



Scallops in Truffle Butter

Sea Scallops Pan Seared with Black Truffle Butter,
Pea Pods and Roasted Red Bell Peppers

Shrimp Scampi Provencal

Sautéed with Olive Oil, Roasted Garlic, Bruschetta Tomatoes
and Flamed with Pernod

Thai Basil Duck

Wok Fried Long Island Duck in Thai Style Vegetables,
Basil, Lemon Grass and Kaffir Lime Leaves

Angus Beef Brisket

Cold Smoked and Served on Ciabatta Bread with
Horseradish Chantilly Cream

Macaroni and Cheese

With Smoked Applewood Cheddar, Asiago and
Fresh Cream

Makers Mark Chicken

Chicken Breast Marinated in Makers Mark, Soy, then
Caramelized with Brown Sugar and Bermuda Onions

Grilled Marinated Vegetables

Asparagus, Bell Peppers, Zucchini, Portobella's
& Onions in a Balsamic Marinade

Tropical Fruit

Fresh Seasonal Tropical Fruit with
Honey Poppy Seed Dip

Feta Cheese Salad

Greek Feta, Extra Virgin Olive Oil, Kalamata Olives,
Pepperoncini, Grape Tomatoes, Capers and Lemon

Cheesecake Mousse Trio

Dutch Chocolate, Triple Mango and
Raspberry Chambord

Summer 2010

