



Lexington 2013 Sample Captain's Menu

Alternate, substitutions, and enhancements available

**Hors D'oeuvres, Passed Butler Style on decorated trays,
Select 5 included (add additional passed hors d'oeuvres and/or stationary displays @ 4.00pp)**

Watermelon & Feta Skewers w/ Fig Balsamic Glaze
Mini Crab & Corn Cakes w/ Mango Salsa
Roasted New Potatoes w/ Pancetta, Cheddar Cheese & Sour Cream
Black & White Sesame Crusted Beef Skewers w/ Sesame Soy Cream
Belgian endive w/ Grilled Chicken and sundried cranberry salad

**Elaborate Buffet Presentation Or
Seated Service with each guest presented with main course option
Dinner Rolls & Sweet Butter**

Salad (select 1, add additional selection @ 4.00pp)
Chopped Romaine w/ Red Grapes, Pecans, Gorgonzola & Red Wine Vinaigrette

Main Course (select 2 entrees, add additional @ 10.00pp)
Marinated Asian Flank Steak with thai slaw
Grilled Filet of Salmon with Tropical fruit Chutney
(Add Pasta for an Additional \$4.00 pp.)

Accompaniments: select 1 vegetable and 1 starch (add additional @ 3.00pp)
Chef Select Roasted Vegetable medley
Almond Fried Rice

Dessert, Select 1 (add additional at \$5.00pp each)
Served with fresh brewed Coffee, Decaf, & fine assortment of Teas
Decorated Occasion Cake
Tropical Fresh Fruit Display
Tiramisu w/ Kahlua, Mascarpone & Shaved Chocolate
Chocolate Mousse Cake w/ Raspberry Melba Sauce
Warm Apple Crisp w/ Vanilla Bean Ice Cream
Banana Bread Pudding w/ Southern Comfort Whiskey Sauce
NY Style Cheese Cake w/ Assorted Fresh Berries
Assorted Mini Pastries & Fruit Tarts
Assorted Gourmet Cookies & Fudge Brownies
Coconut Flan w/ Caramel Sauce
Ice cream sundae bar

Specialty Cakes, pies, and desserts available upon request

Catering provided exclusively by Chef Jorge Luis Feliciano of ...

