

# SPRING AND SUMMER



SWEET BASIL  
JUST RELAX... I'LL COOK

## SAMPLE MENU



# PASSED APPETIZERS

## Chicken Satay Skewers

Lemongrass Coconut Herb Marinated  
Chicken Skewers; Sweet Chili Sauce

## Pulled Pork Quesadilla

Balsamic braised onions, Mozzarella Cheese,  
BBQ Sauce, cilantro, avocado crème

## Home-made Chicken Meatball Skewers

Ground Chicken, Lemongrass, Ginger, Scallions,  
Asian Sauce

## Buffalo Chicken Dip

Creamy Buffalo Chicken & Cheese blend  
Served with Celery

## Spinach Dip

Roasted Garlic Spinach & herb cheese blend

## Smoked Salmon & Cucumber Canape

Creamy Citrus Smoked Salmon Mousse  
Pipped in a Cucumber Cup

## Duo of Jumbo Shrimp Cocktail Cup

## California Sushi Roll

Avocado, Crab, and Cucumber Sushi Roll  
Topped with Pickled Ginger & Wasabi Aioli

## Caprese Skewers

Marinated Fresh Mozzarella, Basil, Tomatoes,  
Balsamic Reduction

## Hummus Cups

Garlic Herb Hummus with sliced Celery, Carrots,  
Cucumbers, Bell Peppers, Gourmet Cracker

## BLT Sliders

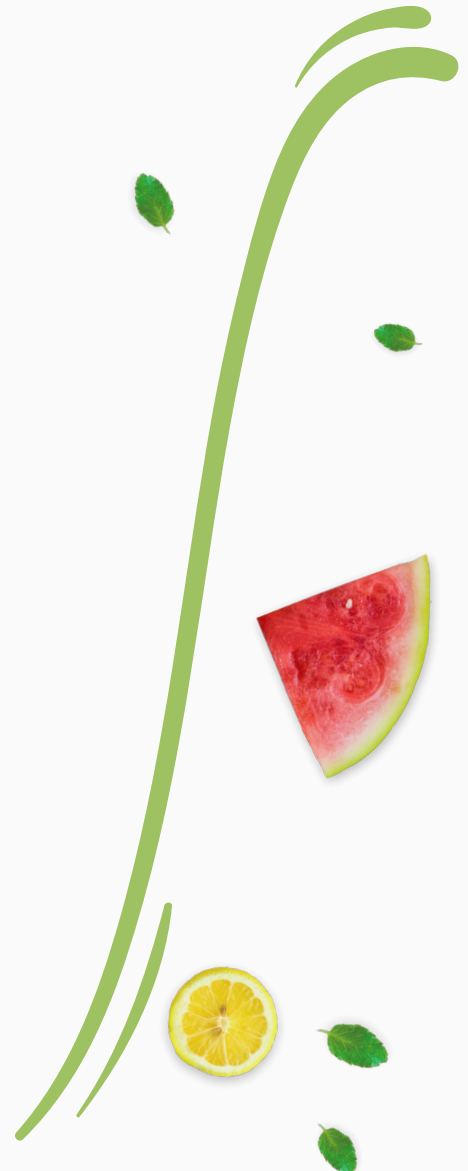
Apple-wood Smoked Bacon, Lettuce, Tomatoes  
Chipotle Aioli on a Slider Bun

## Curry Chickpea & Potato Cups

Indian Coconut Curry Chickpea & Sweet Potato Cups  
topped with Mango Chutney

## Charcuterie Cones

Assortment of Gourmet Cheese, Grapes,  
Smoked Meats, Crackers, Olives, and Strawberries





# SALADS

## **Traditional Caesar Salad-**

Shaved Parmesan Cheese, Cherry Tomatoes, Crouton

## **Garden Salad –**

Mesclun Lettuce, Red Cabbage, Cherry Tomatoes, Cucumbers, Matchstick Carrots, House Dressing

## **Blueberry Kale Salad -**

Dried Blueberries, Chili Spiced Chickpeas, Candied Peanuts, Crumbled Goat Cheese, Cider Vinaigrette, Julienned Kale

## **Watermelon Cucumber Salad**

Fresh Mint, Arugula Lettuce, Crumbled Feta Cheese, Cucumber Citrus Honey Vinaigrette

## **Mango Jicama Salad**

Juicy Mangoes, Crisp Jicama, Red Cabbage, Sweet Pickled Carrot Ribbons Lime Ginger Thai Vinaigrette

## **Barley, Greens & Grape Salad**

Baby Spinach, Shaved Radicchio, Almonds, Red Grapes, Parmesan Cheese, Herb Barley, Warm Bacon Dressing

## **BLT Salad**

Apple-wood Smoked Bacon, Romaine Lettuce, Cherry Tomatoes, Blue Cheese Dressing, Scallions

