



ESPLANADE MEMPHIS

Hors D'oeuvres

ASSORTED FRUIT AND CHEESE TRAY

Domestic or Imported Cheeses

ASSORTED FRUIT AND CHEESE TABLE

Domestic or Imported Cheeses

ROASTED VEGETABLE TRAY

With Dipping Sauce

TRADITIONAL OR ROASTED RED PEPPER HUMMUS

Topped with Feta Cheese served with Pita Triangles

WHITE CHEDDAR CHEESE DIP

With Tri-Color Tortilla Chips

POACHED RED BLISS POTATOES

Stuffed with Grilled Scallions and Smoked Bacon Crème Fraiche

CHICKEN SATAY

With Thai Peanut Sauce or Thai Chili Sauce

CARIBBEAN JERK CHICKEN SKEWERS OR SESAME

PANKO ENCRUSTED CHICKEN SKEWERS

With Mango Salsa

HONEY CHIPOTLE SPICY SHRIMP

Wrapped in Bacon with a Brown Sugar Glaze

MINI CRAB CAKES OR SALMON CAKES

With a Cajun Remoulade Sauce

BEEF TERIYAKI KABOBS

ROASTED GARLIC AND EGGPLANT CAVIAR

With Pita Triangles

LOLLIPOPS LAMB CHOPS

Marinated and Grilled served with Walnut and Mint Pesto

SPANAKOPITA

Spinach and Feta

CRAB RANGOON

With a Teriyaki Sauce

SPINACH AND ARTICHOKE DIP (HOT)

Served with Crostini or Tortilla Chips

CHILLED SHRIMP COCKTAIL

Served with Cocktail Sauce (Priced per Piece-Min 3 Pieces per Person)

ITALIAN ROASTED MEATBALLS

In a Cabernet Thyme Demi Glace

SMOKED SALMON DISPLAY

With Minced Red Onion, Capers, and Herb Sour Cream

CARAMELIZED ONION & GOAT CHEESE CANAPES

With Fresh Thyme on Baguette or in a Puff Pastry

GAZPACHO SHOTS

Chilled Tomato Cucumber Soup

TUNA TARTAR SPOONS

With Seaweed Salad and Wasabi Aioli

ZUCCHINI FRITTERS

With Sour Cream

CHICKEN LIVER PATE

With Lavasch Crackers

IMPORTED ITALIAN ANTIPASTI PLATTER

Prosciutto, Sopressata, Fresh Mozzarella, Olives, Marinated Artichoke Hearts and Roasted Bell Peppers with Spring Mix

SPRING ROLLS

With Asian Dipping Sauce

SALMON MOUSSE

With Crackers

DEEP FRIED MACARONI AND CHEESE

HOT CRAB DIP

With Crostini

ITALIAN SAUSAGE STUFFED MUSHROOMS

BUFFALO HOT WINGS

With Dip (Peppercorn Ranch or Blue Cheese)

SMOKED SALMON CANAPES

Topped with Minced Onions, Capers, Dill and Crème Fraiche

BAKED BRIE EN CROUTE

With Brown Sugar, Pears, Almonds and Crostini

COCONUT SHRIMP

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Hors D'oeuvres

SMOKED TROUT DIP

With Crackers

POTSTICKERS

With Thai Chili Sauce

CHICKEN TENDERS

With Honey Mustard

POTATO SKINS

Stuffed with Cheddar Cheese, Chives, Sour Cream and Bacon

ROASTED CORN & BLACK BEAN DIP

With Tri-Color Tortilla Chips

BACON WRAPPED ARTICHOKE HEARTS

SLIDERS –CHOOSE ONE

Burger with Apple wood Smoked Bacon and Cheddar

Burger with Caramelized Onion and Gorgonzola

Salmon with Mixed Greens

Pork Tenderloin with Cranberry Chutney

ASIAN CUCUMBER SALAD

Salad Spoons topped with Sesame Seeds, Scallions, and a Sweet Soy Reduction

OVEN ROASTED TOMATO MOUSSE

Stuffed in Mini Phyllo Shells topped with Fresh Dill

ROASTED TOMATO SALSA

With Tri-Color Tortilla Chips

GUACAMOLE

With Tri-Color Tortilla Chips

DEVILED EGGS

GRILLED CHICKEN SALAD PETITE SANDWICHES

VEGETABLE CRUDITE

With Dip (Peppercorn Ranch or Dill)

