

Classic Shrimp Cocktail



**5 cooked Jumbo Shrimp
Garnished on a Wedge
Martini glass with lemon
slices, olives, and carrot
shreds.**

**Spicy Marinara Sauce and
shredded lettuce on the
bottom of the glass.**



Scallop Corn Shells



5 mini scallops

Sautéed corn salsa

Sautéed scallop in olive oil reduced in white wine over a shell

Garnished with a lemon swirl and bay leaves



Cashew Crusted Salmon



Cashew crusted salmon
pan seared with a wilted
leaf spinach mashed
potatoes and saba
dressing



Balsamic Glazed Calamari



**Calamari topped with a
balsamic glaze**

**Garnished on a small
plate with a lemon swirl
and bay leaves**



Warm Goat Cheese Salad



Field green tomatoes,
cucumbers, fennel,
candied walnuts, with a
honey white balsamic
vignagrette dressing
garnished with ficashul
toast and panko crusted
warm goat cheese

Prepared by:

Leighton Haughton



Citrus Glazed Mahi -Mahi



Grilled mahi mahi topped with a papaya relish made with peppers, papaya, solantro, lemon and lime juice with a touch of honey served with rice/mashed potatoes or asparagus



Prepared by:

Leighton Haughton

Chicken Rollotini



Chicken Rollotini stuffed with roasted red peppers, prosciutto and fresh mozzarella with a crème tomato sauce served with mashed potatoes or rice

Prepared by:

Leighton Haughton

