

**CULINARY**  
*creations*  
by Metz

**IDEA BOOK**





# APPETIZERS

## CHILLED

Curry Chicken in Cocktail Cup  
Shrimp and Avocado Ceviche  
Deviled Crab Eggs, Cajun Spice, Tabasco Aioli  
Smoked Salmon with Cucumber Cream Cheese  
Mozzarella Caprese Skewer  
Goat Cheese Brulee Crostini with Red Pepper Jam  
Chilled Cucumber and Boursin Cheese Canape  
Lobster Salad with Chives in Cocktail Cup  
Sesame Crusted Tuna with Wasabi Crema and Soy  
Ahi Tuna, Goat Cheese, Capers, Dill atop a Watermelon Oval  
Antipasto Skewers  
Classic Shrimp Cocktail Parfait  
Beef Crostini with Red Onion Marmalade and Goat Cheese Whip  
Cajun White Bean Lobster Chili in Phyllo Cups  
Jalapeno Infused Gazpacho Shooter with Lump Crab  
Seasonal Crudité Parfait  
Ahi Tuna Rolls, Asian Veggies and Ginger Ponzu  
Fig Jam Crostini with Feta and Scallions  
Provençal Vegetable Tarts  
Lobster BLT  
Coconut Chicken Satay with Red Curry Sauce

## HOT

Maine Lobster & Truffle Tartlet with Sherry Saffron Cream  
Petite Potato Latke, Pulled Pork Crown, Crème Fraiche  
Pork Belly Skewers  
Petite Baked Potatoes with Sour Cream, Chives, Crispy Bacon Dust  
Million Dollar Bacon  
Korean BBQ Meatballs  
Chicken Pot Pie Spoons with Wild Mushroom Finish  
Duck Spring Roll with Chili Lime Glaze  
Brie and Raspberry Compote Phyllo Purse  
Buffalo Chicken Empanadas  
Sesame Chicken Skewer with Asian Plum Sauce  
Beef Satay with Hoisin Glaze  
Petite Beef Wellington  
Lamb Chop Lollypops  
Lump Blue Crab Cakes  
Tropical Jumbo Shrimp Cocktail  
Coconut Shrimp  
Pan Seared Scallop with Gaufrette Potato and Crème Fraiche  
Fried Mac and Cheese Puff with Bacon Jam  
Goat Cheese Stuffed Artichokes  
Tomato Bruschetta with Gorgonzola Crumble atop Garlic Crostini  
Spinach and Ricotta Stuffed Mushrooms  
Spanakopita Wedges with Tzatziki  
Bacon Wrapped Scallops  
Dim Sum – Choice of Vegetable or Pork  
Potstickers with Citrus Ponzu



# NEPTUNE'S RAW BAR

Classic Shrimp Cocktail

Oysters on the Half Shell

Jonah Crab Claws

Clams on the Half Shell

Marinated Dijon Mussels

Sesame Encrusted Tuna with Wasabi Aioli

Shanghai Shrimp Scallion Skewers

Calamari Salad

Conch Fritter with Spicy Island Glaze

King Crab Split on Half Shell

Shellfish Ceviche

White Wine Poached Scallops with Pesto

Champagne Steamed Clams Maison

Créole Cajun Langoustine

Bayou Crawfish

Alaskan Smoked Salmon Display

***(Choose Variety)***

**Sauces:** Classic Cocktail, Remoulade, Jalapeno

Champagne Mignonette, Sauce Louis



# PRESENTATIONS

**Tuscan Antipasto Board** – Chef's Special Select Artisan Cheeses, Imported/Cured Italian Meats, Marinated Red & Yellow Peppers, Olives, Tomatoes, Marinated Artichokes, Balsamic Portabella, Rustic Breads & Crostini

Artisan Fresh Fruit and Seasonal Berries Display with Island Nuts

International Cheese Board with Rainbow Grapes

Fresh Seasonal Fruit Presentation

Seasonal Crudité with Assorted Sauces



# SALADS

Accompanied by Grilled Flatbread or Artisan Rolls and Cucina Butter

## **Classic House Caesar**

Romaine, Homestyle Croutons, Parmesan Cheese, Classic Caesar Dressing  
*(Also Available Plated as our Fork and Knife Caesar)*

