



## ***Breakfast***

### ***The Continental Plus Breakfast***

*Thierry's Freshly Baked Pastries, Assorted Danishes And & Muffins*

*Assorted Bagels Accompanied With Cream Cheese, Butter And Home Made Jellies*

*Fresh Fruit Display*

*Assorted Yogurts*

*Assorted Cereals With Dried Fruits, Nuts & Milk*

*Fresh Brewed Regular & Decaffeinated Coffee*

*Hot Tea, Orange Juice, Bottled Water*

### ***The Complete Breakfast Bar***

*Thierry's Freshly Baked Pastries, Assorted Danishes, Croissants & Muffins*

*Assorted Bagels Accompanied With Cream Cheese, Butter and Home Made Jellies*

*Fresh Fruit Display*

*Assorted Cereals with Dried Fruits, Nuts & Milk*

*Assorted Yogurts*

*Omelet Station With Diced Ham, Bacon, Chopped Onions, Sausages,  
Chopped Tomatoes, Mushrooms, Red Peppers, Green Peppers,  
Cheddar Cheese and Monterrey Jack Cheese*

*Country Style Potatoes*

*Freshly Made Belgium Waffles with Warm Maple Syrup*

*Fresh Brewed Regular & Decaffeinated Coffee*

*Hot Tea, Orange Juice, Grapefruit Juice, Cranberry Juice, Bottled Water*



**The European Breakfast**

*Norwegian Smoke Salmon and Sable Display With  
Chopped Onions, Capers and Lemon Wedges*

*Assorted Bagels With Cream Cheese, Butter And Home Made Jellies*

*Fresh Baked Croissants*

*Assorted Whole Fresh Fruit Display*

*Eggs Benedict*

*Sausages*

*Bacon*

*Roasted Potatoes With Onions And Paprika*

*Fresh Brewed Regular And Decaffeinated Coffee*

*Hot Tea*

*Orange Juice*

*Mineral Water*



**Hot Plated Luncheon**

**MENU "A"**

**Salad**

*Thierry's Traditional Caesar Salad with Croutons and Shaved Parmigiano Reggiano*

**Entrée**

*Pecan Crusted Chicken Breast Accompanied With Mashed Potatoes and French Green Beans*

*Assortment of Homemade Breads And Butter*

**Dessert**

*Chocolate Mousse Cake*

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**MENU "B"**

**Salad**

*Garden Salad with Your Choice Of Italian Balsamic Vinaigrette*

**Entrée**

*Grilled Salmon Filet Topped With Tropical Salsa, Orzo Primavera, and Garden Vegetables*

*\*Assortment of Homemade Breads And Butter*

**Dessert**

*Carrot Cake with Cream Cheese Icing*

***Additional Catering Options***

**Sit Down Dinner Menus**

*(Menu Include Iced Water, Coffee & Tea Service, Dinner Rolls & Butter)*

**"Menu A"**

*Tropical Salad with Tomato, Hart of Palm, Oranges, Kiwi And Cashew*

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*Roasted Chicken "Fra Diavolo" (Hot Red Sauce) Served With Grilled Roasted Mediterranean Vegetables*

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*Peach Almond Tarte "Bourdaloue" Style (Almond)*

**“Menu B”**

*Garden Salad Of American Field Greens, Shredded Carrots, Cherry Tomatoes, Sliced Cucumber, Sliced Vidalia Onions Dressed With Italian Vinaigrette*

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*Sautéed Ligurian Rolled Salmon Stack Served With a Red Wine Reduction with a Roasted Caribbean Root Mash...And Oven Roasted Heirloom Tomatoes*

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*Triple-Layer Chocolate Cake*

*(Menu Include Iced Water, Coffee & Tea Service, Dinner Rolls & Butter)*

**“Menu C”**

*Traditional Spinach Salad Served With Crispy Bacon, Cherry Tomatoes, Cucumber In A Dijon-Mustard Dressing*

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*Potato Crusted Tilapia Topped With A Lobster Sauce, Accompanied With Rice Pilaf And Stir Fried Vegetables*

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*Crème Caramel*

**“Menu D”**

*Caprese Salad: Fresh Mozzarella with Vine Ripped Tomatoes, Fresh Basil, Aged Balsamic Vinaigrette*