## **Cucumber Tomato Avocado Melon Salad**

Fresh Cucumbers, Cherry Tomatoes, Ripe Avocados, Juicy Cantaloupe, Citrus Basil Vinaigrette

## **Jalapeno Peach Chickpea Salad**

Arugula Lettuce, Chickpeas, Diced Grilled Peaches, Cilantro, Red Bell Peppers, Avocado Jalapeno Dressing

## **Summer Sweet Beet Salad**

Mandarin Oranges, Fresh Mint, Crumbled Pistachio, Marinated Beets, Goat Cheese, Honey Basil Vinaigrette

## **Strawberry Spinach Salad**

Candied Pecans, Crumbled Blue Cheese Poppy seed Dressing, Sweet Pickled Onions



## ENTREES

### **Blackened Catfish**

Cajun Tartar Sauce, Verde Hot Sauce and Lemons

### **Seared Salmon:**

Hot Honey Pecan Crusted, Citrus Maple Glazed, Chardonnay Citrus Butter Sauce, Lemon Garlic Butter, Sweet Mango Salsa (OR) Super Lump Crab Stuffed Salmon (+\$ MP)

### **Seared Tilapia**

Tzatziki Sauce, Lemon Dill Butter Sauce, Creole Piquant Sauce, (or) White Wine Cream Sauce

### **Seared Halibut**

Asian Carrot Miso Ginger Sauce

### **Crawfish Etouffee**

Creole Spiced Crawfish and Vegetable Stew served over Rice Pilaf

### **Jumbo Shrimp**

Lime Coconut Prawns Sauce (OR) Citrus Garlic White Wine Sauce

### **Shrimp & Bacon Pasta**

Jumbo Shrimp, Smoked Bacon, Seafood Sauce, Red Bell Peppers, Sweet Peas, Onions, Penne Pasta (one starch option will be removed)

### **Crab Cakes**

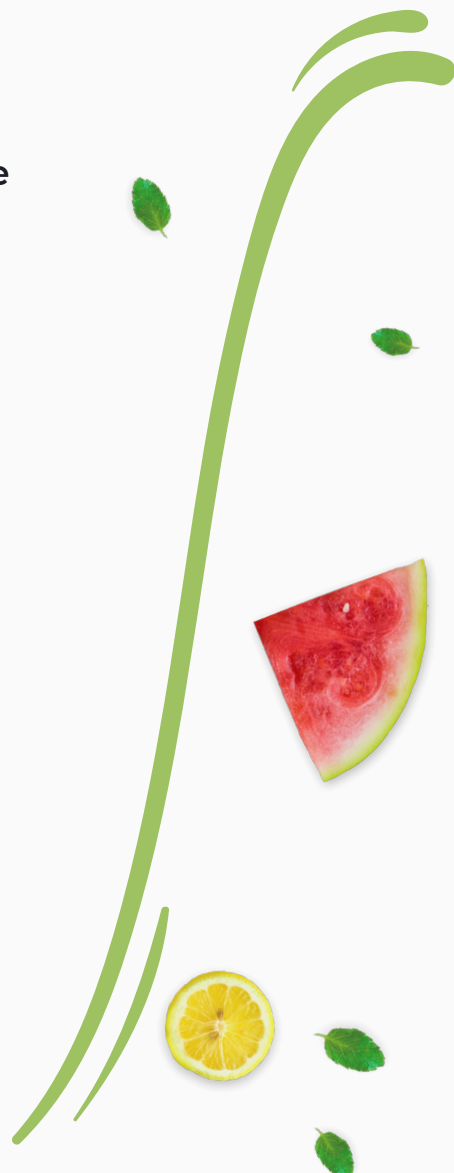
Super Lump Crab Meat, Citrus Aioli

### **Seafood Newburg-**

Large Shrimp, Bay Scallops, and Lobster Meat swimming in a luscious Cognac Cream Sauce; Hand Served in a Puff Pastry Shell

### **Broiled Rainbow Trout-**

Sweet Corn Cream Sauce and Sautéed Cherry Tomatoes



# ENTREES

## **Apricot Glazed Pork Loin**

Spiced Pork Loin, Apricot Rum Glaze, Scallion Relish

## **Swedish Meatballs**

Made from Scratch with Creamy Beef Sauce

## **Braised Beef Tips w/ Mushroom Gravy**

## **Jambalaya**

Authentic Jambalaya with Tasso Ham, Chicken, Shrimp and Andouille Sausage

## **Chicken Tikka Masala**

Chicken Thigh Meat, Creamy Curry Sauce, Cilantro

## **Grilled Garlic Flank Steak**

Served w/ Cilantro Chimichurri

## **Beef Bolognese**

Served with Fettucine Pasta

## **BBQ RIBS**

12 hour marinated Sliced Pork BBQ Ribs

## **Braised Beef Short Ribs**

Tender Short Ribs Topped with Frizzled Onions

## **Chicken Thighs-**

Herb Roasted, BBQ, Sweet Soy Glazed, Cilantro Lime Spiced (or) Fried

## **Seared Chicken Breast-**

Tender Marinated Sliced Chicken Breast

*Your choice of sauce:* Sun-dried Tomato Balsamic, Marsala Mushroom Cream Sauce, Alfredo Sauce, Herb Dijon Sauce, (or) Walnut Blue Cheese Sauce

