



Spring / Summer Menu

Salads

Summer garden salad

mixed greens, cucumber, tomato, zucchini, yellow squash, and asparagus, with choice of dressing

\$4.50

Grilled jerk chicken salad

butter lettuce, papaya, mango, sweet peppers, avocado, plantain chips and honey-lime vinaigrette.

\$6.50

Warm spinach salad

with bacon, hardboiled egg, mushrooms, and crispy onions tossed with warm bacon-red wine dressing

\$7.50

Smoked salmon salad

with mixed greens, shaved fennel, oranges, toasted pine nuts, shaved red onion and citrus vinaigrette

\$ 8.50

Crab Cobb salad

romaine, crab, avocado, hardboiled egg, tomato, roasted corn, bacon, blue cheese, fresh mango and citrus vinaigrette

\$10.50

Watercress and Belgian endive salad
with blue cheese, walnuts, peppered beef carpaccio, crispy onions,
roasted red pepper and four-mustard vinaigrette
\$10.50

Soups

French onion soup
with toasted croute and gratineed gruyere
\$4.50

Potato leek soup
with fried leeks and white truffle oil
\$5.00

Watermelon gazpacho
with horseradish
\$4.50

Spring pea soup
with pancetta, croutons and crème fraiche
\$5.00

Chilled thai curry
with coconut and pineapple
\$6.00

Passed Appetizers

Jerk chicken skewers
with pineapple-mango drizzle
\$1.75

Fresh mozzarella canapés
with basil pesto and roasted red pepper
\$1.75

Roasted potato cups
with chive crème fresh and caviar
\$2.15

Pickled vegetable tartlettes
with roasted garlic mousse
\$1.95

Bacon wrapped shrimp skewers
with house made mango barbeque sauce
\$2.50

Stuffed patty pan squash
with savory crab and spices
\$2.95

Buffet Appetizers

Curried chicken, teriyaki beef, and roasted vegetable skewers
with spicy peanut sauce and sweet orange-chili dipping sauce
\$7.95

Stuffed Belgian endive
with smoked trout mousse
\$4.75

Mini seafood rolls
with lobster, shrimp and crab
\$5.25

Coconut shrimp
with orange-mango chutney
\$4.95

Portabella, spinach and goat cheese Wellington
with a roasted red pepper coulis
\$3.50

Spanish lamb empanadas
with chimichurri sauce
\$2.95

Mini Ruben sandwiches
with Colorado corned beef
\$3.25

Mini Pulled pork sandwiches
with purple cabbage slaw
\$3.25

Mini Blackened pork sandwiches
with blue cheese, cherry and
red onion compote
\$3.25

Mini savory herbed cheese cake
with fresh goat cheese
and cherry chutney
\$3.50

First Courses

Stuffed soft shell crab

with papaya salsa and black bean sauce
market price

Jumbo shrimp three ways:

poached, tempura, and ceviche
with wasabi and cocktail sauce
\$7.95

Coriander crusted diver scallop

with watermelon-horseradish gazpacho and jicama slaw
\$7.95

Mini chicken Florentine

with roasted tomato coulis
\$4.95

Black angus carpaccio

with grissini, extra virgin olive oil, capers
and cracked black pepper
\$8.50

Marinated asparagus grilled crustini

with balsamic syrup, fresh mozzarella and red pepper
\$5.95

Pasta

Grilled chicken, asparagus, spring peas and criminis

with farfalle pasta
\$6.50

Fruitta de Mare

clams, mussels, fennel, leeks, artichokes and tomatoes
with white wine sauce and linguine
\$13.00

White truffle Gnocchi

with sautéed mushrooms & spinach light gorgonzola cream sauce
\$9.00

Plated Entrees

Stuffed trout roulades

with spinach, artichoke mousse, lemon cream,
seasonal vegetables and horseradish mashed potatoes
\$14.95

Pan seared chicken breast

with artichoke-mustard sauce, roasted potatoes, braised Belgian
endive and oven dried tomatoes
\$13.95

Ginger lime Grilled sword fish

with a peanut curry sauce, coconut rice and thai curry vegetables
(Market Price)

Cornmeal crusted Sea Bass

pan-seared and served on a polenta cake with
smoked tomato beurre blanc
(Market Price)

Buffet Entrées

Colorado cherry barbeque salmon
\$13.00

Marsala marinated beef flank steak
with mushrooms and onions
\$14.25

Lemon, thyme, roasted chicken picnic
with potato salad, coleslaw, mixed green salad, and rolls
\$15.25

Krave baby back ribs
With chipotle-cherry barbeque sauce
\$10.95

Desserts

Chocolate chip cheese cake
with Colorado cherry sauce
\$3.50

Chocolate lava cake
with raspberry coulis
\$2.95

House-Made Carrot cake
with brandied cream cheese frosting
\$2.95

Colorado fruit cobbler
with vanilla bean ice cream
\$2.50

Tropical fruit parfait
with chantilly cream and lavender
\$2.75

House made Pear sorbet
with Jamaican ginger short bread cookie
\$2.75

Fresh Strawberry shortcake
with fresh whipped cream
\$2.50