SHRIMP & GRITS

(Plated Dinner Only)

BRUSCHETTA

(See Action Stations)

FRIED RAVIOLI

With Marinara

SCALLOPS

Wrapped in Bacon

QUESADILLA

Chicken or Vegetable

CAPRESE SALAD SKEWERS

Sweet Grape Tomatoes, Fresh Mozzarella with Extra Virgin Olive Oil & Balsamic Reduction

SAUSAGE AND CHEDDAR CHEESE PUFFS

ASSORTED FINGER SANDWICHES

- Olive Tapenade
- Fresh Mozzarella, Prosciutto and Pesto Butter
- Smoke Salmon with Cream Cheese and Chives
- Grilled Portobello Mushroom, Arugula and Pecorino Romano

TRI-COLOR TORTELLINI

EXTRA VIRGIN OLIVE OIL, PARMESAN CHEESE AND A BALSAMIC REDUCTION

ROSEMARY ASIAGO CHEESE STRAWS

CRISPY ASPARAGUS

In Phyllo Shell or Puff Pastry

ASPARAGUS BUNDLES

Wrapped in Prosciutto

CHOCOLATE COVERED STRAWBERRIES

CHICKEN PESTO PINWHEELS

BEGGARS PURSES

Chorizo and Potato or Portobello and Mascarpone

ASSORTED VEGETABLE TEMPURA

With Ginger/ Garlic Teriyaki

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Action Stations

BRUSCHETTA BAR

- *Roma Tomato and Feta Cheese with Fresh Basil and Balsamic Reduction (Cold)*
 - *Pesto, Sundried Tomato and Goat Cheese (Cold)*
 - *Sautéed Spinach with Shaved Pecorino Romano (Warm)*
 - *Apricot Glazed with Manchego Cheese (Warm)*
 - *Honey Pear with Melted Brie (Warm)*

MASHED POTATO BAR

- *Idaho Potatoes with all the Toppings: Crumbled Bacon, Cheddar Cheese, Sour Cream, Chives, Brown Gravy*
- *Sweet Potatoes with Brown Sugar and Cinnamon*

RISOTTO BAR

- *Wild Mushroom, Roasted Tomato, Brown Butter, Vegetarian*

PASTA BAR

- *Penne & Bontie Pasta with Marinara Sauce, Alfredo Sauce, Assorted Vegetables, Shredded Chicken, Italian Sausage and mini Meatballs*

ASIAN STIR FRY STATION

- *Teriyaki Beef & Chicken with Vegetables and Pad Thai Noodles and a Sweet Soy Reduction*

RAW SEAFOOD BAR

- *Shrimp, Crab Claws, Crayfish, Mussels and Oysters on a Half shell (Market Price)*

SUSHI BAR

- *Assorted Rolls, Assorted Nigiri and Assorted Sashimi (Prices May Vary)*

Carving Stations

Includes Mini Rolls & Spring Mix

HONEY HAM WITH BROWN SUGAR GLAZE

ROASTED TURKEY WITH HONEY DIJON MUSTARD

PORK TENDERLOIN WITH CRANBERRY CHUTNEY

PRIME RIB WITH AU JUS

BEEF TENDERLOIN WITH HORSERADISH CREAM SAUCE

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Soups

CLAM CHOWDER

POTATO LEEK

With Sour Cream and Bacon

CORN CHOWDER

ROASTED TOMATO WITH GARLIC CROUTONS

BUTTERNUT SQUASH

With Crème Fraîche (Seasonal)

VEGETABLE

With Brown Rice (Optional: Beef)

CREAM OF ASPARAGUS

WHITE BEAN

With Swiss Chard Leaves

Main Course Salads

GREEK PASTA SALAD

Oven Roasted Tomatoes, Feta Cheese and Fresh Herbs in a Sweet Balsamic Vinaigrette

OVEN ROASTED RED BLISS POTATO SALAD

Caramelized Onions, Red Peppers and Scallions topped with Fresh Parmesan Reggiano

GRILLED CHICKEN SALAD

With Walnuts, Grapes and Dried Cranberries

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Entrée Salads

MIXED GREEN SALAD

With Tomatoes, Red Onions and Goat Cheese with a choice of Ranch, Champagne Dijon Vinaigrette or Balsamic Vinaigrette

