



Cooking is at once  
child's play and adult joy.  
And, cooking done with care  
is an act of love.

*-Craig Claiborne*

## **Appetizers**

### **Cold**

#### **Sliced Fruit**

*Sliced melons, and seasonal fruits presented on elevated tiles.*

#### **Vegetable Crudités**

*Fresh cut seasonal vegetables served with our own chili cheese dip.*

#### **Antipasto**

*An assortment of imported sliced meats, Grilled vegetables marinade with fresh herb, Imported Italian cheeses, and finished oil, and imported balsamic vinegar.*

#### **Shrimp Cocktail**

*Steamed shrimp served with fresh lemons and our own cocktail sauce.*

#### **Pate**

*A selection of the best presented on marble and served with sliced fresh baked bread and crackers.*

#### **Shrimp Canapés**

*Steamed shrimp served on top of our own creamed basil dollop, topped with sun-dried tomatoes.*

#### **Relish Tray**

*A assortment of pickled vegetables and imported olives*

#### **Imported Cheese Display**

*A selection of cheeses displayed on marble tiles.*

#### **Smoked Salmon Canapé**

*Smoked salmon combined with St. Amere cheese, fresh dill, and seasoning served on top on tossed black Russian Rye.*

#### **Assorted Canapés**

*A selection of hand made canapés including shrimp, ham, and smoked chicken*

#### **Sushi and sashimi**

*With California rolls, Tuna rolls, Cucumber rolls, Crab rolls, and all varieties of rolls.*

#### **Guacamole**

*Fresh Avocados combined with Pico de Gallo and limejuice served with fried plantains and corn chips.*

## ***Chips and Dip***

*Fresh fried corn tortillas, and plantains chips served with our homemade avocado dip and our fresh Pico de Gallo*

## ***Appetizers***

***Served Hot***

### ***Spinach Dip***

*Chopped spinach tossed with cheeses and wine, than baked and served with Tortilla chip and black bread.*

### ***Italian Meat balls***

*Served in our own tomato sauce.*

### ***Swedish Meat balls***

*Meatballs oven roasted and tossed with our own special sauce, topped with our fresh herb blend.*

### ***Black Bean Quesadilla***

*Flour tortillas stuffed with cheese, and black beans, served with tomato relish.*

### ***Smoked Chicken Quesadilla***

*Flour tortillas stuffed with grilled chicken, cheese, and black beans, served with tomato relish.*

### ***Buffalo Chicken Tenders***

*Breaded chicken tenders tossed with Louisiana hot sauce, served with Blues cheese sauce and Condiments*

### ***Chicken Spring rolls***

*Served with our own orange soy dipping sauce*

### ***Vegetable Spring Rolls***

*Served with our own orange soy dipping sauce*

### ***Duck Breast Spring rolls***

*Slow roasted duck breast rolled and served with a sweet and sour sauce.*

### ***Stuffed Artichokes***

*Artichoke hearts stuffed with spinach, Parmesan cheese, and herb.*

## ***Firestone Pancetta wrapped Scallops and Water Chestnuts***

*Fresh jumbo sea scallops and water chestnuts wrapped with Pancetta bacon, then skewered and oven roasted, served on a bed of caramelized onions and Tomatoes.*

## ***Chicken Sate***

*Seward chicken breast meat grill and topped with a spice peanut sauce*

## ***Beef sate***

*Tender beef marinade, then slow roasted, and topped with a Szechwan sauce*

## ***Shrimp Cigars***

*Gulf prawns stuffed with Italian Mustrada and fresh sweet basil wrapped with a foi De Brick and flashed sautéed. Served with a balsamic reduction*

## ***Bruschetta***

*Grilled crusty bread topped with sliced current tomatoes, olive oil, a hint of garlic and fresh sweet basil.*

## ***Bob's Southwestern Style Crab Canapé***

*Hand made white corn tortilla chips topped with lump crabmeat, Sour Crème, Chihuahua Cheese, and Pico De Gallo.*

## ***Flautas***

*Grilled chicken, chorizo sausage, black beans, and cheese rolled in a flour tortilla. Flashed sautéed and served with our special sour crème sauce and our chili con queso.*

