



## **Hor's Douvres**

***By the Piece***

**Tier I**

***Tarte Flambeè***

*Caramelized Onions, Smoked Bacon and Cream*

***Welsh Rarebit Rounds***

*An Appetizer Version of the famous British Dish*

***Bruschetta Italiano***

*Peppered Croustini topped with Buffalo Mozzarella, Tomatoes  
and Fresh Basil*

***Gougeres***

*Traditional French Savory Cheese Puffs*

***Gourmet Ploughman's***

***Crusty French Bread with Brie and Pear Salsa***

***Pigs in a Blanket***

*Jumbo Hot Dog, wrapped in Cheese and Puff Pastry.*

***Pissaladière***

*Baked Bread Dough topped with Anchovies and Niçoise Olives.*

*(A 15% gratuity will be added to all meals)*



## ***Tier II***

### ***The Invisible Chef's Blazin Bourbon Wings or Tenders***

#### ***Roast Beef Wellington***

*Baked Puff Pastry filled with a mixture of Roast Beef, Swiss cheese and Mushrooms served with a Horseradish Sauce*

#### ***Asian Wraps***

*Bahn Mi Wraps with Smoked Ham, Pork, Bean Sprouts, Cucumbers and Asian Chili Sauce*

#### ***Elegant Sweet Potato Skins***

*Sweet Potato Skins filled with Brie Cheese and Candied Walnuts*

#### ***Swedish Meatballs***

*Traditional Veal and Chicken Meatballs in a Lemon Cream Sauce*

#### ***Savory Cream Cheese Bites***

*With Red Grape Relish*

#### ***Cubans***

*Bite-sized Pressed Sweet Bread filled with Blackened Pork, Ham, Mustard, Cheese and Pickles*

*(A 15% gratuity will be added to all meals)*



### **Tier III**

#### **Mu Shu Wonton Cups**

*Baked Wontons with Plum Sauce filled with Pork Mu Shu*

#### **Mini Cheeseburger**

*Appetizer or kid's treat.*

#### **Red Bliss Potato Halves**

*Filled with Montrachet, Smoked Bacon and Chives*

#### **Miniature Reuben**

*Open-Faced on Cocktail Rye with Swiss, Sauerkraut and 1000 Island*

#### **House-made Carolina Barbeque on Biscuit Rounds**

#### **Southern Eggrolls**

*With Peach-Red Pepper Chutney*

#### **Sweet Potato Apple Purses**

### **Tier IV**

#### **Salmon and Potato Cakes**

*Poached Salmon Cakes with Shredded Potatoes on a Bed of Crème with  
Dijon Mustard and Fresh Spinach.*

