

Island Candles Private chef

OPTIONS

\$60/pp

1. **Turkey Sliders** / swiss cheese, lettuce, dijon mustard
Side / Roasted Red Pepper Hummus / baby carrots & pita chips
Sweets / Fudge brownie & raspberry coulis
2. **Pulled Pork Sliders** / hawaiian rolls with bbq sauce
Side / Southern Potato Salad
Sweets / Mini key-lime pies

\$68/pp

3. **Spicy Ahi Tuna** / rare chopped Ahi Tuna on GF brown rice, black sesame seed crackers topped with an avocado slice garnished with mixed sesame seeds
Side / Asian Slaw, napa and red cabbage, carrots, red bell peppers, green onions, almonds tossed in a lemongrass, ginger, sesame vinaigrette
Sweets / Chai Spice cake
4. **Orzo Pasta Salad** / diced tomatoes, cucumbers, artichoke hearts, hearts of palm, kalamata olives, red onions. feta cheese tossed in a red wine vinaigrette
Charcuterie Board / salami, sopressata, prosciutto, Manchego, Smoked Gouda, Satori cheeses, mixed olives, grapes, grain mustard and assorted crackers
Sweets / Mini berry lemon pound cake
5. **Lump Crabmeat Salad** / light fresh squeezed lemon vinaigrette served in an endive leaf
Caprese Kabobs / mini buffalo mozzarella balls, cherry tomatoes, fresh basil with a balsamic glaze
Sweets / Lemon bars



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