## ***Toasted Raviolis***

*Our homemade toasted raviolis served with a fresh tomato marinara sauce.*

## ***Mini Crab Cakes***

*Mini crab cakes served with our key lime aioli*

## ***Buffalo Chicken wings***

*Fresh whole chicken wings tossed with Louisiana hot sauce and finished with butter.*

**Soups**  
**Served Cold**

***Cucumber Bisque***

*A puree of cucumbers, leeks, and potatoes, finished with a light crème fresh and served with fresh lemon wedges*

***Gazpacho Soup***

*A combination of fresh vegetables with cilantro, lime juice, tomato juice, and seasoned.*

**Soups**  
**Served Hot**

***Cuban Black Bean***

*A combination of black beans, bell peppers, mirepoix pureed and finished with sherry*

***Tortilla Soup***

*Chicken stock blended with chicken meat, bell peppers, mirepoix, tomatoes, and corn tortillas*

***Lobster Bisque***

*Fresh Lobster braised with cognac and simmered with fresh vegetables and a fume, then pureed and finished with crème fresh.*

***New England Clam Chowder***

*Baby chopped clams combined with smoked bacon, white mirepoix, potatoes, and fresh herb, served with oyster crackers.*

***Alaskan Clam Chowder***

*Baby chopped clams combined with smoked bacon, mirepoix, potatoes, yellow corn, and green beans.*

***Chili***

*Our home-made with toppings*

## Salads

### **Pasta Salad 1**

*Penne pasta tossed with fresh marinara and tomato vinaigrette, finished with fresh sweet basil and Calamatta olives.*

### **Mixed Baby greens**

*Served with choice of dressings.*

### **Tomato Buffalo Mozzarella salad**

*Fresh grown Florida tomatoes and layered with buffalo Mozzarella cheese and topped with our basil vinaigrette.*

### **Baby Green Salad**

*Baby greens tossed with grape seed oil and limejuice, served with fresh cucumbers and current tomatoes.*

### **Pasta Salad 2**

*Penne pasta combined with calamatta olives, sun-dried tomato vinaigrette, and a rich tomato sauce. Tossed with fresh basil*

### **Grilled Tuscan Style Vegetables**

*A seasonal selection of herb grilled vegetables.*

### **Caramelized Chiote Salad**

*Home grown greens tossed with grape seed oil, and served with caramelized chiote and spanish blue cheese. Topped with a balsamic reduction and roasted black walnuts.*

### **Caramelized Apple Salad**

*Home grown greens tossed with grape seed oil, and served with Caramelized apples and blue cheese. Topped with a balsamic reduction and roasted pine nuts.*

### **Classic Potato Salad**

*Red bliss potatoes tossed with onions, celery, roasted red peppers, whole grain mustard, and tossed with mayonnaise.*

### **Silver Platter C.E.C. Potato Salad**

*Red bliss potatoes tossed with onions, pancetta bacon, celery, green onions, whole grain mustard, and tossed with mayonnaise.*

## **Sandwiches**

### **Served Cold or Hot**

#### **Roasted Pork Po-Boy**

*A fresh baguette topped with slow roasted pork, fried sweet potatoes, line aioli, and dressed.*

#### **Tuscan Roast Beef**

*Slow roasted beef top round slice and served on our fresh facaccia bread. Topped with slice provolone cheese, roasted Portobello mushrooms, and roasted red pepper aioli.*

#### **Southwestern Smoked Turkey Salad**

*Smoke turkey chopped and tossed with blend of seasonings and aioli. Served on fresh 7 grain bread and topped with sliced tomatoes and Alfalfa sprouts.*

#### **Tampa Bay Cuban sandwich**

*Sliced ham, Smoked turkey, Swiss cheese, and pickles served on Cuban bread and pressed grilled, dressed with Dijon mustard.*

#### **Assortment of Finger sandwiches**

*Smoked southwestern chicken salad on sour dough bread  
Dijon ham salad on rye bread  
Curried shrimp salad on onion bread.*

#### **The French Picnic**

*A presentation of herb grilled chicken breast, St. Andre cheese and French bread.*

#### **Hoagie Sandwich**

*A large French roll topped with ham, turkey, roast beef, lettuce, tomatoes, and cheese, and dressed with balsamic vinaigrette.  
Served with condiments*

