

DINNER A LA CARTE COLLECTION

INCLUDES COFFEE, HOT TEA, ICED WATER
ROLLS AND BUTTER

APPETIZERS

Mini Baked Brie - \$6

SERVED WITH CRUSTY BAGUETTE AND APPLE AND CRANBERRY CHUTNEY

Tomato and Chicken Bruschetta - \$6

GRILLED CHICKEN BREAST AND TOMATO SALSA, WITH SHREDDED MOZZARELLA CHEESE ON OLIVE BREAD
WITH A BASIL PESTO OIL

Spinach and Feta Quiche - \$7

WARM PIE SERVED WITH A SMOKED TOMATO COULIS AND SAFFRON SPLASH

Vodka Melon Duet - \$7

ISLAND COCKTAIL WITH HONEYDEW AND CANTALOUPE MELON
SERVED WITH A CILANTRO AND MANDARIN VODKA GLAZE

Porcini Risotto Martini - \$8

TRADITIONAL ARBORIO RISOTTO WITH MUSHROOMS, RED PEPPER COULIS AND GUACAMOLE SPLASH
SERVED IN A MARTINI GLASS

Mushroom Puff - \$8

CREAMY RAGOUT OF MUSHROOMS SERVED ON A CRUSTY PUFF PASTRY TRIANGLE

Asparagus and Prosciutto Ham - \$9

ITALIAN HAM AND GRILLED ASPARAGUS SERVED WITH A SUN DRIED TOMATO PESTO AND
ASIAGO CHEESE

Scallop and Smoked Salmon Tower - \$9

SEARED DIVER SCALLOP AND SLICED SALMON SERVED WITH OVEN ROASTED TOMATOES, ZUCCHINI,
TROPICAL SPLASH AND WINE REDUCTION

Smoked Salmon - \$9

NORWEGIAN SLICED SALMON AND ROASTED ZUCCHINI ON PUMPERNICKEL BREAD SERVED WITH A RED
PEPPER SPLASH

Lump Crab Cake - \$10

ISLAND SPICED WITH MEDITERRANEAN SPINACH AND OLIVE SALAD WITH A LEMON MUSTARD SAUCE

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APPETIZERS (CONTINUED)

Beef Carpaccio - \$10

RAW MARINATED OMAHA BEEF TENDERLOIN SERVED WITH AN OLIVE AND SUN DRIED TOMATO PESTO, ASIAGO CHEESE BREAD CRISP AND TRUFFLE OIL

Sashimi and Sushi Trio - \$11

TRADITIONAL JAPANESE SUSHI PLATTER WITH TUNA SASHIMI, CALIFORNIA, SALMON, AND SHRIMP ROLL SERVED WITH WAKAMI SALAD, PICKLED GINGER, WASABI AND SWEET SOY GLACE AND BASIL OIL

Shrimp Martini with Marinated Olives - \$12

SHRIMP MARINATED WITH FRESH CILANTRO, LIME AND LEMON JUICE, EXTRA VIRGIN OLIVE OIL, OLIVE PESTO AND TOMATO JUICE SERVED WITH YOUR CHOICE OF VODKA

Crab and Shrimp Duo - \$12

JUMBO BLACK TIGER SHRIMP AND CRAB CAKE SERVED WITH A HORSERADISH BASIL PESTO AND ASIAN TOMATO REDUCTION

Jumbo Shrimp Cocktail - \$12

BLACK TIGER SHRIMP SERVED WITH A CILANTRO AND LIME COCKTAIL SAUCE ON SEAWEED SALAD

Tuna, Salmon and Beef Tartare - \$15

PREMIUM SELECTION OF RAW FISH AND BEEF, SEASONED TO PERFECTION AND SERVED ON A SELECTION OF TOASTS

Antipasti Platter - \$15

SELECTION OF MARINATED EGGPLANT, ZUCCHINI AND YELLOW SQUASH, MOZZARELLA CHEESE, COPPA HAM, TOMATO SALAD AND ASSORTED OLIVES AND EGGS

