

BQ \$100

cold appetizers

SCOTTISH SALMON TAR-TARE

With Avocado and Toasted Brioche

DELUXE SUSHI BOAT

With Chef's Special and Classic Rolls

MOZZARELLA CAPRESE

Fresh Mozzarella with Farmer's Tomatoes, Basil, Olive Oil, Capers & Balsamic Reduction

FILET MIGNON MINI BITES

On Toasted Pretzel Bread with Chipotle Sauce & Home-Made Salsa

CHICKEN LIVER PATE ÉCLAIRS

Stuffed Éclairs with Home-Made Chicken Liver Pate

PICKLED VEGETABLES

Coral Mushrooms, Eggplant, Korean Carrots, Mixed Greek Olives, Pickles and Cherry Tomatoes

YAKUDZA

Torched White Tuna Wrapped Crabmeat and Shrimp

STUFFED EGGPLANT SLIDERS

Three Mix Garlic Cheese Stuffed Eggplants on Brioche

GRILLED PEACH ARUGULA SALAD

With Candied Walnuts, Goat Cheese, Blueberries & Yogurt Honey Dressing

hot appetizers

PAN-FRIED POTATOES WITH ORGANIC MUSHROOMS

With Crimini Mushrooms

BOURGOGNE ESCARGOT IN PUFF PASTRY

With Melted Mozzarella Cheese

LOBSTER RAVIOLI

With Lobster Bisque

SEARED VEAL LIVER CUBES

With Caramelized Onions and Balsamic Reduction

main course

BLACKENED MONK FISH

With Mushrooms Sauce

SLOWLY BRAISED SHORT RIBS

CHIPOTLE MARINATED GRILLED BLACK ANGUS SKIRT STEAK

CHICKEN KEBAB

dessert

FRENCH MINI DESSERTS

FLAMBE

TEA / COFFEE