

## SPECIAL EVENTS MENU

### POULTRY

#### CHICKEN MARSALA

Lightly pan-fried chicken breast, onions, mushrooms, scallions, chicken stock, marsala wine

#### CHICKEN IN RED WINE SAUCE

Braised Chicken breast mushrooms, onions, chicken stock, red wine, parsley

#### SPINACH STUFFED CHICKEN BREAST

##### w/ PARMESAN CREAM SAUCE

Chicken breast stuffed w/ Italian style sautéed spinach, then slow cooked creamy parmesan, cream-cheese sauce

#### LEMONY CHICKEN PICATTA

Lightly pan-fried breast, lemon butter white wine sauce, capers, parsley

#### BAKED LEMON HERBED CHICKEN

Mixed chicken pieces, lemon-garlic pepper seasoning, capers, lemon juice.

#### ISLAND BBQ JERK CHICKEN

Mixed chicken pieces marinated for 24 hours in authentic Jamaican jerk spices, scallions, thyme, ginger, orange juice, rum, soy sauce, and honey.

#### PINEAPPLE SESAME CHICKEN

Mixed chicken pieces, sweet & tangy BBQ sauce made with pineapples, Chinese five spice, onions, toasted sesame



#### CREAMY CHICKEN ALFREDO

Savory baked breast pieces, heavy cream, cream cheese, parmesan cheese, chicken stock, garlic

#### INDIAN CHICKEN CURRY

Boneless chicken thighs marinated overnight in authentic Guyanese-Indian curry spices slow cooked. Garnished with scallions.

#### SAVORY ROASTED CHICKEN

Mixed chicken pieces marinated in a sweet and savory spice blend. Baked and then topped with sautéed bell peppers

#### CHICKEN PARMESAN

Lightly breaded and pan-fried chicken breast, smothered in red wine tomato sauce, topped with mozzarella cheese and baked to perfection

#### ORANGE GINGER CHICKEN

Sliced chicken breast in an oriental orange ginger sauce

## BEEF & PORK

### ROASTED BEEF w/ AU JUS

Sirloin beef marinated in house spice blend, seared then roasted to perfection

### ROAST BEEF w/ MUSHROOM WINE SAUCE

Sirloin marinated w/ spice blend and fresh herbs, pan-seared then roasted in mushroom wine sauce. Mushrooms, red wine, beef broth, onions



### BEEF BOURGUIGNON

Sirloin pieces marinated overnight in burgundy wine, garlic, and thyme. Slowly cooked in beef broth, burgundy, carrots, mushrooms, fingerling potatoes, celery, onions

### ROAST BEEF w/ ORANGE GINGER RUM SAUCE

Sirloin marinated in oriental spices. Topped with orange ginger rum sauce

### BRAISED SHORT BEEF RIBS

Slow cooked beef ribs in a rich tomato sauce with carrots, onions, celery and potatoes, garnished with fresh chives

### CHIPOTLE PAN SEARED FLANK STEAK

Grilled juicy steak marinated with chipotle chili in adobo sauce, lemon juice, brown sugar and olive oil

### BRAISED BEEF OXTAILS

Tender oxtails slow cooked with Jamaican allspice and Caribbean spices and red wine

### CARIBBEAN BEEF STEW

Sirloin pieces slowly cooked in mild spicy tomato sauce, thyme, rosemary, carrots, potatoes, sweet corn

## TROPICAL PORK LOIN

Sliced pork tenderloin with a tropical sauce of orange juice, ginger and teriyaki accented with mango chutney

### ROASTED PORK TENDERLOIN w/ CARAMELIZED APPLES

Sliced pork tenderloin with caramelized granny smith apple served with Dijon mustard sauce

## SEAFOOD

### CURRIED SHRIMP

Jumbo shrimp marinated in authentic Indian spices, onions, bell peppers, coconut milk

### FISH MORNAY

Tilapia or salmon roasted then baked in traditional mornay sauce – heavy cream, butter, parmesan cheese

### BLACKENED FISH

Salmon or tilapia fillet, Cajun blackened spices, seared to perfection. Topped with maple lemon butter sauce

### CARIBBEAN CURRIED FISH

Red Snapper fillet lightly pan fried and cooked in traditional curry with fresh thyme, garam masala, cumin, and green mango

### LEMON HERB ROASTED SALMON

Salmon fillet, lemon juice, thyme, rosemary





### *HOISIN BBQ SALMON*

Baked Salmon basted with Asian Hoisin BBQ Sauce

### *STUFFED TILAPIA w/ CRAB MEAT*

Tilapia stuffed with savory lump crab then topped with smoky cream sauce

### *TILAPIA ESCOVITCH*

Tilapia fillet pan fried, topped with pickled onions and bell peppers, accented w/ lemons and scallions

## *VEGETARIAN*

### *ZUCCHINI LASAGNA*

Thin ribbons of zucchini layered with mushrooms, peppers, onions, ricotta cheese, mozzarella, parmesan, marinara