#### **Shrimp Cocktail**

*Giant prawns seasoned Maryland style with Wasabi Cocktail  
Sauce*

#### **Cilantro Shrimp**

*Steamed Shrimp with Cilantro Pesto served on Tasting Spoons*

### **Market Price**

#### **Special Occasion Cakes**

#### **Mini European Pastries**

#### **House-made Home style Desserts**

*(A 15% gratuity will be added to all meals)*



## **Light H'ors D'ouvres**

### ***House-made Ranch Pecan Cheese Ball***

*With Gourmet Crackers*

### ***Dry Snacks***

*Potato Chips and Dip, Pretzels, Fritos*

### ***Crudité***

*Assorted Fresh Seasonal vegetables with Dip*

### ***Nacho Chips***

*With Red and Green Salsa*

### ***Hummus and Pita***

### ***Domestic Cheese and Crackers***

### ***Spinach and Artichoke Dip***

*With Gourmet Crackers and freshly Baked Crostini*

### ***Market Price***

#### ***Nuts***

*Peanuts, Cashews, or Mixed Nuts*

*(A 15% gratuity will be added to all meals)*



Packages

Luminary

**House-made Ranch Pecan Cheese Ball**

*With Gourmet Crackers*

**Cajun Crudité**

*Fresh Vegetables with Chili Lime Vinaigrette*

**Tarte Flambee**

*Caramelized Onions, Smoked Bacon and Cream*

**Elegant Sweet Potato Skins**

*Topped with Brie, Candied Walnuts and Chives*

**Swedish Meatballs**

*Traditional Meatballs of Veal and Chicken in a Lemon Crème Sauce*

**The Invisible Chef's Blazin' Bourbon Chicken Wings**

Eminence

**Imported and Domestic Cheese**

*Assortment of Domestic Cheeses, Seasonal Fruits and Gourmet Crackers*

**Tapenade and Asiago Croustini**

**Petite Yeast Rolls**

*Filled with House-made Creole Chicken Salad*

**Mu Shu Wonton Cups**

*Baked Wontons with Plum Sauce filled with Pork Mu Shu*

**Red Bliss Potatoes**

*Filled with Montrachet, Smoked Bacon and Chives*

**Pizza Bites**

*Topped with Marinated and grilled Chicken, Pesto and Sun-dried Tomatoes*

**Angus Beef Sliders**

*(A 15% gratuity will be added to all meals)*



**Aesthete**

**Fruit Kebobs**

*With Grand Mariner Dipping Sauce and Ganache Presented on a Pineapple Tree*

**Marinated and Grilled Vegetables**

*with Spicy Boursin and Pita*

**Camarones**

*Steamed Shrimp with Cilantro Pesto Served on Tasting Spoons*

**Savory Cream Cheese Bites**

*With Grape Relish*

**Baked Brie en Croute**

*Topped with Marmalade, Apples and Pecans*

**Roast Beef Wellington**

*Puff Pastry filled with Roast Beef and Mushrooms with a Horseradish Dipping Sauce*

**Asparagus Tarte**

*With Vacherin Cheese*

**Italian Chicken Bundles**

*Wrappers filled with Chicken and Spinach with an Herbed Tomato Sauce*

*(A 15% gratuity will be added to all meals)*



## **Aficionado**

### **Tomato Confit, Basil and Montrachet Terrine Crudités**

*With roasted Red Pepper and Garlic Cheese Dip*

### **Maryland Style Crabcakes**

*Jumbo Lump with Habanero Corn Relish and Tequila Lime Crème Fraiche*

### **Papaya and Mango Crostini**

### **Welsh Rarebit Rounds**

*An Appetizer Version of the famous British Dish*

### **Viennese Table**

*Selection of Miniature European Desserts*

**Prepared by a Uniformed Chef**

### **Pasta Station**

*Farfelle and Penne Rigate tossed with Alfredo or Marinara Sauces with Condiments of Pepperoni, Italian Sausage, Peppers, Onions and Olives*

### **Prime Rib of Beef**

*Encrusted in Horseradish and Garlic and Served with Assorted Condiments  
and Rolls*

*(A 15% gratuity will be added to all meals)*



## **Connoisseur**

***Imported and Domestic Cheeses With Smoked Meats***  
*Seasonal Fruit, Gourmet Crackers, Crostini*

***Crudité***  
*Fresh Seasonal Vegetables with Dips of Roasted Pepper and Garlic*

***Coconut Shrimp***  
*Jumbo Prawns Hand-tossed in Coconut with Luau Sauce*

***Turkey Roulade***  
*Roast Breast filled with Jalapeno Cornbread Stuffing and Bourbon Bacon Maple Glaze*

***Salmon and Potato Cakes***  
*On a bed of Cream, Spinach and Dijon Mustard*

## ***PREPARED BY A UNIFORMED CHEF***

***Hoisin Herbed Breast of Duckling***  
*With Spring Onions on Crepes*  
***Porcini Crusted Tenderloin of Beef***  
*With Wild Mushroom Demi-glace*

***Viennese Table***  
*Selection of Miniature European Pastries*

*(A 15% gratuity will be added to all meals)*



### **Action Stations**

#### **California Caesar Salad**

*Hearts of Romaine with a Green Goddess Caesar Dressing tossed  
with Asiago Cheese*

