



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

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

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

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

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

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

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

Crème Caramel

“Menu D”

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

Beef and Vegetable Lasagna Served With Sautéed Spinach

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*

**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*

**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*

**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*

**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