### *SPINACH STUFFED TOMATOES*

Roma tomatoes filled with a tasty sauté of spinach, onions, mozzarella, sunflower seeds, garlic and nutmeg

### *GARDEN PORTOBELLOS*

Portobello mushrooms spinach, sundried tomato, goat cheese, squash, zucchini, fresh herbs sundried tomatoes

### *CAPRESE STUFFED PORTOBELLOS*

Portobello mushrooms, mozzarella, roma tomatoes, basil, garlic butter, balsamic, parmesan

### *POLENTA w/ ROASTED VEGETABLES*

Polenta slices topped with garlic roasted vegetables of eggplant, tomatoes, onions, red and yellow peppers served with sun-dried tomato sauce or pesto sauce. (Maximum of 50 persons)

### *QUINOA STUFFED POBLANO*

Poblano Peppers stuffed with quinoa, wild rice, tomatoes, Onions, pepper jack, avocado crema

## *PASTA DISHES*

### *CLASSIC ITALIAN LASAGNA*

Lasagna noodles layered seasoned ground beef in marinara, ricotta, mozzarella, parmesan, fresh parsley

### *SPINACH LASAGNA*

Lasagna noodles layered with tasty sautéed spinach, marinara, capers, ricotta, mozzarella, parmesan, fresh parsley and basil



### *JERK CHICKEN ALFREDO W/ PENNE*

Jerk rubbed chicken breast cooked in creamy alfredo sauce of heavy cream, parmesan, garlic, cream cheese, nutmeg. Tossed with penne and fresh parsley

### *SHRIMP SCAMPI w/ LINGUINI*

Linguini pasta tossed with wok sautéed shrimp, garlic, white wine, fresh lemon juice, red pepper flakes, parsley

### *BAKED ZITI*

Italian sausage, marinara, black olives, onions, celery, capers, mozzarella, parmesan

### *EGGPLANT PARMESAN W/ RICOTTA*

Classic Italian favorite, eggplant layered with our very own marinara sauce, ricotta and mozzarella cheese baked to perfection

### *MUSHROOM LASAGNA*

Say hello flavors, flavorful take on Lasagna layered with a combination of Shitake, Oyster, Bella and Cremini mushrooms, our special Béchamel sauce and mozzarella cheese

## *ACCOMPANIMENTS*

### *ROASTED NEW POTATOES*

Red potatoes, thyme, rosemary, garlic, sautéed onions and bell peppers

### *LOUISIANA CORN MAQUE CHOUX*

Corn, bell peppers, onions, garlic, and celery rendered with bacon then braised with tomatoes, heavy cream and chicken stock. Vegetarian option also available

### *GARLIC MASHED RED SKINNED POTATOES*

Potatoes, roasted garlic, milk, and butter. Garnished with chives

### *HERBED ORZO*

Orzo pasta, parsley, tarragon, chives, thyme, basil, quinoa, and parmesan cheese

### *HERBED PASTA*

Penne pasta, vegetable broth, garlic, scallions, and parmesan cheese

### *SEVEN CHEESE MAC & CHEESE*

Macaroni baked in a seven-cheese sauce of white cheddar, yellow cheddar, smoked gouda, fontina, asiago, gruyere, and parmigiano-reggiano, heavy cream, and butter



### *SAUTEED GREEN BEANS w/ GARLIC BUTTER SAUCE*

Green beans lightly sautéed in butter and garlic



### *ZUCCHINI & SQUASH MEDLEY*

Zucchini and yellow squash sautéed with bell peppers, onions, herbs de Provence

### *CITRUS GLAZED BABY CARROTS*

Baby carrots, orange juice, spiced rum, nutmeg, and butter. Garnished with parsley

### *BROCCOLI w/ PINE NUTS AND CRANBERRIES*

Roasted broccoli, cranberries, lemon juice, garlic, toasted pine nuts, and grated parmesan

### *VEGETABLE MEDLEY*

Broccoli, cauliflower, and carrots lightly sautéed with onions, bell peppers, and Italian seasonings

### *CARIBBEAN VEGETABLE MEDLEY*

White cabbage, carrots, and Chinese long bean (when available) or string beans sautéed with sesame oil, ginger, soy sauce, onions, and bell peppers. Garnished with cilantro

### *CHEESY BROCCOLI BAKE*

Broccoli, white cheddar cheese sauce, smoked sweet Spanish paprika

### *MORROCAN CHICKPEA STEW*

Chickpea, onions, carrots, bell peppers, vegetable broth, tomatoes, and Moroccan spices

### *DELECTABLE SCALLOPED POTATOES*

Flavorful twist on traditional scalloped potatoes, layered with onion and spinach baked in a gruyere cheese cream sauce

### *CAULIFLOWER CHEESE*

Delectable flavors of Cauliflower baked golden brown in a fontina and cheddar cheese sauce



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