## **CC Salad**

Artisan Greens, Cucumber, Carrot Ribbons, Balsamic Vinaigrette

## **West Coast Baby Greens**

Organic Spring Mix, Tomato, Cucumber, Carrot, Candied Walnuts, Sherry Shallot Vinaigrette

## **Baby Spinach Supreme**

Tender Spinach, Shaved Mushrooms, Croutons, Tomato, Red Onion, Cheddar Cheese, Chopped Egg, Cucumber, Avocado Ranch Dressing

## **Grilled Peach/Pear Salad (Seasonal)**

Fresh Herb Micro Greens, Grilled Georgia Peaches or Poached Pears, Pistachio Brittle encrusted Goat Cheese, Champagne Vanilla Bean Vinaigrette

## **Mediterranean Salad**

Mixed Greens, Roasted Red Peppers, Gorgonzola Cheese, Kalamata Olives, Red Onion, Roma Tomato, Red Wine Vinaigrette

## **Santorini Salad**

Romaine, Kalamata Olives, Green Pepper, Tomato, Cucumber, Feta Vinaigrette

## **Stars and Stripes Salad**

Napa Valley Field Greens, Fresh Raspberries, Blueberries, Star Fruit, Feta Cheese, Candied Walnuts, White Balsamic Vinaigrette

## **Burnet Crown Salad**

English Cucumber filled with Gourmet Baby Lettuce, Julienne Carrot, Red Pepper Dice, Grape Tomato, Blue Cheese, Marinated Red Onion Truffle Vinaigrette

## **Tuscan Neapolitan**

Red & Yellow Beefsteak Tomatoes, Fresh Mozzarella Moons, Marinated Portabella, Roasted Red Pepper atop Crouton Micro Greens, Capers, Balsamic Reduction



# PASTA

Station Style or as an Accompaniment

## Pastas

Penne Rigate, Tortellini, Gemelli, Farfalle, Rotini, Fettuccine, Campanelle, Shells, Cavatelli, Cavatappi

## Sauces

Classic Marinara, Creamy Alfredo, Blush Sauce, Carbonara, Mornay, Scampi, Cajun Alfredo, Red or White Clam, Creamy Pesto, Primavera, Pomodoro, Puntanesca, Bolognese

## Additions

Roasted Petite Meatballs, Shrimp, Chicken, Scallops, Crab, Portabella Mushrooms, Smoked Salmon, Italian Sausage



# CARVING STATION

Roast Beef Tenderloin, Rolls, Baguette Accompanied by Tarragon Black Pepper & Creamy Horseradish Sauces

Tuscany Porchetta Pork Loin, Pecorino Alfredo

Pastrami Rubbed Turkey Breast, Avocado Lime Relish

Dijon Encrusted Rack of Lamb, Whole Grain Mustard Demi

Roasted Aged Prime Rib of Beef, Cabernet Au Jus

Char Grilled Texas Major, Wild Mushroom Fricassee

Roasted Top Round of Beef, Mushroom Demi-Glace

BBQ Brisket of Beef – Memphis, Korean, Black BBQ, Kentucky Whiskey, Carolina or Memphis Style

Seared Chateau of Beef Tenderloin, Wild Mushroom Ragout



# ENTREES

Served Buffet Style or Tableside Plated

## FROM THE LAND

Chicken Mariner – Sautéed with Garlic, Shallots, Parsley, Scallions, White Wine

Chicken Francaise Supreme with Lemon Beurre Blanc and Capers

Chicken Athena – Sautéed with Sundried Tomatoes, Artichoke Hearts, Garlic, Scallions with a Parmesan Beurre Blanc

Chicken ala Marsala – Sautéed with Marsala Wine, Field Mushrooms, Shallots, Garlic

