

# INTERNATIONAL PLATED AND BUFFET

## **CARVED TO ORDER CAJUN RUB ROASTED ANGUS PRIME RIB OF BEEF AUJUS**

*Served with creamed horseradish sauce*

## **FRESH BONELESS CHICKEN BREAST TARRAGON**

*Fresh boneless chicken breast dusted  
in seasoned flour, flat grilled and served  
with jardinière vegetables and fresh tarragon  
wine-lemon sauce*

## **CITRUS-HERB MARINATED FRESH BONELESS CHICKEN BREAST BUERRE BLANC**

*Marinated breast fire grilled and served  
with a lemon grass Buerre Blanc cream sauce.  
Finished with mushroom, julienne carrot  
& baby peas*

## **PENNE ALFREDO FLORENTINE**

*Fresh tossed creamy Alfredo sauce &  
adente penne pasta finished with fresh  
spinach, parmesan cheese, toasted pine  
nuts & tomato*

## **SAKE MARINATED DUCK BREAST SINGAPORE**

*Marinated breast of duck pan seared,  
sliced into medallions and served with  
fresh pear poached in plum wine,  
finished with a ginger pear chile sauce*

## **CAJUN-LIME MARINATED FRESH ATLANTIC SALMON**

*Fresh salmon fillet marinated with  
signature Cajun lime marinate, flat  
grilled and served with cilantro-lime  
compound butter, micro greens, fresh  
lemon, lime and chive.  
Finished with a lemon grass Buerre  
Blanc sauceMediterranean Shrimp  
ScampiCooked right on the table, succu-  
lent black tiger shrimp sautéed in garlic,  
olive oil, green onion, olives, mushrooms  
and wine*

## **FIRE ROASTED VEGETABLE LASAGNA NAPOLEON IL FORNO FLORENTINE**

*9 layers of lasagna pasta, ricotta, mozza-  
rella and parmesan cheeses, roasted  
vegetables, fresh spinach. Finished with  
marinara and sherry Béchamel*

*Will also include a garden salad, dressing, fresh vegetables and a starch from our  
sides menu list, Ciabatta bread sticks, butter, dessert, ice tea and coffee.*

**“PREPARED WITH HEART.. ENJOYED WITH PASSION”**