



Seafood

Fish & Grits

Cornbread Stuffed Flounder , Cheese Grits,
Etouffee'

Tempura Calamari

Pomodoro Sauce, Cilantro-Serrano Mojo

Lobster Raviolis Mille-Feuille

Crispy Raviolis, Savory Lobster, Herb Cream Cheese,
Lemon Butter Sauce, Herb Nage'

Almond Crusted Snapper

Grilled Vegetable Relish, Meuniere Butter Sauce, Shoestring Potatoes

Saute Shrimp Farfalle

Truffle Red Pepper Butter, Roasted Pearl Onions, Tomato Concasse, Herb Nage



Mussels Limone

White Wine Lemon-Herb-Butter Broth

Tempura Grouper

Grilled-Corn, Butter Bean-Tomato Ragout, Jalapeno Hollandaise

Panko Crusted Crab Cakes

Rustic Remoulade, Organic Mixed Greens Tossed, Extra Virgin Olive Oil, Lemon Essence

Grilled Shrimp Pesto Salad

Kale & Baby Spinach, Tomato Vinaigrette, Goat Cheese Croutons

Shrimp & Crab Stuffed Eggplant

Tomato Ragout, Lemon Pepper Butter Sauce

Crab & Sweet Corn Beignets

Citrus Aioli, Chayote-Mirliton-Melon Relish



Seafood Sampler Trio

Shrimp Fritters, Basil Aioli, Panko Crab Cake, Rustic Remoulade,
Vodka Cured Salmon, Chive Creme Fraiche

Shrimp & Corn Chowder

Shrimp Fritter, Creme Fraiche, Scallion

Pan Seared Sea Bass

Cognac Coulis, Crisp Parsnips

Lobster Fried Rice

Vegetable Egg Roll, Sesame Ginger-Soy Broth

Brown Stew Snapper

Rice -N- Peas, Fried Banana, Steamed Dumpling, Vegetable Jardiniere

Bacalaitos Fritos

Saltfish Fritters, Pickles Cabbage Slaw, Sofrito Butter Sauce



Crab-Andouille Gumbo

Jasmine Rice, Cornbread

Grilled Octopus Salad

Braised Radicchio, Ginger Scallion-Chili Sauce, Lemon Vinaigrette

Seafood Ceviche

Shrimp, Squid, Mussels marinated in Natural Orange-Lime Juice, Cilantro,
Garlic Extra Virgin Olive Oil, Bonito Chips

Jamaican Pattie Trio

Beef, Chicken, Seafood, Rice-N-Peas, Plantain Chip

A's Antipasto

Mortadella, Salami, Prosciutto, Fava Bean Relish, Grilled Artichoke Hearts, Almond Stuffed Olives,
Seasonal Grilled Vegetables, Hearts of Palm, Parmigiano Reggiano Cheese.



Poultry

Confit of Turkey

Turkey Shank Slow Cooked and Preserved in Natural Jus, Candied Yams,
Southern Cooked Greens, Turkey Cracklings

Roasted & Baisted Quail

Stuffed with Smoked Bacon-Cornbread Dressing, Grilled Vegetables,
Roasted Red Pepper Reduction, Cracked Black Pepper-Tarragon Hollandaise

Crackling Roast Duck

1/2 Peking Style Duck, Citrus Glazed Yams, Rice-n-Peas,
Ginger-Black Bean Reduction Sauce

Chicken & White Bean Cassoulet

Oven Fried Chicken, Cannellini Bean-Andouille Stew, Rice, Hot Iron Corn Pancakes



Ginger Scallion Chicken

Bok-Choy, Tomato, Black Bean Lo Mein

Brown Stew Chicken

Rice -n- Peas, Steamed Dumpling, Vegetable Jardiniere

San Juan Frito Pollo

Chicken Marinated, Fried Crispy, Gandules, Tostones, Mojo Dipping Sauce

Fire Roasted Curry Chicken

Cilantro-Jasmine Rice, Bonito Chips

Real & Rustic Chicken Marsala

Free Range Chicken, Marsala Herb Reduction, Tuscan Potatoes-Cherry Peppers

Chicken and Andouille Gumbo

Jasmine Rice, Skillet Fried Cornbread



Beef

Beef Tournedos, Blue Cheese Glaze

Beef Tenderloin, Blue cheese Glacage', Haricot Vert,
Saffron Smashed Potatoes, Beurre Rouge Reduction Sauce, Potato Gaufrettes