*Choice of*

*Grilled Shrimp or Grilled Breast of Chicken*

#### **Pasta Station**

*Farfelle and Penne Rigate*

*With Alfredo and Marinara*

*Tossed with Peppercini, Italian Sausage, Peppers, Onions or Mushrooms*

#### **Carving Board**

*Citrus Marinated and Grilled Breast of Turkey*

*Cajunized Buffalo Fried Turkey*

*Bourbon Glazed Pit Ham*

*With an Assortment of Rolls, Mustards, Aolies and Sauces*

#### **Dessert Crepes**

*Delicate House-made Crepes*

*Suzette or Ganache*

*(A 15% gratuity will be added to all meals)*



## **DINNER BUFFETS**

*(Included with all buffets are assorted rolls and butter, and beverages of sweetened iced tea)*

### **Fayetteville's Favorite**

#### **Bella Key Salad**

*Hearts of romaine tossed with Italian Vinaigrette, Croutons  
and freshly grated Asiago Cheese*

#### **Seasonal Fresh Fruit Salad**

*with Creamy Liqueur Fruit Dipping Sauce*

#### **London Broil**

*Marinated and grilled flank steak with a wild mushroom Demi Glace*

#### **Chicken Champlaine**

*Boneless breast of chicken filled with an apple sage dressing  
and topped with a tarragon crème*

#### **Roasted New Potatoes**

*Seasoned with roasted garlic, olive oil and fresh rosemary*

#### **Seasonal Vegetable Medley**

*(A 15% gratuity will be added to all meals)*



## **Sous Chef's Favorite**

### ***Baby Spinach Salad***

*With a Tarragon Egg Dressing*

### ***Marinated Pasta Salad***

### ***Chicken Roulade***

*Baked Breast of Chicken stuffed with a Parmesan Bacon Spinach Bread Stuffing with a White Wine Sauce*

### ***Salisbury Steak with Mushrooms and Madeira***

*Angus Ground Steak topped with a Rich Mushroom and Madeira Wine Sauce, Bacon Bits and Chives*

### ***Roasted Garlic Mashed Potatoes***

### ***Seasonal Vegetable Medley***

## **Saucier**

### ***Iceberg and Watercress Salad***

*With House-made Grilled Onion Bleu Cheese Dressing*

### ***Marinated Pasta Salad***

### ***Chicken Saltimbocca***

*Breast of Chicken in a Mushroom Sage Sauce*

### ***Lori's Lasagna***

*Pasta layered with Ricotta, Monterey Jack, and Parmesan Cheeses and a Tomato Meat Sauce*

### ***Carolina Rice Pilaf***

*Roasted Vegetable Seasoned White and Wild Rice Pilaf*

### ***Roasted Green Beans***

*With Balsamic Vinegar*

*(A 15% gratuity will be added to all meals)*



## **Rotisseur**

### ***The Invisible Chef's House Salad***

*Selected baby greens with diced tomato, cucumber, roasted pine nuts and a house-made Cabernet Vinaigrette*

### ***Italian Salad***

*Vegetable Salad with Tomato, Cucumber, Onion, Red Bell Pepper, Zucchini, Artichoke Hearts, Olives, Peperoncini all in a seasoned Oil and Vinegar Dressing*

### ***Fresh Salmon***

*Lightly Poached Salmon on a Bed of Red Onion and Chili Relish*

### ***Braised Beef***

*With Herb Dumplings and a Cracked Black Peppercorn Sauce*

### ***Chipotle Mashed Sweet Potatoes***

*Mashed sweet potatoes flavored with chipotle chilies, brown sugar and cinnamon.*

### ***Seasonal Vegetable Medley***

## **Grillardin**

### ***Iceberg and Watercress Salad***

*With a house made grilled onion bleu cheese dressing*

### ***New Potato and Asparagus Salad***

*Red Potatoes, Asparagus, and Roasted Red Bell Peppers with Shallots and Chives coated with Lemon and Dijon*

### ***Roast Prime Rib of Beef***

*Carved to order by a uniformed chef*

### ***Chicken Saltimbocca***

*Sautéed Chicken Breasts topped with Prosciutto and Provolone and covered with a Mushroom Sage Sauce*

