

## **Lexington 2013 Sample Platinum Menu**

## Displayed upon Boarding for Cocktail Hour Select 2 from the standard list and 1 from the upgraded list\*

Mediterranean assortment: marinated peppers, olives, feta, Mango Chutney, Hummus, Warm pita breads
Seasonal Assortment of Berries with Artisan Cheeses and Crostini Breads
Jumbo Shrimp with Horseradish Cocktail Sauce Displayed over ice with Lemon & Lime\*

### Hors D'oeuvres, Passed Butler Style on decorated trays, Select 4 from the standard list and 2 from the upgraded list\*

Lobster & Corn Quesadillas w/ Creme Fraiche
Poached Fuji Apple, Brie & Pistachio Tart
Grilled Chicken Sliders w/ Fresh Mozzarella, Plum Tomato & Basil
Mini Veggie Pizzas
Lamb Chop Medallions w/ Mint & Garlic Oil\*
Sesame Tuna Skewers w/ Soy Ginger Glaze\*

#### Elaborate Buffet Presentation Or Seated Service with each guest presented with main course option

Dinner Rolls & Sweet Butter

Salad, (select 1, add additional selections @ 4.00pp)

Endive and Radicchio Salad w/ Roasted Pears, Pistachios, Tear Drop Tomatoes Pomegranate Port Vinaigrette

#### Main Course Select 2 from the standard list and 1 from the upgraded list\*

Pecan Crusted Atlantic Salmon with Roasted red pepper Coulis Fontina Stuffed Chicken Breast w/ Roasted Plum Tomatoes & Black Olives Beef Tenderloin Medallions w/ Roasted Garlic & Herb Compound Butter\* (Add Pasta for an Additional \$4.00 pp.)

#### Accompaniments: select 1 vegetable and 1 starch (add additional @ 3.00pp)

Rosemary Roasted Potatoes & Julienned Vegetable Medley

# Dessert, Select 3 (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 ... The Cooking