Chicken Breast Cog Au Vin – Pearl Onions, Mushrooms, Rosemary Red Wine Demi

Chicken Neptune – Stuffed with Jumbo Lump Crab, Newberg Sauce

Roasted Tenderloin of Beef, Green Peppercorn Demi

Seared Filet of Sirloin or Tenderloin, Red Wine Demi

Short Rib of Beef, Nebbiolo Au Jus

Twin Tornedos Madeira on Croute, Demi-Glace

Roast Eye Round of Beef, Wild Mushroom Demi

Beef Tenderloin Medallions with Port Wine Demi

Charbroiled Flank Steak, Chimichurri Sauce

## FROM THE SEA

Miso Salmon – Seared Salmon Filet, Miso Glace

Maryland Jumbo Crab Cakes, Lemon Thyme Beurre Blanc

Grilled Grouper, Chili Citrus Beurre Blanc

Blackened Grouper, Mango and Roasted Tomato Salsa

Lobster Tail with Shrimp, Roasted Red Pepper Crust, Champagne Demi

Salmon King Style – King Crab Stuffed Salmon Filet, Meciniere Beurre Blanc

Pan Seared Mahi Mahi, Champagne Caviar Cream, Crispy Fried Leeks

Shrimp & Scallop Royal – Jumbo Shrimp Wrapped Around Large Sea Scallop, Sauce Royal

## VEGETARIAN OPTIONS

Vegetable Wellington, Smoked Tomato Coulis

Eggplant Medallions with Tomato, Mozzarella and Basil

Vegetable Lasagna, Sage Alfredo Sauce

Wild Mushroom & Onion Tart

Vegetable Cannelloni, Mirepoix Velouté

Ricotta Stuffed Portabella with Spinach and Tomato



# ACCOMPANIMENTS



## VEGETABLES

Haricot Vert Beurre Noisette  
Braised Baby Carrots with Green Tops  
Grilled Summer Asparagus  
Jardinière of Vegetables  
Grilled Vegetable Panache  
Wild Mushroom Ragu  
Grilled Italian Vegetable  
Sea Salted Zucchini  
Garlic Spinach and White Bean Puree  
Parsnip Puree  
Asian Snow Peas with Sesame  
Oven Roasted Cauliflower  
Fresh Green Beans, Tomato and Basil  
Charred Carrot Puree  
Broccoli Almandine

## STARCHES

Caramelized Onion & Port Wine Whipped Potatoes with Cheddar  
Truffle Black Pepper Parsley Snow Flake Potatoes  
Blue Cheese Potato Puree with Chives  
Roasted Garlic Mashed Potatoes  
Creamy Polenta with Wild Mushrooms, Garlic and Sage  
Duchesse Potatoes  
Mediterranean Cous Cous  
Country Loaded Smash Potatoes  
Risotto Milanese  
Truffle Mashed Potato Puree  
Harvest Mixed Grains  
Chateau Potatoes  
Galette Potatoes  
Ginger Curry Sweet Potato Mash  
Classic Oven Roasted Baby Potatoes with Rosemary and Thyme

# DESSERTS



## **CHOCOLATE DECADENCE CAKE**

Rich Chocolate Cake with layers of Chocolate Cheesecake, Mocha Chocolate Mousse, and Dark Chocolate Ganache

## **CARROT CAKE**

Freshly Baked Carrot Cake with Vanilla Bean Cream Cheese Icing, Salted Caramel, and Candied Pecans

## **WHITE CHOCOLATE RASPBERRY SWIRL CHEESECAKE**

On a Brown Sugar Graham Crust, Served with Fresh Berries and Sweet Cream

## **OPERA TORTE**

Almond Sponge Cake Soaked in Espresso, Layered with Cappuccino Buttercream, Chocolate Fudge, and Toasted Almonds

## **KEY LIME MERINGUE TART**

Sweet Vanilla Shortbread, Key Lime Custard, Crispy Meringue and Graham Cracker Streusel

## **SEASONAL FRUIT SHORTCAKE**

Lemon-Scented Pound Cake, Fresh Berries, Seasonal Fruit Mousse, and Sweet Cream