### ***Horseradish Smashed Potatoes***

*With Caramelized Onions*

### ***Seasonal Vegetable Medley***

*(A 15% gratuity will be added to all meals)*



## **Hawaiian Luau**

### **Mandarin Orange Salad**

*Mandarin Orange Slices with red Bell pepper and Water Chestnuts in a Sweet Spring Mix*

### **Maui Pasta Salad**

*Pasta with Diced Mango and Papaya, Scallion, Celery and Carrot with Rice Wine Vinaigrette*

### **Kalua Pork**

*Delicious Slow-roasted Pork, Hand Rubbed with sea Salt, Wrapped in Ti Leaves and Slow Smoked  
Carved by a Uniformed Chef*

### **Orange Peel Chicken**

*Soy Teriyaki Base with Orange Peel and Boneless Breast of Chicken*

### **Pina Colada Rice**

*Pina Colada Infused White and Wild Rice with Chunks of Pineapple, Twice Baked*

### **Zucchini with Roasted Red Peppers and Macadamia Nuts**

### **Roasted Sweet Potatoes**

*With Honey and Lime*

### **Haupia**

*Hawaiian Coconut Pudding*

### **Pineapple Tree**

*Seasonal Fruit arranged on a Tall Pineapple Tree, served with Ganache*

*A 15% gratuity will be added to all meals)*



## Desserts

**Lemon Chiffon Cheesecake**  
*With Strawberry Sauce*

**Clafouti**  
*A heavenly Marriage of a French Pancake and Louisiana Bread Pudding*

**“In Your Mouth” Brownies**  
*House-made and Fudgy*

**Pina Colada Pie**  
**Pineapple Coconut Chiffon Pie**

**Strawberry Swiss Roll**  
*French Sponge Cake with Strawberries and Cream*

**Profiteroles with Ganache**  
*House-made Cream Puffs with Chocolate Sauce*

**Bourbon Street Pecan Pie**  
*Deep Dish Pecan Pie Laced with Bourbon*

**Baby Bundt Cake**  
*Chocolate Cake Drizzled with Ganache*

*A 15% gratuity will be added to all meals)*



*DINNER*

***Dinners Plated at Your Service***

*(Included with all meals are assorted rolls and butter, and sweetened iced tea)*

***Bella Key Salade***

*Hearts of romaine tossed with Italian Vinaigrette, Croutons  
and Freshly Grated Asiago Cheese*

***Beef Wellington III***

*Filet Mignon wrapped in a Puff Pastry filled with Spinach,  
Bleu Cheese and Caramelized Onions*

***Horseradish Mashed Potatoes***

***Medley of Fresh Seasonal Vegetables***

***Lemon Chiffon Cheesecake***

*With strawberry Coulis*

*(A 15% gratuity will be added to all meals)*



## ***The Invisible Chef's House Salade***

*Selected Baby Greens with Diced Roma Tomato, English Cucumber, Roasted Pine Nuts and a House-made Cabernet Herb Vinaigrette*

## ***London Broil with Wild Mushroom Demi-glace***

*House Specialty! Marinated and Grilled Steak Thinly Sliced, served with a Wild Mushroom Demi-glace*

## ***Roasted Garlic Smashed Potatoes Medley of Fresh Seasonal Vegetables***

### ***Clafoutis***

*A Heavenly Marriage of a French Pancake and Louisiana Bread Pudding*

## ***Bella Key Salad***

*Hearts of Romaine tossed with an Italian Vinaigrette, House-made Croutons and Freshly Grated Asiago Cheese*

