



Here are some initial ideas to represent the different styles and ingredients that we can cook with. Now keep in mind, I can make anything you want. Feel free to let me know if you had anything specific in mind, because if you can think of it I can make it!

MEDITERRANEAN EVENING.

- *Pear and brie toast points with balsamic and chili flake.*
- *Spring mix and Boston bib lettuce salad with a lemon honey dill dressing, feta cheese, pine nuts, tomato, olive.*
- *Seared Branzino, tabbouleh, cumin dill yogurt sauce.*
- *Rack of lamb, Dijon thyme cream sauce saffron couscous with red pepper, sun dried tomato, arugula.*
- *Lavender lemon honey tart with whipped cream and almonds.*

FRENCH EVENING

- *Baked brie with lavash cracker.*
- *Grilled Caesar salad, butter crouton, Parmesan.*
- *Seared scallop with a sage cream, toasted ciabatta bread.*
- *Short rib Borguignon, braised carrot puree, shiitake mushroom.*
- *Crepes Suzette, orange flambe, Grand Marnier.*

TUSCAN ITALIAN EVENING

- *Ricotta, basil, and pine nut flatbread.*
- *Italian chop salad, roasted cherry tomato, olive, radish, radicchio, mozzarella, salami, red wine honey.*
- *vinaigrette.*
- *Seared salmon, roasted red pepper cream sauce, barley and zucchini risotto.*
- *Prosciutto wrapped beef tenderloin, Porcini truffle butter, port wine syrup, tomato crimini eggplant.*
- *ragout.*
- *Raspberry tiramisu, whipped marscapone, lady fingers.*

STEAK NIGHT EVENING.

- *Spicy tuna sushi roll with dynamite sauce.*
 - *Classic wedge, rendered bacon, blue cheese dressing, green onion, roma tomato.*
 - *Blackened shrimp, southwest bacon corn succotash, pan sauce.*
 - *Ribeye au poivre, whipped truffle potato, balsamic brussels, blue cheese compound butter.*
 - *Oreo cheesecake bar with ice cream and caramel.*
-

GAME MEAT EVENING.

- *Tenderloin crostini, acorn squash puree, arugula pesto, sliced fig.*
 - *red apple spinach, red onion, pecan, goat cheese salad with a apple cider paprika honey dressing.*
 - *Seared duck, orange gastrique, wilted spinach, roasted beets.*
 - *Chicken fried venison, creamy tomato grits, crimini spinach medley, porcini crème fraiche.*
 - *Individual cherry and almond crumbles, basil whipped cream.*
-

ASIAN FUSION EVENING

- *Salmon and avocado roll with tempura fried shoshito pepper.*
 - *Crispy pork belly, bok choy salad, soy vinaigrette. sesame red cabbage, roasted peanuts, cilantro.*
 - *Seared tuna, napa ginger slaw, avocado wasabi cream.*
 - *Coconut and ginger braised short ribs, cauliflower rice, bell pepper stir fry, shiitake mushroom.*
 - *Matcha tiramisu, whipped cream and marscapone.*
-

LATIN EVENING

- *Mini shrimp tostadas with salsa verde and avocado.*
- *Garden salad with a honey lime vinaigrette, corn, cucumber, queso fresco, poblano.*
- *Seared scallops, jalapeno corn cake, saffron cream sauce.*
- *Roasted picanha steak, cilantro pesto, roasted fingerling potatoes, curried cauliflower.*
- *coconut cinnamon flan with a blueberry compote.*

VEGETARIAN EVENING.

- *Roasted grape tomato, ricotta, oregano, caramelized onion balsamic flatbread.*
 - *Grilled sourdough panzenella salad, heirloom tomato, basil, tarragon, red bell pepper, arugula.*
 - *Barley risotto, dried cranberries, shredded zucchini, poached egg.*
 - *Roasted king trumpet mushroom, olive tapenade, port wine reduction.*
 - *Vegan Peach cobbler, vegan ice cream.*
-

SUSHI EVENING

- *Tenderloin crostini, acorn squash puree, arugula pesto, sliced fig.*
- *red apple spinach, red onion, pecan, goat cheese salad with a apple cider paprika hPork Dumplings thai chili dipping sauce as a warm cooked starter/bite*
- **Nigiri/sashimi:** *Hamachi, Tuna, Salmon, Shrimp, White tuna*
- **Rolls:** *Spicy tuna, California roll, Hamachi curry cream roll, Tuna and avocado roll with tempura fried shoshito peppers, Lobster sushi roll with lobster cream and fried asparagus.*
- *Thai style stir fried rice with chicken and basil.*
- *Chocolate nutella banana wontons with a caramel cream sauce and ice cream.oney dressing.*
- *Seared duck, orange gastrique, wilted spinach, roasted beets.*
- *Chicken fried venison, creamy tomato grits, crimini spinach medley, porcini crème fraiche.*
- *Individual cherry and almond crumbles, basil whipped cream.*

Let me know your thoughts on this food and which style you think would suit your party best!