Dry Rubbed Baby Back Ribs

Candied Baked Beans, Apple-Cabbage Slaw

Braised Beef Short Ribs

Vegetable-Jardiniere, Butter Bean-Tomato Ragout, Hot Iron Cornbread

Hot Iron Seared Veal Chop

Oven-Dried Tomatoes, Wild & Exotic Brandied Mushroom Cream, Sizzled Leeks

Tuscan Baked Spaghetti

Italian Sausage, Garlic Cream, Meat Sauce, 3 Cheese Au Gratin



Roasted Italian Sausages

Saffron Garlic Mashed Potatoes, Spinach-Feta, Aurora Sauce

Pork

Port-au-Prince Griot

Marinated Pork Fried Crispy, Congris, Tostones, Pickled Cabbage Slaw

Pernil of Roast Pork

Jasmine Rice, Red Bean Puree, Braised Yucca, Pork Cracklings

Pepper Seared Pork Loin

Saffron Mash Potato, Braised Red Cabbage, Port Wine-Raisin Reduction

St. Louis Spare Ribs

Hot&Sour BBQ Glaze, Dry Rub, Southern Cooked Collard Greens

Jamaican Jerk Pork

Rice-N-Peas, Braised Cabbage, Jerk Sauce, Fried Dumplings



Vegetarian

Alfred's Salad

Variety of Mixed Greens, Fine Herbs, Heirloom Tomatoes, Crumbled Blue Cheese
Extra Virgin Olive Oil, Balsamic Vinegar Gastrique, Orange Supremes, Parmesan Crusted Broken Bread

Woodland Mushrooms

Brandied Wild & Exotic Mushrooms, Goat Cheese Crostini

Vegetable Egg Roll

Miso-Soy Broth, Wasabi Mashed Potato

Kale & Cannellini

Kale, Olive Oil, Garlic, Cannellini Beans

Arugula, Root Vegetable & Feta

Beet, Baby Arugula, Butternut Squash, Pickled Onions, Feta



Dessert

Re-Constructed Cheesecake Ravioli

Candied Almonds, Raspberry Coulis

Quattro Cookie Mille-Feuille

Chocolate Chip, Peanut Butter, Pistachio
Vanilla Bean Ice Cream, Almond Brittle

Study of Flans

Sorell, Lime, Vanilla
Sugar Tuile Crisps

Sweet Potato Torte

Cinnamon Butter Pecan Ice Cream

Banana Walnut Pot Stickers

Coca Cola Lime Dipping Sauce



Mama Rosa's Pound Cake

Pistachio Ice Cream, Citrus Essence

Soulfood

Braised Oxtails

Butter Beans, Saffron Rice, Skillet Cornbread

Herb Roasted Chicken

Pole Beans, Cinnamon-Butter Braised Carrots, Buttermilk Biscuits

Corn Crusted Catfish

Cheese Grits, Tomato & Okra Ragout

Ham Hocks & Lima Beans

Jasmine Rice, Cornbread Pancakes



American Menu

\$10 and Up based on volume-guest count and menu selection

Includes: beverage tea, lemonade, water , seasonal dessert

Choose your meal options call for consultation and prices

Salads

Garden, Coleslaw, Potato Salad, or Three Bean Salad

Meat

Pot Roast, Steak Burger, Hot Dog, Fried Fish, Grilled Fish, Meat Loaf, Liver and Onion,
Ham Steak, or Grilled Sirloin Steak

Sides

Mashed Potatoes, Herb Roasted Potatoes, Collard Greens, Braised Cabbage,
Honey Cinnamon Carrots, Pole Beans, Black Eyed Peas, or BBQ Beans

Bread

Garlic, Buttermilk Biscuits, Corn Bread, Sliced White Bread, or Sliced Wheat Bread



