

Summer Lovin'

*...had me a blast... with this menu celebrating the freshness of **Summer** ingredients*

Hors D'oeuvres

Asian Salad Wraps

Toasted crunchy Oriental Noodles & Scallions topped with diced Grilled Chicken & Sweet Asian Dressing wrapped in Iceberg Lettuce Cups



Carpaccio Tenderloin of Beef

Thinly shaved Tenderloin of Beef marinated in Olive Oil & Balsamic Vinegar then seasoned with Cracked Peppercorns, Anchovies, Diced Shallots, and Capers. Served on Asiago Crisps with Shaved Parmesan.



Shrimp Canapés

Tiger Shrimp atop a Bread Croustade with Herbed Cream Cheese

Fig & Cheese Phyllo Cups

Brandied Fig and Artisanal Goat Cheese in a Phyllo Cup

Salads

Tri-Pepper Salad

Romaine Lettuce, Tri-color Bell Peppers, shavings of Parmesan Cheese and drizzled with Raspberry Vinaigrette Dressing



Berry Spinach Salad

Baby Spinach, Fresh Strawberries, Crumbled Feta Cheese, Cherry Tomatoes, Green Onions, Walnuts, and garnished with fresh Edible Flowers

California Dreamin'

Baby Greens with Carrots, Bean Sprouts, Onions, Cucumbers, Olives, and Tomatoes served with Big City's Own Homemade Dressing

Entrées

Boneless Barbecue Riblets

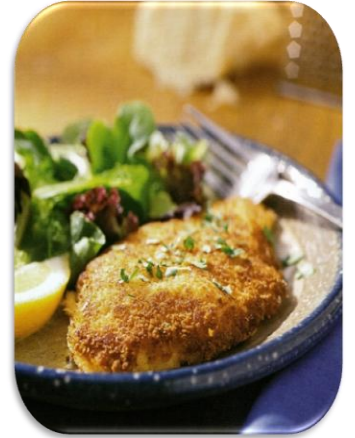
Tender marinated Boneless Riblets topped with an Asian Honey Barbecue Sauce

Lemon Parmesan Chicken

Tender Breast of Chicken marinated in Lemon, Olive Oil and Garlic, sautéed and dusted with Parmesan Cheese. Served with a Lemon Capser Sauce.

Chicken Chardonnay

Poached Chicken Breasts, White Wine, Heavy Cream, and Shallots tossed with Mushrooms and served over a Scoop of Rice Pilaf



Summer Salmon

Grilled Filet of Salmon lightly seasoned with Jerk Flavors topped with Fresh Salsa and a Lemon Buerre Compose

A Trio of Kabobs

Three Unique Kabobs: Chicken Kabobs served with Coconut Curry Sauce, Beef Kabobs topped with Mushroom Demi-Glace, and Shrimp Kabobs topped with Mango Salsa



Mandarin Chicken Roulades

Tender Breast of Chicken stuffed with Wild Rice, Sun-Dried Cranberries, Mandarin Orange Sections, Scallions, & Toasted Almonds then sliced into Roulades. Topped with a Savory Orange Sauce then baked to perfection.

Mojo Roasted Pork

Shredded Loin of Pork marinated in Key Lime Mojo and slowly baked for a tender, flavorful dish

Teriyaki Ginger Sirloin

Mandarin Orange Juice and Ginger Marinated Sirloin, sprinkled with Toasted Sesame Seeds, and served with a Teriyaki Glaze

Polynesian Pepper Steak

Tender Beef Tips, Bell Pepper, Red Onion all stir-fried and topped with Polynesian Sweet Chili Sauce