## **Stuffed Chicken Breast**

Vegetable & Herb Cheese Stuffed Chicken Breast, Laced with a Dijon Cream Sauce

## **Tuscan Chicken**

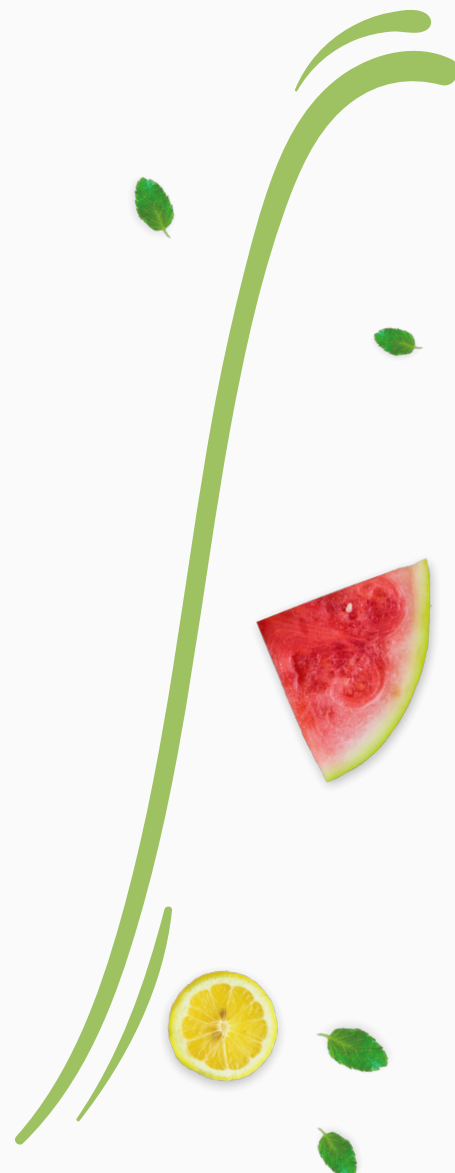
White Wine Asiago Cream Sauce, Tomatoes, Basil

## **Chicken Picatta**

Battered Chicken Breast, Citrus Capers Sauce

## **Chicken Parmesan**

Marinara Sauce & Melted Parmesan w/ Basil





## VEGETABLE

**Smoked Garlic Kale Greens**  
**Southern Collard Greens**  
**Balsamic Sugar Snap Peas & Cherry Tomatoes**  
**Garlic Butter Green Beans**  
**Sweet Onions, Bell Pepper & Broccoli Medley**  
**Grilled Mexican Corn Salad**  
**Garlic Asparagus**  
**Glazed Malibu Carrots**  
**Schezwan Green Beans**  
**Summer Corn & Lima Bean Succotash**



## STARCH

**Bell Pepper & Pistachio Quinoa –**  
**Bell Pepper, Herbs, Toasted Pistachios, Citrus Oil**

**indian Cous Cous-**  
**Turmeric Spiced Cous Cous, Cranberries,**  
**Toasted Almonds, Scallions**

**Candied Yams**

**Herb Roasted Potatoes –**  
**Red Bliss Potatoes tossed in Butter Herbs**

**Wild Rice-**  
**Italian Spices, Dried Cranberries**

**Pomegranate Barley Medley**  
**Citrus Herb Fennel, Pomegranate, Buttered Barley**

**Rice Pilaf**  
**A Blend of Bell Peppers, Onions, and Herbs**  
**tossed with Yellow Rice**

**Five Cheese Mac and Cheese -**  
**Béchamel Cheese Sauce baked with Macaroni Pasta**

**Sweet Potato Casserole- Signature dish**

**Pesto Orzo Pasta -**  
**Orzo, Pesto, Tomatoes and Feta Cheese**

**Buttermilk Basil Mashed Potatoes –**  
**Mashed Potatoes with Basil, Garlic and Buttermilk**  
**(Can be substituted for Horseradish Mash,**  
**Sour Cream Chive or Buttermilk Garlic Mash)**



## BEVERAGE SELECTIONS

Sweet Tea

Citrus Sweet Tea

Hibiscus Street Tea

Strawberry Lemonade

Lemonade

Lavender Lemonade

Citrus Peach Cooler

Blueberry Mint Cooler

Mocktail Sangria

Mango Orange Mojito

