On A  
Crispy Wonton  
*Additional fee per person*

### TUNA TARTAR\*

With Avocado And Green Onion Served In Mini  
Martini Glass  
*Additional fee per person*

### SEARED TUNA

Spicy Sesame Seared Fresh Yellowfin Tuna With  
Wasabi Mayo Served On Crispy Wonton

### SHRIMP SHOOTER WITH SPICY VERA CRUZ SALSA

Fresh Shrimp With House Spicy Tomato Sauce With  
Chunks Of Avocado And Fresh Cilantro

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### SHRIMP MARBELLA BAY\*

Shrimp Sautéed In Marbella Bay Sauce An, Served On A Garlic Butter Toasted Baguette, Garnished With Julianne Mushrooms And Chives

*Additional fee per person*

### RED SNAPPER CEVICHE\*

Served From Shot Glasses

*Additional fee per person*

### SALMON CROQUETTE

Salmon Cake Patties With A Roasted Red Pepper Drizzle And An Avocado Cilantro Sauce

### SALMON PINWHEEL

Scottish Smoked Salmon With Cream Cheese, Red Onion Marmalade, On Toasted Russian Rye Bread

### SMOKED SALMON MOUSSE

Served On Spoon With Russian Red Caviar And Chives

### SOUTHWEST SMOKED CHICKEN SALAD

Served In A Savory Cone

### VEGETABLE SPRING ROLLS

Served With Peanut Sauce

### AVOCADO SMASH SPOONS

Topped With Smoked Salmon And Balsamic Onions

### SPANAKOPITAS

Phyllo Dough Triangles Stuffed With Spinach, Feta, And Lemon Zest. Baked Until Golden And Flaky

*\*More Appetizers Upon Request*

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## CULINARY DISPLAYS

### SEASONAL FRUIT DISPLAY

An Array Of Fresh, Sweet, Seasonal Cut Fruit And Berries Artfully Arranged.

### RAW VEGETABLE DISPLAY

An Abundant Selection Of Freshly Harvested Vegetables, Bountifully Presented On A Tray Or In Wine Glasses With A Creamy Ranch Dressing.

### IMPORTED & DOMESTIC CHEESE DISPLAY

The Finest Selection Cheese Attractively Displayed With Grapes, Dried Fruits, And Array Of Crackers And Flatbreads.

### SOUTHWESTERN DISPLAY

Authentic Flavors Come Alive In Our Fresh Salsa, Spicy Queso And House-made Guacamole, Served With An Assortment Of Chips.

### MIDDLE EASTERN DISPLAY

House-made Fresh Hummus, Tabouli, & Baba Ganoush Served With Pita Bread And Pita Chips

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## ACTION STATIONS

CHOICE OF 2 STATIONS

### OUR FAVORITE DUMPLING STATION

With Mixed Chicken Vegetable Dumplings Served  
With A Special Dumpling Sauce

### EDAMAME STATION

With Sauteed Onions In Asian Infusion

### STIR FRY STATION\*

With Mongolian Beef, Curry Chicken, Assorted  
Vegetables, Steamed White And Brown Rice  
*Additional fee per person*

### PASTA STATION

With A Variety Of Pastas And Vegetables  
(Mushrooms, Onions, Peppers, Tomatoes, Spinach  
And Parmesan Cheese With Choice Of Sauces  
(Alfredo, Marinara, Pesto, Olive Oil)

### BAKED POTATO BAR

With Beef Bbq, Turkey Chili And Veggie Chili,  
Served With All The Fixins'

### FRITO PIE

Served In The Bag And Topped With Either Beef  
Chili Or 3-bean Veggie Chili

### SHRIMP MARBELLA BAY STATION

### EMPANADA STATION

### GRILLED CHEESE STATION

### FRENCH FRIES STATION

### CHICKEN WING STATION

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## THE CARVERY

ACCOMPANYING SAUCES ON THE SIDE. \*CHEF'S FEES APPLY.

### SLOW ROASTED DOUBLE DRAW BLACK ANGUS PRIME-RIB

Served With Mini Rolls And Assorted Condiments  
Serves Approximately 40

### CARVED PRIME BEEF

Served With Mini Rolls And Assorted Condiments  
Serves Approximately 40

### CRUSTED CHAIRMAN'S RESERVE ROASTED BEEF TENDERLOIN

Served With Mini Rolls And Assorted Condiments  
Serves Approximately 25

### CHEF CARVED OVEN ROASTED BEEF TENDERLOIN

With Assorted Condiments And Dinner Rolls  
Served With Mini Rolls And Assorted Condiments  
Serves Approximately 25

### WHISKEY GLAZED SLOW SMOKED PORK LOIN

With A Side Of Pineapple Relish  
Served With Mini Rolls And Assorted Condiments  
Serves Approximately 40

### CHEF CARVED CEDAR PLANKED SALMON

With A Raspberry Chipotle Glaze On The Side  
Served With Mini Rolls And Assorted Condiments  
Serves Approximately 20

### CHEF CARVED CAJUN FRIED TURKEY BREAST

Served With Mini Rolls And Assorted Condiments  
Serves Approximately 20

### CHEF CARVED MUSTARD GLAZED CORNEBEEF

Served With Mini Rolls And Assorted Condiments  
Serves Approximately 20

### CHEF CARVED MUSTARD GLAZED PIT HAM

Served With Assorted Dinner Rolls And  
Condiments  
Serves Approximately 20

***\*More Carvery Stations Upon Request***

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## DESSERTS

*ALL ITEMS MADE FROM SCRATCH!*

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### DESSERT WALL

With Assortments Mini Desserts

*Price Varies Per Person*

### ASSORTED PICK-UP DESSERTS

With Lemon Bars, Brownie Bites, Raspberry Bars, Hello Dolly Bars

### ASSORTED HOUSE BAKED COOKIES

### MANGO SORBET

Topped With Fresh Assorted Berries

### SAUTÉED CHEESE BLINTZES

Served With Sour Cream And Strawberry Preserve

### TIRAMISU

Served In A Shot Glass

### MINI PANNA COTTAS

Choose Two Flavors: Raspberry, Strawberry, Espresso, Chocolate, Vanilla Bean, Or Orange  
Topped With Fresh A Berry Coulis

### WHITE CHOCOLATE BREAD PUDDING

Topped With A Caramel Sauce

### SUPER COOL DOUBLE CHOCOLATE FOUNTAIN

With Dark And White Chocolate, With Strawberries, Pineapples, And Marshmallows

### INDIVIDUAL MINI CRÈME BRÛLÉE

### FRENCH MACAROONS

In A Variety Of Flavors And Colors

### CRÈME BRÛLÉE

Served With Fresh Berries

### ASSORTED DESSERT SHOOTERS

Filled With A Variety Of Cakes And Mousse

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