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*Beef and Vegetable Lasagna Served With Sautéed Spinach*

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*Traditional Italian Tiramisu*

***Cocktail Receptions***

**The Following Hors D' Oeuvres Will Be Passed Butler Style to the Guests Presented In Gleaming Silver Trays, Beautifully Decorated With Fresh Herbs and Exotic Flowers...**

**MENU "A"**

*\*Petit Filet Mignon of Beef on Sun-Dried Tomato Brioche Topped With Béarnaise Sauce*

*\*Short Grain Rice Cake Topped With Grilled Swordfish Drizzled With Soy Reduction and Wasabi Sabayon*

*\*Grilled Shrimp with Tamarind on a Sugar Cane Spear*

*\*Goat Cheese Parcels with Crushed Macadamia Nuts Topped With Aged Balsamic Syrup*

*\*Passion Seared Tuna on Crisp Wonton Topped With Mango-Black Beans Salsa*

*\*Leek and Saint Andre Fondue*

*\*Curried Chicken Medallions with Shaved Coconut and Crushed Peanuts*

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*\*Thierry's Famous "Golden Lips"*

*(Imported Valhrona Chocolate with Praline Hazelnut Mousse In A Homemade Chocolate Cup)*

*\*Caribbean Chocolate Fondant*

**MENU "B"**

*\*Lemon-Chives Tuiles Topped With Smoked Salmon and Crème Fraiche*

*\*Pan-Seared Foie Gras on Toasted Ficelle with a Pinch of Guerande Salt*

*\*Macadamia Crusted Lamb Medallions on Crisp Saffron Risotto Cakes*

*\*Roasted Portobello on Garlic Crostinis with Chiffonade of Basil*

*\*Maryland Crab Cakes Accompanied With Fire-Roasted Red Pepper Aioli*

*\*Mini Tartlets Of Boursin Cheese Topped With Sweet Yellow And Red Peppers Confit*

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*\*Tuxedo Strawberries*

*\*Raspberry Tartlet with Lime Mousseline*

**MENU "C"**

*\*Jumbo Shrimp with Cocktail Sauce*

*\*Miniature Beef Wellington Accompanied With Béarnaise Sauce*

*\*Baked Brie Tartlet with Raspberry Relish and Toasted Hazelnuts*

*\*Grilled Chicken Quesadillas with Green Chiles and Melted Monterrey Jack*

*\*Assortment Of Sushi Rolls Featuring Alaska, California And Tekka Rolls  
Accompanied With: Soy Sauce, Wasabi and Pickled Ginger*

*\*Fresh Snapper Carpaccio with Sun-Dried Tomato Mousse, Capers And  
A Splash of Lemon Juice on Toasted Rounds*

*\*Veal Medallions on Grilled Polenta Topped With Rosemary-Marsala Scented Reduction*

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*\*Mini Florida Key Lime Pie*

*\*Passion-Fruit Mousse Velvet with Candied Guava*

**MENU "D"**

*\*Hot California Rolls with Kona Lobster Mousse (No Rice)  
Accompanied With Soy Sauce, Wasabi and Pickled Ginger*

*\*Mole Grilled Tenderloin on Garlic-Parmigiano Bruschetta with Tartar Sauce*

*\*Thai Chicken on a Skewer with Coconut-Chiles Sauce*

*\*Tostones Topped With Caviar, Salmon Roe and Crème Fraiche*

*\*Flambéed Shrimp Scampi*

*\*Vegetable Spring Rolls with Cilantro-Soy Dipping Sauce*

*\*Sliced Peking Duck On Tapioca Chips With Asian Guacamole*

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*\*Vanilla and Chocolate Ice Cream Covered With Ganache On A  
Pretzel Stick*

*\*Lemon Tartlet Topped With Meringue*

**MENU "E"**

**(Includes The Following Menu And Full Open Bar Minimum 100 People And Max 2 Hrs)**

*\*BBQ Chicken Wings*

*\*Spicy Caicos Conch Fritters with Creole Sauce*

*\*Mini Crab Cake with Island Sauce*

*\*Miniature Home Made Quiche Lorraine*

*\*Pig in a Blanket*

*Caramel Mini Cheese Cake*