

LEXINGTON CAPTAIN'S MENU

PASSED HORS D'OEUVRES

(SELECT FIVE)

Chopped Market Salad

with Gorgonzola, Pistachios & Sun-dried Cranberries in Seedless Cucumber Cup

BBQ & Cheddar Cheese Sliders

Vegetable Spring Rolls

with Soy Ginger Sauce

Horseradish & Pistachio Chicken Satay

with Blood Orange Marmalade

Bacon Wrapped Filet Tips

with White Truffle Hollandaise

Norwegian Smoked Salmon on Shaved Bagel Chips

with Onion Caper Relish

Baked Clams

with Crispy Bacon & Vermont Cheddar Cheese

Maryland Lump Crab Cakes

with Roasted Tomato Chile

Seared Ahi Tuna over a Fried Wonton

with Thai Glaze

Mahi-Mahi Tacos

with Sour Cream

Blackened Shrimp Kabobs

with Horseradish Crème

Brie, Poached Pears & Toasted Almonds in Phyllo Tarts

Grilled Chicken, Spinach & Feta Empanadas

Sesame Beef Skewers

with Soy Ginger Glaze

Sweet Potato Pancakes

with Sour Cream & Cinnamon Apple Chutney

BUFFET OR PLATED SERVICE SALAD

(SELECT ONE)

Spinach Salad

with Tangerine, Cherry Tomatoes Fennel & Blood Orange Vinaigrette Romaine

Lettuce, Garlic Croutons, and Parmesan Cheese in a Classic Caesar Dressing

Mixed Greens

Watermelon, Feta, Sunflower Seeds, Yellow & Red Cherry Tomatoes & Pomegranate Vinaigrette

Chopped Romaine

with Grapes, Gorgonzola, Sunflower Seeds & Yellow Cherry Tomatoes with Blue Cheese Dressing or Raspberry Vinaigrette

Mixed Greens

Gorgonzola, Candied Walnuts, Cherry Tomatoes and Poached Pears in a Port Vinaigrette

Mixed Greens

Cucumbers, Tomatoes and Croutons in a Balsamic Vinaigrette

MAIN COURSE

(SELECT TWO ENTREES, ADD ADDITIONAL CHOICE FOR \$10.00 PP)

Marinated Flank Steak

BBQ Braised Beef Brisket

Sautéed Chicken Breast

with Artichokes, Capers & Lemon

Asian Filet of Salmon

with Pineapple & Mango Salsa

Roasted Tilapia

with Confit Tomatoes, Black Olives & Garlic

(Add Pasta for an Additional \$4.00 pp)

NEW YORK

LEXINGTON CAPTAIN'S MENU

ACCOMPANIMENTS

Chef Selected Roasted Vegetable Medley

Roasted Red Bliss Potatoes

with Herbs & Olive Oil

Dinner Rolls & Sweet Butter

DESSERT

(SELECT ONE)

SERVED WITH FRESH BREWED COFFEE, DECAF, & FINE ASSORTMENT OF TEAS

Decorated Occasion Cake

Tropical Fresh Fruit Display

Tiramisu with Kahlúa, Mascarpone & Shaved Chocolate

Warm Apple Crisp

with Vanilla Bean Ice Cream

Banana Bread Pudding

with Southern Comfort Whiskey Sauce

New York Style Cheese Cake

with Assorted Fresh Berries

Assorted Mini Pastries & Fruit Tarts

Assorted Gourmet Cookies & Fudge Brownies

Coconut Flan

with Caramel Sauce

Ice Cream Sundae Bar

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