CLASSIC CAESAR SALAD

With Roma Tomatoes, Croutons and Fresh Parmesan Reggiano with Parmesan Crisps

MIXED BABY GREENS

With Roma Tomatoes, Shredded Cheddar, Cucumber and Red Onion with a choice of Ranch, Balsamic Vinaigrette or Citrus Vinaigrette

MIXED GREEN SALAD WITH SPICED PECANS

Topped with Mandarin Oranges and Goat Cheese served with Citrus Vinaigrette

CAPRESE SALAD

Buffalo Mozzarella, Fresh Tomatoes, Basil, Extra Virgin Olive Oil, and Balsamic Reduction

WEDGE

Iceberg Lettuce, Blue Cheese, Cucumbers, Sweet Grape Tomatoes and Blue Cheese Dressing

GRILLED PORTABELLO MUSHROOM & ASPARAGUS SALAD

With Grilled Scallions topped with Goat Cheese tossed in a White Balsamic Vinaigrette

FRESH SPINACH SALAD

With Warm Bacon Dressing, Gorgonzola Cheese and Sliced Red Onion with a Parmesan Bread Stick

TOMATO STACK

With Arugula and Herb Oil with Citrus Vinaigrette (Seasonal)

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Side Selections

SAUTEED SPINACH

With Shaved Parmesan Reggiano

BRAISED FENNEL**BRUSSEL SPROUTS, SQUASH, AND ZUCCHINI SAUTE****POLENTA**

Creamy with Butter and Pecorino Romano or Baked Polenta Squares with Roasted Red Pepper

DAUPHINOISE POTATOES (ADDITIONAL CHARGE)

With Smoked Gouda

THREE CHEESE MACARONI AND CHEESE

With Cheddar, Asiago and Gruyere

BUTTER BRAISED HARICOT VERTS (ADDITIONAL CHARGE)

With Toasted Almonds

ROASTED OR STEAMED BROCCOLI

With Extra Virgin Olive Oil and Roasted Garlic

HONEY GLAZED BABY CARROTS**WILD RICE MEDLEY**

With Shaved Parmesan Reggiano

ROASTED ROOT VEGETABLES

(Carrots, Parsnips, Onions)

WILD MUSHROOM MEDLEY

With Butter, Rosemary and Thyme

RATATOUILLE**GRILLED ASPARAGUS**

With Lemon Zest

BUTTERED WHOLE KERNEL ROASTED CORN

With Red Bell Pepper

DEEP-FRIED FINGERLINGS (ADDITIONAL CHARGE)

With Extra Virgin Olive Oil

RICE PILAF**SWEET POTATO FRIES****MASHED PARSNIP AND POTATO**

With Chopped Chives

GRILLED ASPARAGUS BUNDLES

Wrapped in Prosciutto or Bacon or Tied with Roasted Green Onion

SOUTHERN STYLE CUT GREENBEANS**SWEET POTATO CASSEROLE****ROASTED BUTTERNUT SQUASH****GARLIC MASHED POTATOES****CREAMY PARMESAN ORZO****TWICE BAKED POTATOES****ROASTED RED BLISS POTATOES**

With Parmesan Reggiano and Sage

FIVE CHEESE SCALLOPED POTATOES**RISOTTO**

Wild Mushroom, Oven Roasted Tomato, or Brown Butter

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Chicken Entrées

PECAN ENCRUSTED CHICKEN

With Bourbon Vanilla Glaze

ROSEMARY ROASTED CHICKEN BREAST

In a Caramelized Shallot Sherry Cream Sauce

CHICKEN CORDON BLEU

Stuffed with Smoke Ham and Baby Swiss served with a Sweet Tomato Aioli

CEDAR SMOKED CHICKEN BREAST

In a Sherry Sage Beurre Blanc

CHINESE GINGERED CHICKEN

With Broccoli served with Onions, Carrots, Mushrooms and White Rice in a Savory Soy Sauce Glaze

THAI CHICKEN

With Carrots, Vidalia Onions, Wild Mushrooms and Noodles in a Creamy Red Chili Sauce (Spicy)

GREEK CHICKEN AND POTATES

With Spinach, Garlic and Kalamata Olives topped with Feta Cheese

HERB CRUSTED CHICKEN

Topped with Monterrey Jack Cheese

CHICKEN POT PIE

With Turnips, Carrots, Celery, Onions, Red Bliss Potatoes and Orange Zest Baked in a Flakey Puff Pastry

