

## **CHICKEN**

- Chicken lollipop

Boneless Drumstick chicken breaded panko (Japanese bread crumb) accompanied by garlic mayonnaise

- Diced chicken square

with (lemon/ thyme sauce) OR (oregano butter reduction)

- Ground chicken slider

Mini bun, lettuce, Dijon mustard

- Ground chicken meat ball

With (san Marzano tomato sauce, oregano) OR (lemon crème sauce)

- Chicken skewers

Diced chicken with our spices and EVO

## **BEEF**

- Ground AAA tenderloin meat ball (80% meat/ 20% fat)

Accompanied by san Marzano tomato sauce, oregano) OR (rosemary tomato sauce)

- Beef slider

Ground AAA tenderloin, buns, Dijon, lettuce

- beef bourguignon

with or without bacon as your choice

- beef skewers

with (garlic mayonnaise) OR (truffle mayonnaise)

## **LAMB**

- lamb skewers

diced lamb tossed in rosemary and thyme

- lamb slider

ground lamb, rosemary garlic mayonnaise, buns, lettuce

- lamb chop

Dijon brushed then grilled with fresh herbs, rosemary lamb jus

## **Fish & seafood**

- Shrimp cocktail

diced shrimps, lettuce, brandy cocktail mayonnaise

- Norwegian smoked salmon

(can be on crostini with avocado guacamole) or serve as

(carpaccio platter with avocado guacamole, sour crème and chives on a side)

- Grilled shrimps' skewers

Fresh herbs

- Atlantic salmon skewers

Lemon zest, lemon-tarragon mayonnaise

- Mini crab & lobster cake

With brandy mayonnaise sauce

- Choice of Scallop or fish ceviche

Cured in lemon with red clay salt

- Maple cured salmon

With avocado guacamole, soya glazed

### Vegetarian

- Stuffed mushroom

Cremini mushroom, assorted 5 type of mushroom, truffle oil, mozzarella

- Vegetable skewers

Mini eggplant, zucchini, pepper, oregano and our Portofino balsamic reduction

- Bocconcini skewers

With cherry tomato, EVO, pesto (nuts free), our Portofino balsamic reduction

- Warm Mini quiche tart  
Gruyere, brie, mozzarella and braised leeks

### Wrap in tortilla cut into 2 pieces

- Grilled Chicken

Lettuce, mayonnaise

- Grilled vegetable

Tossed in fresh basil olive oil, oregano

- Lobster tail

Brandy mayonnaise, lettuce, guacamole

- Norwegian smoked salmon

Lettuce, guacamole, sour crème and capers

- Shrimps

Brandy mayonnaise, lettuce, guacamole

- Beef tenderloin

Dijon mustard, lettuce

## **Platters**

- Prosciutto & Melon

Served on bed of green salad drizzled with 2 year aged balsamic

- Beets carpaccio tray

Roasted beets, walnut, micro green and pomegranate

- Cold meat platter

Accompanied by Parmigiano-Reggiano, Italian olive

- Beef carpaccio platter

Truffle oil, Parmigiano-Reggiano, hydro organic micro green, black lava salt

- Baba ghanoug

Roasted Italian eggplant, tahina, cumin, paprika, EVO

- Grilled vegetable platter

King oyster mushroom, eggplant, zucchini, sweet pepper

## **Special Item**

Mac & cheese

Lobster OR Shrimp mac & cheese

Penne bechamel

Moussaka eggplant

## **Dessert**

Chocolate strawberry

Tiramisu

Crème brulee

Chocolate mousse

Apple crisp

Crème caramel

Brandy chocolate truffle

Chocolate strawberry