Italian Menu

\$10 and Up based on volume-guest count and menu selection

Includes: beverage tea, lemonade, water , seasonal dessert

Choose your meal options call for consultation and prices

Salads

House, Caesar, or Arugula

Meat

Chicken Marsala

Steak Pizzaiola

Chicken Saltimbocca

Chicken Piccata

Chicken Parmesan

Paillard



Pepper Seared Pork Chop

Pomodoro Meatballs

Sides

Asparagus, Sautéed kale, Green Beans & Pancetta, Mushroom Risotto, or Roasted Vegetables Risotto

Pasta

Pasta Amatriciana –

tomato sauce, prosciutto, pancetta, parmesan, crushed red pepper

Penne Aurora –

marinara sauce, béchamel

Tuscan Baked Spaghetti –

Italian sausage, garlic, cream, tomato, 3 cheeses.

Bread

Italian, Ciabatta, or Crostini



South West / Mexican Menu

\$10 and Up based on volume-guest count and menu selection

Includes: beverage tea, lemonade, water , seasonal dessert

Choose your meal options call for consultation and prices

Salads

Southwest Salad or Sweet Corn Cabbage Slaw

Meat

Poblano Stuffed Peppers

with beef, rice and cheese in a tomato sauce

Burritos -

warm tortilla stuffed with rice, beans, chicken or pork, pico de gallo

Tacos -

hard tortilla shell with fish, beef or chicken, guacamole and Pico de Gallo

Fajitas -

beef, chicken or pork



Tamales -
stuffed cornmeal beef, chicken or pork

Sides

Fried beans, South West Rice, Sweet Corn Maque
Choux, or Seasonal Grilled Vegetables



BBQ Menu

\$10 and Up based on volume-guest count and menu selection

Includes: beverage tea, lemonade, water , seasonal dessert

Choose your meal options call for consultation and prices

Salads

Garden or Caesar, Potato Salad, Apple Coleslaw

Meat

Chop Chicken, Chop Pork, Ribs, Smoked Wings, Beef Brisket, Smoked Turkey, or
Polish Sausage Pepper & Onion

Sides

Yellow Rice & Black Beans, BBQ Beans, Mac & Cheese
Collard Greens, Green Beans

Bread

Garlic Bread, White Bread, Wheat Bread, or Corn Bread



Wedding Package

\$10 and Up based on volume-guest count and menu selection

Includes: beverage tea, lemonade, water , seasonal dessert

Choose your meal options call for consultation and prices

Salads

House, Caesar, or Garden

Meat

Chicken Marsala, Pepper Seared Pork Chop, Steak Pizzaiola or Grilled Fish

Sides

Grilled Vegetables, Mashed Potatoes, Herb Roasted Potatoes, Penne Aurora, or Asparagus

Bread

Garlic, Italian , French, Cornbread



Birthday Package

\$10 and Up based on volume-guest count and menu selection

Includes: beverage tea, lemonade, water , seasonal dessert

Choose your meal options call for consultation and prices

Salads

House, Caesar, Southwest or Garden

Meat

Tuscan Baked Spaghetti, Beef Brisket, Grilled or Fried Fish, Chicken Parmesan, or Grilled Sirloin Steak

Sides

Grilled Vegetables, Mashed Potatoes, Herb Roasted Potatoes, Penne Aurora, or Asparagus

Bread

Garlic, Corn, White, Wheat, or Italian



Corporate Event Package

\$10 and Up based on volume-guest count and menu selection

Includes: beverage tea, lemonade, water , seasonal dessert

Choose your meal options call for consultation and prices

Salads

House, Caesar, Southwest, Garden, or Potato Salad

Meat

Burger, Grilled Fish, Smoked Turkey, Meatloaf, Tuscan Baked Spaghetti, Chicken Parmesan, Braised Beef Jardiniere

Sides

Grilled Vegetables, Mashed Potatoes, or Asparagus

Bread

Garlic, Corn, White, Wheat, or Italian



Beverages

Coke

Mountain Dew

7-Up

Water

Lemonade

Sweet Tea

(flavored teas)

Acqua Panna

S. Pellegrino

Coffee

Hot Tea