

H O T E N T R E E S C O M P L E T E M E A L

SEAFOOD SELECTIONS

\$27.00 pp ** Except where noted

Choose Your Entree

Includes a Garden Salad, Choice of Two Side Dishes, Dinner Rolls and a Homemade Dessert Platter

PAN SEARED SEA BASS

Roma Tomato, Roasted Pepper and Herb Relish

BALSAMIC AND ORANGE GLAZED SALMON FILLET

ROASTED SALMON

Smoked Paprika, Lemon and Herbs

DIJON AND PARMESAN CRUSTED SALMON FILLET

GRILLED SHRIMP AND SCALLOPS **\$32

Black Jack BBQ Sauce

JUMBO COCONUT SHRIMP **\$32

Marinated in Coconut Cream, Ginger and Spices, Rolled in Coconut

BABY RED SNAPPER FILLET

Roasted Tomato Confit

CORIANDER CRUSTED SCALLOPS

with Chive Potato Hash and Sweet Corn Relish

CLASSIC PAELLA VALENCIA **\$30

Lobster, Shrimp, Clams, Mussels, Chicken and Chorizo Baked with Saffron Rice.

ROASTED HALIBUT **\$36

Fresh Fennel and Figs on a bed of Spaghetti Squash

PAN SEARED SOLE

Sundried Tomato, Basil and Parmesan Crust in a Lemon Beurre Blanc Sauce

CILANTRO SEA SCALLOPS

on a bed of Julienne Vegetables with Orange Sesame Dip

CHILEAN SEA BASS **\$34

Artichoke, Roma Tomato and Roasted Pepper Relish

JUMBO IMPORTED ORANGE THYME GLAZED SHRIMP **\$32

Sautéed Zucchini

ROASTED SALMON FILLET

Lemon and Herbs, Tomato, Artichoke and Basil Relish

JUMBO LUMP CRAB CAKES **\$30

FRESH ATLANTIC SALMON CAKES

Crunchy Corn Relish

SHELLFISH POT PIE

Maine Lobster, Jumbo Shrimp, Sea Scallops, Lump Crabmeat Fresh Fennel, Pearl Onions and Peas in a Pernod Cream Sauce topped with Chive Whipped Potatoes **\$30

SEAFOOD POT PIE

Filet of Cod, Monkfish and Sole with Peas, Carrots and Pearl Onions in a Chive Tomato Cream Sauce topped with Roasted Garlic Mashed Potatoes

VEGETARIAN SELECTIONS

\$22.00 pp • 10 Person Minimum

Includes a Garden Salad, Choice of Two Side Dishes, Dinner Rolls and a Homemade Dessert Platter

ASIAN TOFU AND EGGPLANT

Sesame Broccoli

DOUBLE STUFFED PORTOBELLO MUSHROOMS

Fresh Mozzarella, Spinach and Roasted Peppers

ROASTED TOMATO, GOAT CHEESE AND CARAMELIZED ONION TARTS

ZUCCHINI NAPOLEON

Breaded Zucchini Layered with Boursin, Roasted Peppers and Baby Arugula

VEGAN QUINOA, GRILLED ZUCCHINI, ROASTED PEPPERS AND SPINACH

Garlic Tahini Dip

EGGPLANT NAPOLEON

Grilled Eggplant Layered with Fresh Mozzarella, Basil and Roasted Tomatoes