SOUTHERN STYLE FRIED CHICKEN

(Spicy or Mild)

BRAISED CORNISH HEN

CHICKEN BREAST MARSALA

BONELESS CHICKEN BREAST

With Artichoke and Sundried Tomato Sauce

CHICKEN BREAST

With Apple Raisin Stuffing

BLACKENED CHICKEN BREAST

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Beef Entrées

APPLE WOOD SMOKED SIRLOIN

With a Madeira Thyme Demi Glace

SHEPPARD'S PIE

With Braised Ground Beef, Carrots, Onions, English Peas, Corn and Roasted Potatoes topped with Melted Fontina Cheese and a Rosemary Shallot Gravy

MEATLOAF

Traditional OR

Caramelized Onion, Oven Roasted Tomatoes and Goat Cheese OR

Roasted Vegetable with Balsamic Glaze OR

Turkey Meatloaf with Feta and Sundried Tomatoes

INDIAN BEEF

With Basmati Rice and Fresh Vegetables in a Savory Sauce

STEAK DIANE

Seared Beef with a Mushroom Cream Sauce

BEEF TENDERLOIN (FILET OR MEDALLIONS)

With choice of Sauce: Blackberry Balsamic Reduction, Port Wine Butter, Sweet Balsamic Onions, Gorgonzola Cream

SIRLOIN BURGER SLIDERS

Served with Buns, Mixed Greens and Sliced Tomato

HEARTY BEEF STEW

BEEF BROCHETTES

Tenderloins With Tomatoes, Onions, Green Bell Peppers, Mushrooms and a Teriyaki Glaze

Pork Entrées

PINK PEPPERCORN & DARK BROWN SUGAR ENCRUSTED PORK LOIN

With a Cabernet Demi Glace

PORK LOIN

Stuffed with Spinach and Wild Mushrooms

MARINATED & STUFFED PORK CHOP

Italian Sausage, Fennel Seed, Roasted Tomato and Pecorino Romano

PORK TENDERLOIN ROULADES

Rosemary, Roasted Red Pepper, Feta Cheese and Pine Nuts

PORK LOIN SLIDERS

Roasted Pork Loin with Mixed Greens, Sliced Tomatoes and Honey Dijon or Cranberry Chutney

PORK MEDALLIONS

With Caramelized Onion, Apple and Cabbage in a Dark Brown Sugar Sauce

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Fish Entrées

HERB CRUSTED GROUPEL

With a Caramelized Fennel Tomato Sauce

SEARED HERB ENCRUSTED ATLANTIC SALMON

With a Sherry Sage Beurre Blanc

WHOLE LOBSTER OR LOBSTER TAIL (MARKET PRICE)

SEARED SESAME COATED AHI TUNA

With Soy Ginger Sauce

HONEY CHIPOTLE SPICY SHRIMP

Wrapped in Bacon with Brown Sugar Glaze

COD

Wrapped in Potato and Serrano Ham with Cilantro Pesto Sauce

RED SNAPPER

With Lump Crab Caper Sauce

PAN-SEARED SEA BASS

With Toasted Almond Tangerine Sauce

VANILLA BUTTER LOBSTER MEDALLIONS

GRILLED MAHI-MAHI

With Tequila Lime Cilantro Sauce

CATFISH

(Blackened or Deep Fried)

ROASTED HALIBUT

With Micro Greens and Ponzu

PAN-FRIED TROUT

With Roasted Garlic

ROSEMARY GRILLED JUMBO SHRIMP

SALMON CAKES

On a Bed of Mixed Greens with Lemon Parsley Glaze

STEAMED MUSSELS

With Pernod

CIOPPINO

Fish Stew with Mussels, Clams, Shrimp, Cod in a Tomato Based Broth

SEARED DIVER SCALLOPS

With Citrus Vanilla Sauce

Tilapia "Herb Crusted, Blackened, Or Parmesan Crusted"

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Pasta Entrées

PENNE PASTA

Served with Baby Spinach and Roma Tomatoes in a Roasted Shallot Parmesan Cream

BAKED ZITI

In a Marinara Sauce with Fresh Mozzarella

BLACKENED OR HERB ROASTED CHICKEN PENNE PASTA

With Oven Roasted Tomatoes and Spinach in a Creamy Parmesan Sauce

HOMEMADE GNOCCHI

With Crispy Prosciutto, Confit Tomatoes and Fresh Herbs (Plated Only)

