



Beachcomber

An Artistic Display of...

Grilled Parmesan Herb Flatbreads with a Tapenade Trio consisting of Hummus,
Artichoke Jalapeño and Kalamata Olive
Seasonal Vegetable Crudités with Curry Mango Dip
Artesian Cheeses from around the world with a selection of Gourmet Crackers

Plated Salad...

Field Greens Salad with Grape Tomatoes, English Cucumbers, Shaved Carrots and
White Balsamic Vinaigrette or
Classic Caesar Salad with Garlic Parmesan Croutons

Hearth Baked Breads with Whipped Butter

Entrée Selections...

(Please select two)

Grilled Center Cut Pork Chop, Grilled Pineapple Relish
Statler Chicken, Sweet Basil, Roasted Tomato, Vodka Cream and Parmesan Tuille
Herb Marinated and Grilled Breast of Chicken, Balsamic Fig Glaze, Yellow Pepper
Mélange

Miso Grilled Fresh Atlantic Salmon, Sesame and Edamame
Grilled Bistro Filet, Roasted Garlic Mushroom Glace
Roast Native Cod, wrapped in Zucchini, with a Warm Tomato, Olive Salsa
Tomato Soy Braised Beef, Vegetable Chow Chow

The above entrees are available with our Chef's inspirational accompaniments

A selection from our extensive dessert menu

Freshly Brewed Coffee and Herbal Tea Station

\$ 59.95 per person

