

Special party menu

COCKTAIL HOUR

Bahamian orange bourbon Sautee shrimp herbs garlic French bread

Sautee shrimp serve with herbs garlic toasted French bread

Sweet finger angle deep fried shrimp henny pear mango chutney

batter deep fried shrimp serve with henny pear mango chutney

Brie cheese asparagus wrap prosciutto Fresno figs truffle essence

brie cheese and asparagus wrap with prosciutto

*Cajun chicken and spinach egg roll serve with sriracha mayo dipping cilantro
micro greens*

Chicken and spinach wrap in egg roll fried

**STUFF PROTOBULLO MUSHROOM WITH CILANTRO CREAM CHEESE AND
ARTICHOKE**

SALADS

Spring mix salad

*Red onion cucumber bell pepper cherry tomato watermelon radish candied nuts
balsamic vinaigrette*

Goat cheese salad

*Romaine lettuce orange segment toasted almond nut raspberry vinaigrette
dressing*

ENTREE

LEMON PEPPER PAN SCARED AIRLINE CHICKEN AU JUS SAUCE

MARINATED SKIRT STEAK FRIZZLED ONION RED WINE REDECTION SAUCE

HERBS CRUSTED ATLANTIC SALMON POMOGRANTE MALASSES

DESSERT

SFC SIGNATURE RUM BREAD PUDDING VANILLA CARAMEL ICE CREAM

MOLTEN LAVA CAKE WITH STRAWBERRY COMPOTE WHIPPING CREAM

MANGO PANA CATA TAJUN WHIPPING CREAM MICRO HYDRATED FLOWER

COFFEE & TEA