CHEESE RAVIOLI

With Marinara Sauce

RICOTTA CHEESE STUFFED SHELLS

With Meat Sauce

TRI-COLOR TORTELLINI

With Sun-dried Tomatoes, Basil Pesto, Pine Nuts and Goat Cheese

SPAGHETTI WITH MEATBALLS

In Marinara Sauce

Vegetarian Entrées

GOAT CHEESE POLENTA

With Sautéed Spinach and Wild Mushroom Ragout

PORTOBELLO NAPOLEAN

GRILLED AND MARINATED EGGPLANT STACK

PASTA PRIMAVERA

VEGETARIAN LASAGNA

RATATOUILLE

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— *Veal & Lamb Entrées* —

VEAL PICCATA

With Lemon, Butter and Caper Sauce

VEAL CHOP

With Peppercorn Cream Sauce

VEAL MEDALLIONS

With Wild Mushroom Sauce

GRILLED BABY LAMB CHOPS

With Bourbon Glaze or Kona Coffee Chili Sauce

MARINATED AND GRILLED LEG OF LAMB

With a Balsamic Reduction

— *Wild Game Entrées* —

SMOKED VENISON MEDALLIONS

With Blackberry Demi Glace

BRAISED RABBIT

With Cabernet Sauvignon Sauce

VENISON AND BLACK BEAN CHILI

GRILLED QUAIL

With Balsamic Honey Glazed

ROAST PHEASANT

With Cinnamon and Bacon in a Red Chili Pecan Sauce

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ESPLANADE MEMPHIS

Dessert Selection

ASSORTED COOKIES

Chocolate Chip, Snicker Doodle, Oatmeal Raisin

ASSORTED GOURMET COOKIES

Goey Butter, Chocolate Chunk, Scottish Shortbread, Homemade Biscotti

ASSORTED MINI CHEESECAKES

SPICED CARROT CAKE

With Thai Cinnamon and Cream Cheese Icing

CHOCOLATE FONDUE

With Strawberries and Angel Food Cake

CARAMEL APPLE PIE

TRIPLE CHOCOLATE TRUFFLE CAKE

ASSORTED INDIVIDUAL TORTES

LEMON ITALIAN CREAM CAKE

CHOCOLATE GANACHE BROWNIES

GRAND ROYAL TURTLE PIE OR CHEESECAKE

LEMON MIST CAKE

CHOCOLATE LAVA CAKE

CANNOLI

BAKLAVA

CARAMEL FLAN

BLACK FOREST CAKE

KEY LIME PIE

HONEY PEANUT BUTTER MOUSSE

With Chocolate Sauce and Fresh Strawberries

NEW YORK STYLE VANILLA CHEESECAKE

With choice of Toppings: Strawberry Coulis, Almond Amaretto, Coffee Chocolate Sauce

KEY LIME CHEESECAKE

CHOCOLATE COVERED STRAWBERRIES

Drizzled with White Chocolate

BRIOCHE BREAD PUDDING

With Vanilla Spiced Rum Sauce

ASSORTED PETIFORES

ASSORTED DESSERT BARS

BOURBON STREET PECAN PIE

CARAMEL APPLE PIE

TOWERING CHOCOLATE CAKE

CHOCOLATE MOUSSE CAKE

MILE-HIGH BOSTON CRÈME PIE

RED VELVET CAKE

BISCOTTI (ASSORTED FLAVORS)

CRÈME BRULEE

BANANA PUDDING

FLOURLESS CHOCOLATE CAKE

WHITE CHOCOLATE MOUSSE

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Breads

SISTER SCHUBERT ROLLS

CORN BREAD (PLAIN OR JALAPENO)

ARTISAN BREADS

PARMESAN GARLIC BREAD

Beverages

COFFEE BAR

COCA-COLA CO. SOFT DRINKS

SWEET/ UNSWEET TEA

Teen/Kids Menu

PIZZA STICKS

CHICKEN TENDERS

PIGS IN A BLANKET

FRENCH FRIES

MINI PIZZA

GRILLED CHEESE

BURGER SLIDERS

MAC & CHEESE

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