## ***Chicken Champlaine with Tarragon Crème***

*Boneless Breast Stuffed with an Apple Sage Dressing*

### ***Carolina Rice Pilaf***

*White and Wild Rice Simmered in a Roasted Vegetable Broth*

### ***Medley of Fresh Seasonal Vegetables***

### ***Strawberry Swiss Roll***

*French Sponge Cake with Strawberries and Cream*

*(A 15% gratuity will be added to all meals)*



***Brandied Crab Croustini***

*With Baby Frisse Salade*

***Sliced Tenderloin Diablo***

*On Fried Spaghetti Vegetables*

***Roasted Garlic Smashed Potatoes***

***Winter Vegetable Medley***

***Cranberry Peach Compote***

*With a Spicy Molasses Cookie*

***Stilton and Broccoli Soup***

*Served in an Herbed Bread Bowl*

***Sliced Oven Roasted Turkey Breast***

*With a Rich Cranberry Gravy*

***Sage, Chorizo and Pearl Onion Stuffing***

***Saucy Green Beans***

***Chocolate Pumpkin Cheesecake***

*(A 15% gratuity will be added to all meals)*



**Spicy Tomato Soup**

*Topped with Crème Fraiche and Spring Onions*

**Coffee-rubbed Game Hens**

*With Mushroom Ragout*

**Abruzzi Potatoes**

*Roasted in Cream and Chicken Stock*

**Fresh Spinach**

*Sautéed with Italian Sausage, Garlic and Olive Oil*

**Lemon Tarte**

*With Kiwi and Raspberry Coulis*

**Roasted Mediterranean Vegetable Salade**

*With Cabernet Herb Vinaigrette served with Mozzarella and Pine nuts*

**Seared Diver Scallops**

*On Cornmeal Crusted Tomatillos and Fresh Mozzarella with Raspberry Coulis*

**Spaghetti Julienne of Fresh Seasonal vegetables**

*With Fresh Herbs*

**Fuzzy Navel Peach Crepes**

*With House-made Brown Sugar Ice Cream*

*(A 15% gratuity will be added to all meals)*



## ***Creamy Wild Mushroom Soup***

*Garnished with a Brie crouton and Fresh Chive Mousse*

## ***Prawns on a Crispy Leaf Salad***

*With a Brandy and Coarse Mustard Dressing*

## ***Bourbon Street Beef Wellington***

*Beef Tenderloin topped with a Cajun Boursin Cheese, wrapped in Puff Pastry*

*accompanied by Tasso Redeye Gravy*

## ***Seasonal Vegetable Ragu with Madeira***

## ***Key Lime Tarte***

*(A 15% gratuity will be added to all meals)*

## **Boxed Luncheons**

### **Tuscan Chicken Salade**

*Grilled Chicken over Mediterranean vegetables and Mesclun mix with Cabernet Herb vinaigrette*

**Italian Snack Bread**

**Clementines**

**Spicy Molasses Crisp Cookie**

### **Pressed Cuban Sandwich**

*Cuban Bread filled with Blackened Pork Loin, Smoked Ham, Provolone, Pickles and Mustard*

**Black Bean Corn Relish**

*With Jicama, Peppers in Cilantro Lime Vinaigrette*

**Chocolate Chip Cookie**

### **Dixie Chicken Salad**

*House-made Southern Style Chicken Salad with White Meat, Served on a Freshly Baked Brioche*

**Seasonal Fresh Fruit**

**Gazpacho Salad**

**Freshly Baked "In Your Mouth" Brownies**

### **Roast Beef Wrap**

*A Spinach Wrap Filled with Sliced Roast Beef, Watercress, Horseradish Sauce, Blue Cheese and Sliced Granny Smith Apples*

**Marinated Herbed Potatoes**

**White Chocolate Macadamia Orange Crunch Cookie**

### **Turkey Tortilla Wrap**

*A Large Flour Tortilla Filled with Oven Roasted Turkey, Cheddar Cheese, Boursin Cheese, Tomatoes and Mesclun Mix*

**Gazpacho Salad**

**Seasonal Whole Fruit**

### **Italian Style Ham Wrap**

*A Sun-dried Tomato Wrap Filled with Seasoned Cream Cheese, Arugula, Romaine, Roasted Red Peppers, Red Onions, Ripe Olives and Smoked Ham*

**Marinated Herbed Potatoes**

**Freshly Baked "In Your Mouth" Brownies**

*(A 15% gratuity will be added to all meals)*