#### **Muffuletta Sandwich**

*Sliced Mortadella, Prosciutto Ham, Mozzarella Cheese, and Provolone Cheese served on homemade Focaccia Bread topped with Campanada, sliced tomatoes, and Romaine Lettuce.*

#### **Grilled Lemon Chicken**

*Chicken Breast marinade with olive oil, garlic, lemon juice, and lemon basil grilled and served with soft onion roll, and condiments.*

## ***Grilled hot-dogs***

*Served with buns and condiments*

## ***Grilled Hamburgers***

*Served with buns and condiments*

## ***Grilled Italians***

*Fresh Italian sausage grilled and topped with onion and peppers,  
served with bun.*

## ***Grilled Barbeque Chicken Breast***

*Served with our own Sauce with bun.*

## ***Pulled Pork Sandwiches***

*Slow roasted Porkloins finished with my own sweet smoked barbeque sauce served on a bun*

## **Entrees**

### ***Whole Roasted Beef Tenderloin***

*Pismo beef tenderloin rolled in crack peppercorns, garlic, and our fresh herb combination then flashed grilled then slow roasted to perfection and topped with a rich Bordelaise sauce.*

### ***Barron of Beef***

*Aged beef strip-loin cleaned then rolled in crack peppercorns, garlic, and our fresh herb combination. Flashed grilled and then slow roasted to perfection, topped with a rich Bordelaise sauce.*

### ***Oak Roasted Prime Rib***

*Choice aged prime rib of beef seasoned with garlic, crack peppercorns, kosher salt, sesame oil, and our fresh herb, slow roasted with our own special process.*

### ***Roast Strip loin***

*Choice strip loin rolled with cracked pepper, fresh Italian herb, roasted garlic, and olive oil. Slow roasted and served with a horseradish mousse, or Sherry demi-Glaze*

## ***The Southwestern Mixed Grill***

*A Florida Tequila lime stuffed lobster tail topped with a chipotle lime beurre blanc, accompanied with a Herb roasted and slice Beef tenderloin served on top of a roasted Portobello mushroom and your choice of a rich Sangria wine sauce or Béarnaise Sauce. Served with Oven Roasted Potatoes seasoned with rosemary and asparagus topped our Dijon Sauce.*

## ***The Mixed Grill***

*A herbed stuffed lobster tail, accompanied with a Herb, and garlic roasted and slice Beef tenderloin with choice of a rich red wine sauce or Béarnaise Sauce. Served with Oven Roasted Potatoes and asparagus topped our Dijon Sauce.*

## ***Grilled Lemon Chicken***

*Chicken Breast marinade with olive oil, garlic, lemon juice, and lemon basil grilled*

## ***Chicken Marsala***

*Herbed grilled chicken breast topped with our version of a Marsala sauce.*

## ***Barbequed Baby Back Ribs***

*Fresh baby back ribs slowly roasted till just before they fall off the bone, dipped with are Silver Platter C.E.C. home made barbequed sauce.*

## ***Roasted Cuban Style Pork loin***

*Pork loin stuffed with prunes, carrots and seasonings rolled tied, and slow roasted.  
Served with a sour orange sauce*

## ***Cajun Jambalaya***

*Braised Chicken and Andouille Sausage finish with a rich, thick, and spicy broth served over a traditional dirty rice.*

## ***Creole Catfish***

*Catfish breaded and bakes the topped with a light shrimp fumet with peppers, green onion, celery, and a touch of spice.*

## **Sides**

### ***Spanish Style Rice***

*White rice blended with tomatoes, onion, saffron, Tosso ham, and bell peppers simmered slow*

### ***Rice Pilaf***

*White rice simmered with a mirepoix, herbs, and seasoning slow simmered*

### ***Wild Mushroom Risotto***

*A combination of exotic mushrooms tossed with Arborio rice and finished with white wine and butter.*

### ***Richards Dirty Rice***

*White rice with bell pepper, celery, scallions, tomatoes, and seasoning simmered in alight broth.*

### ***Oven Roasted Vegetable***

*A combination of seasonal vegetables seasoned and oven roasted.*

### ***Roasted Sweet Corn***

*Fresh whole corn ears soaked with milk and butter and slow roasted in there husks*

