**TROPICAL MENUS**

**Based on 25 guests or more**

 **Menu 1**

 **SEARED TUNA on a bed of Arugula w/ Pickled Ginger and Wasabi**

**CRAB CAKES W/ Citrus Mayo**

**CITRUS ROASTED PORK TENDERLOIN served w/ small rolls and Orange mayo**

**BLACK BEAN AND CORN SALAD**

**COCONUT CHICKEN served w/ Cucumber Salsa**

**PICK UP DESSERTS – Mini Key Lime Tarts, Decadent Chocolate Bites and Tiny Coconut Cupcakes**

**$60.00 per person**

 **Menu 2**

 **Shrimp Shooters – Shrimp Served in small glasses with celery and Blue Cheese**

**LIME TEQUILA CHICKEN SKEWERS served w/ Avocado Sauce**

**MEDITERRANEAN FARRO SALAD – wonderful combo of artichokes, peppers and feta**

**GARLIC ORANGE PORK TENDERLOIN served w/ rolls and orange mayo**

**FRESH ASPARAGUS AND SUGAR SNAP PEAS served w/ Lemon Aioli**

**LEMON Trifle w/ Strawberries,  Blueberries and Whipped Cream**

**$50.00 per person**

 **Menu 3**

**PULLED PORK SLIDERS**

**CARIBBEAN ROASTED SHRIMP w/ Spicy Cocktail Sauce**

**LEMON CHICKEN W/ CAPERS - served warm**

**CRAB CAKES W/ CITRUS MAYO**

**ASSORTED CHEESES – Brie, Goat, Manchego and Blue – served w/ Balsamic Strawberries, Roasted Cherry Tomatoes, Bourbon Infused Honey and Pepper Jelly – served w/ crackers**

**FRESH ASPARAGUS, JICIMA AND RAW SWEET POTATO served w/ Garlic Cilantro Dip**

**RUM ROASTED PINEPPLE – served w/ skewers**

**$62.00 per person**