

CHEF BEAU'S KLEAN KITCHEN

2021 Plated Meal Options

4-Course Dinner Party Selections

Select 1 from each Section

Entrées can be split

Starter

Bacon-wrapped Scallop topped w/ a Roasted Poblano and Papaya relish

Cajun-style Ceviche only in Endive Boats w/ a Garlic Siracha Aioli

Chorizo De Largarto (Alligator) Cumin Oil, Spanish Mustard Sauce w/ Pickled Red Onions

Check w/ the Chef for availability & \$\$

Seared Squash, Zucchini, Roasted Red Pepper, Caramelized Red Onion, drizzled w/ a Pomegranate Balsamic Reduction Served on a Sweet Potato Chip (2-3pp)

Salad

Candied Pears w/ fresh Arugula, topped with "wasted" Tart Michigan Cherries, Candied Walnuts, Spanish Manchego Cheese, finished with a fresh squeezed Mango Vinaigrette

Spinach Salad with candied Pecans, Danish Blue Cheese, Honey Crisp Apples "wasted" Tart Michigan Cherries served with a fresh squeezed Lemon Vinaigrette

Poached, then Roasted Beets, served on a bed of Arugula w/ Red Onion Slivers and Pistachio Crusted Goat Cheese drizzled w/ a Fig Balsamic Vinaigrette

Organic Heirloom Tomatoes, Basil, Imported Buffalo Mozzarella, Black Truffle Oil Drizzle, Tamarind Balsamic Reduction, sprinkled w/ crushed Hawaiian Pink Sea Salt

Entrees

Seafood or Chicken - Cajun Paella, Jambalaya, or Gumbo

Wild Caught Sea Bass w/ a North African Rub, Steamed, then "caramelized" Honey Salted Brussel Sprouts & "Buttery" non-dairy Garlic Roasted Fingerlings

Wild Caught Halibut w/ a Spicy Chorizo crust served w/ Organic Asparagus, Portobello, Manchego, and Garlic Saffron Risotto

Wild Caught Red Snapper (Mahi Mahi or Organic Chicken Breast can be a substitute) served Manzanillo Style w/ Roasted Seasoned Organic Veg (Carrots, Cauliflower, & Zucchini) & Organic Seasoned Red Potatoes

Organic Salmon from New Zealand w/ Ancho Chili and Cilantro Coconut Cream Sauce served w/ Garlic Brussel Sprouts and Wisconsin Wild Rice

Beef Tenderloin (Grass fed,) w/ Celtic Sea Salt and Tri-Pepper rub served w/ Roasted & Seasoned Haricots Verts and an Organic Sweet Potato Wedge

Moroccan Spiced Rack of Lamb (choose a veg & starch)^{SEP} Organic New Zealand Baby Lamb Chops w/ a Fresh Mint & Honey Sauce (choose a veg & starch)^{SEP}

Bulgarian Feta and Pistachio Crusted Pork Chop, served w/ Honey-salted Brussel Sprouts and a seasoned Sweet Potato halve

Desserts

"Pick your Fruit" Cobbler

Served w/ Coconut Vanilla Ice Cream

(Vegan)

Flourless Chocolate Cloud Cakes w/ Fresh Berries Macerated in Agave Nectar

Toasted Coconut Banana Cream Pie (Vegan)

French Silk Pie

(Vegan)