

FREELANCE CHEF OFFERINGS

Breakfasts

Sun-Dried tomato and mozzarella frittata with bacon and sausage and fresh pesto
Continental Breakfast: tropical fruit platter with assorted pastries and preserves
Scrabbled eggs with bacon and cheddar grits
Vanilla Bean Yogurt Parfaits with granola and mixed berries
Ham and Gruyere Croissants
Eggs Benedict with a traditional hollandaise

Lunches

Crab and Avocado salad with Gruyere Toast Points
Warm Roast Beef and Gouda Baguettes with Horseradish Sauce, Mixed Greens and a garbanzo bean salad
Spinach salad with grilled prawns and a warm apple wood smoked bacon vinaigrette
Salad nicoise with a Dijon Shallot Vinaigrette
Caesar Salad with Chicken gushons with a lemon Caper Sauce
Chicken Milanese with a Mediterranean Salad of mixed greens, cucumbers, tomatoes, onions, peppercini's and feta
Grilled Chicken on Chibata with avocado, alphalpa sprouts, cheddar and bacon with a mixed green salad
Fillet Mingon cob salad with Gorgonzola, cucumbers, avocado, bacon, eggs, and Dijon onion vinaigrette
Grilled Lobster Salad with mixed greens and Orange Curry Vinaigrette
Tomato Basil soup with "tea sandwiches": Tuna and alphalpa sprouts and cucumber, onion and boursin
Caramelized Onion, Prossuitto and Brie Tart with mixed greens
Crab cakes with a chili lime aioli and mixed greens dressed in light citrus vinaigrette

Starters

Mixed green salad with Roquefort, spiced pecans, and a sherry shallot vinaigrette
Arugala salad with prossuitto, shaved Parmesan and a lemon and chive vinaigrette
Gruyere Baskets with mache and a lemon truffle vinaigrette
Ginger Carrot soup with cream fraiche and diced scallions
Lobster Martini with Absolute Citron
Baby Artichokes stuffed with Parmesan Crumbs and a lemon Chive Buerre Blanc with tomato Concase
Grilled Prawns with a cucumber mango salsa

FREELANCE CHEF OFFERINGS (CON'T)

Dinners

Lemon Rosemary Chicken with Roasted potatoes, zucchini, plum tomatoes and onion gravy

Seared Snapper with a Pineapple Jalapeno salsa and basmati coriander rice

Grilled Beef Tenderloin with a Balsamic glazed Onions, Rosemary potato pure and fresh asparagus

Chili and Panko Crusted Mahi with steamed Coconut Basmati Rice, grilled baby Bok Choy and a warm Asian Vinaigrette

Grilled Center Cut Pork Chops with Brandied Apples, Roquefort, Butternut squash Pure and a Port Reduction

Macadamia Crusted Grouper with wilted spinach and a smoked bacon and fresh corn salsa

Veal Saltimboca with Risotto, Wild Mushrooms and fresh peas

Desserts

Mixed Berry Cheese Cake with raspberry coulis

Apple Tart with Pecan crumble and quenelles of vanilla bean ice cream

Rum bananas with vanilla ice cream

Honey Tuffles filled with a strawberry marscapone mouse and mixed berry coulis

Crème Brulee with a mixed Berry compote

Florida key Lime Pie

Banana Walnut Spring Rolls with a Rum Caramel Sauce

Individual Chocolate molten Cakes with Chocolate Ganache and raspberry coulis