

Mena Catering

First Option

1ST COURSE

TRIO OF CARIFRENCH APPETIZER...

Black Bean Bisque Cappuccino With Sour Cream Foam... Savory Red Pepper Crème
Brulee With Elephant Garlic Chips... Crabmeat And Avocado Napoleon With Yuca
Crisp...

Or

Shaved Endive Salad served with Slice Pears, Candied Walnuts and
Crumbled Roquefort Cheese in a very Epicure French Vinaigrette...

2ND COURSE

Grilled Filet Mignon Of Beef Over Our Epicure Truffled Potato Mash... Drizzled With A
Sensational Guava-Barbeque Demi Sauce... Finished With Chili Onion Rings And
Asparagus Bundles Tied With Orange Ribbon And Served With An
Orange-Ginger Butter...

Or

Herb Scented Rack of Colorado Lamb served with an Oriental Black Bean Sauce...
served with Potato and Sweet Potato Anna... accompanied with a Tomato Provencal...

Or

Jamaican Jerked Florida Lobster Tail Served With Sweet Plantain Stuffing,
Lobster Bisque Gravy And Papaya Salsa

Or

Pan Seared Alaskan Halibut Over Grilled Jumbo Asparagus Topped With
Little Neck Clam, Chorizo And White Bean Sauce

Or

Argentinean Style Marinated Grilled Skirt Steak served with Southwestern Polenta Cake
Roasted Corn Pico d Gallo and Tamarind Chili Lime Sauce...

Or

Caramelized Onion Crusted Snapper Fillet... Over Purple Potato Mash Served With Madeira
Wine Beurre Blanc... Topped With Sweet Potato Hay Stack... and Zucchini Rings
Filled with Carrots and Green Beans drizzled with a Brown Butter

Or

Queso Fresco and Cilantro stuffed Free Range Chicken Breast served with Pippian Sauce...
Served with Jasmin Rice laced with Lemon Zest and Garlic Flan with
Tomato Coulis...

Or

Chile and Espresso Glazed Loin of Pork Over Roasted Butternut Squash Mash Served
With Cumberland Sauce... Topped With Crispy Leeks...
Accompanied with Grilled Vegetable Napoleon

Or

Jamaican Jerk Breast of Chicken... Over Sweet Plantain Fufu Served With Mango
ButterSauce And Tropical Fruit Ceviche served with Asparagus Spears...

3RD COURSE

Dessert Trio

Trio of Chocolates:

Chocolate Cheesecake with Oreo Cookie Crust

Milk Chocolate Crème Brulee

Molted Lava Guianduja Cake with Vanilla Sauce

Coffee Service