### ***Corn Cobbets***

*Sweet corn boiled with butter and crème*

### ***Asparagus Dijon***

*Fresh asparagus blanch and topped with our own Dijon sauce with sundried tomatoes and fresh herb*

### ***Braised Sweet corn***

*Tender early corn braised with sweet crème butter and lightly seasoned.*

### ***Steamed Green Beans***

*Cut green beans steamed and tossed with olive oil and fresh herbs.*

### ***Steamed Asparagus***

*Steamed asparagus topped with are special roasted garlic, grape tomato, lemon, and white wine sauce.*

### ***Fried Green Tomatoes***

*Green tomatoes marinade with buttermilk then tossed with corn meal and bread crumbs. Then fried and served with a Key Lime Aoili.*

### ***Mushi Mushi***

*Braised sweet corn with Smoked peppers and sour cream, tossed with fresh Herb and seasoning.*

### ***Oven Roasted Potatoes***

*Herbed red bliss potatoes tossed with oil and slow roasted.*

### ***Scallion Mashed Potatoes***

*A combination of potatoes slow boiled then tossed with scallions, butter, sour crème, and seasoned then hand mashed.*

### ***Parsley Buttered Potatoes***

*Red B potatoes halved and boiled, then tossed with fresh parsley and butter.*

### ***Lyonese Potatoes***

*Prepared Silver Platter C.E.C. style. Slice white potatoes sautéed with roasted leeks, fresh herb, and seasoned.*

### ***A la Polonaise Potatoes***

*Boiled potatoes draped with butter, then rolled in seasoned breadcrumbs and browned.*

### ***Au Gratin Potatoes***

*The classic with a little twist.*

### ***Buck Board Bean***

*Pinto beans slow simmered with onions garlic seasoning and a slight hint of jalapeño peppers and finished with Queso Fresco*

## ***Buffet Stations***

### ***Caesar Salad Station***

*Fresh cut romaine accompanied with your choice of our fresh croutons, Asiago cheese, fresh ground pepper, and our own Caesar dressing.*

### ***Pasta Station***

*Penne and Bowtie pasta tossed with your choice of Alfredo sauce, Marinara, Grilled chicken, or Italian sausage and condiments.*

## ***Fajita Bar***

*Grilled Chicken, roasted pork, and grilled beef tossed with braised peppers and onions, served with warm flour tortillas and condiment.*

## ***Build your own popcorn chicken Po Boy***

*The station includes all of the fixing to make and dress your own Po Boy*

## ***Carving station***

### ***Grilled Beef Tenderloin***

*Beef tenderloin rolled in fresh herb, crushed pepper, and garlic. Slow roasted and served with our Bordelaises sauce.*

### ***Oven roasted Barron of Beef.***

*Choice beef strip loin cleaned and rolled in herb and garlic, and slow roasted with oak, served with our own red wine reduction sauce.*

### ***Oak Roasted Prime Rib***

*Choice aged prime rib of beef seasoned with garlic, crack peppercorns, kosher salt, sesame oil, and our fresh herb. Slow roasted with our own special process*

### ***Roasted Cuban Style Pork loin***

*Pork loin stuffed with prunes, carrots and seasonings rolled tied, and slow roasted.  
Served with a sour orange sauce*

### ***Oven Roasted Pork Tenderloin***

*Pork tender loin topped with our own orange compote, then roasted to perfection.*

### ***Roasted Turkey Breast***

*Turkey breast Slow roasted with are special process, served with our own apple cranberry chutney.*

### ***Oven roasted stuffed turkey Breast***

*A turkey breast stuffed with focaccia bread crumbs and vegetables. Tide and slow roasted to perfection, served with homemade herbed turkey gravy.*

***All of the above are served with fresh baked bread.***

## **Dessert**

### ***Strawberries & Cream.***

*Fresh sliced strawberries tossed with sugar, brandy, and vanilla.  
Served with lemon pound cake and whipped crème.*

### ***Sopaipilla***

*A sopaipilla is a light dough like pastry flash sautéed and topped with honey, cinnamon, and powdered sugar*

### ***Fresh baked Cookies and Brownies.***

### ***Holiday Dessert selection***

*A selection of desserts in accordance with the holiday*

### ***Dessert Station***

*Assorted cakes and pastries Served with coffee, tea, and espresso.*