

CUISINE UNLIMITED SAMPLE DINNER MENU

Autumn Seasonal Example Menu

Beef Tenderloin with an Espresso Crust

Served with a Red Wine Demi-Glace

or

Pan Seared Branzino

Served with a Lemon Thyme Sauce

Roasted Asparagus with Lemon Gremolata V, VG & GF)

Fall Harvest Salad (V)

Field Greens with Cubed Butternut Squash, Pumpkin Seeds, Dried Cranberries & Goat Cheese Finished with a Pomegranate Vinaigrette

Vegetarian Option

Butternut Squash & Spinach Tortellini (V)

Tossed in a Sage & Butter

Dessert Options

Array of Petite Sweets

*Bourbon Espresso Pot De Creme

*Pumpkin Cheesecake Bites

*Assorted Macarons

Spring Seasonal Example Menu

Chicken Stuffed with Zucchini, Roma Tomatoes & Asparagus

Served with a Lemon Beurre Blanc

or

Mesquite Grilled Salmon

Served with Pineapple Papaya Salsa & Cucumber Dill sauce

Roasted Fingerling Potatoes dusted with Parmesan Cheese (V & GF)

Green Beans with Citrus Butter (V & GF)

Arugula & Baby Romaine Salad (V)

*Bleu Cheese Crumbles, Slow Roasted Tomatoes, & Figs topped with Spicy Seed Brittle.
Offered with Herbed Vinaigrette*

Vegan Option

Cauliflower Steaks with Olive Relish & Tomato Coulis (V)

Dessert Options

Limoncello Mousse with Fresh Raspberries

Garnished with Candied Lemon

Key Lime Cake Pops

Please note these are only sample menus and don't represent our only options



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Summer Seasonal Example Menu

Bourbon Basted Spare Ribs

or

Chili & Lime Marinated Snapper

with Black Eyed Pea Salsa

Au Gratin Potatoes

Layers of Potatoes, Onions and Fresh Herbs folded & baked in a Locally sourced Cheese Sauce

Char Roasted Brussels Sprouts with Peppered Bacon

Served with a Balsamic Reduction

Raw Corn & Radish Salad

with Shredded Kale, Avocado & finished with a Spicy Lime Dressing

Vegetarian option

Portobello Mushroom Caps grilled & stuffed with Lemon Scented Baby Spinach & Vegetable Ragout.

Topped with Fried Spinach & finished with Balsamic Reduction

Dessert Options

Array of Petite Sweets

*Buttermilk Panna Cotta with a Passion Fruit Glaze,

*Mini Angel food Cakes topped with Seasonal Fruit

*Rhubarb Infused Mousse

Winter Seasonal Example Menu

Pork Loin with Apple Stuffing & Raspberry Sauce

or

Roasted Breast of Duck finished with a Brandied mushroom sauce

Heirloom Carrots with Ginger Sauce

Winter Salad with Green Apples, Blue Cheese & Roasted Pinenuts

Served with an Apple Cider Vinaigrette

Vegetarian option

Stuffed Acorn Squash

Stuffed with Wild Rice, Spinach, Mushrooms & Dried Cranberries & Finished with a Balsamic Reduction Drizzle

Dessert Options

Ginger Crème Brûlée -

Traditional Creme Brulee with a twist !! Infused with Ginger & topped with a Ginger Infused Sugar Glaze

Apple Crumb Tarts

Thinly sliced Apples layered in a sweet Tart & topped with a Cinnamon Streusel

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