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SOUPS

Tomato and Basil Bisque - \$4

CREAMY TOMATO SOUP WITH FRESH BASIL AND ITALIAN HERBS

Potato and Cheese Soup - \$5

CREAMY POTATO SOUP WITH SWISS CHEESE AND BACON BITS

Spinach and Ginger Soup - \$5

WITH PUMPERNICKEL BREAD CROUTONS

Chicken and Rice Soup - \$5

CHICKEN BOUILLON WITH LONG GRAIN RICE, SLICED CHICKEN AND ROOT VEGETABLES

Mushroom Cream Soup - \$6

SHITAKE, WHITE AND PORTABELLA MUSHROOMS WITH THYME AND OREGANO

Minorcan Clam Chowder - \$6

TRADITIONAL CHOWDER WITH RENDERED SMOKED BACON, POTATOES AND JALAPENO PEPPERS

Thai Chicken and Coconut Cream Soup - \$6

LIME LEAVES, GREEN CURRY, SWEET POTATOES AND RED ONIONS

Italian Wedding Soup - \$6

CHICKEN STOCK SOUP WITH SLICED PENNE PASTA, VEGETABLES AND MINI MEATBALLS
SERVED WITH SHREDDED ASIAGO CHEESE

Sweet Pumpkin and Ginger Crab Bisque - \$7

WITH CILANTRO OIL AND CINNAMON

Spicy Lobster and Shrimp Broth - \$7

LEMON GRASS, BLACK TIGER SHRIMP AND ASIAN GLASS NOODLES

Shrimp and Crab Curry Bisque - \$8

ASIAN STYLE CREAMY SHRIMP & CRAB SOUP WITH CHOPPED SPINACH, CILANTRO, COCONUT MILK AND THAI SPICES

Lobster and Shrimp Bisque - \$9

CREAMY LOBSTER AND TOMATO SOUP WITH SHRIMP AND LOBSTER MEAT

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SALADS

Traditional Caesar - \$5

CHOPPED ROMAINE HEARTS SERVED WITH ASIAGO CHEESE AND CROUTONS

Mixed Greens - \$5

ASSORTMENT OF SEASONAL GREENS AND ROMAINE HEARTS, TOMATOES, AND SHREDDED MOZZARELLA CHEESE SERVED WITH A BALSAMIC DRESSING

New Monica Mixed Greens - \$6

CALIFORNIA BABY GREENS WITH BEET AND CARROT WAVES, TOASTED ALMONDS, FETA CHEESE AND BALSAMIC VINAIGRETTE

The Wedge - \$7

ICEBERG LETTUCE SERVED WITH EXTRA VIRGIN OLIVE OIL, KALAMATA AND SPANISH OLIVE TAPENADE, CREAMY DRESSING, SHREDDED MOZZARELLA AND PICKLED GINGER

95 Cordova Caesar - \$7

STACKED ROMAINE HEARTS, SHREDDED ASIAGO AND BLUE CHEESE "SHOWER" SERVED WITH PICKLED GINGER

Mozzarella and Tomato - \$8

FRESH ITALIAN SOFT MOZZARELLA CHEESE AND VINE RIPE TOMATO WITH BASIL INFUSED EXTRA VIRGIN OLIVE OIL AND BALSAMIC REDUCTION

Mediterranean Salad - \$8

ASSORTMENT OF BABY GREENS AND THINLY SLICED ROMAINE HEARTS TOSSED WITH DICED CUCUMBERS, TOMATOES, RED ONIONS, MILD BANANA PEPPERS, RAISINS, AND FINISHED WITH CHOPPED PECANS AND WALNUTS AND A SWEET WHITE BALSAMIC VINEGAR DRESSING

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ENTREES

POULTRY

Moroccan Double Chicken Breast - \$23

SERVED WITH OLIVE AND BASIL RAGOUT AND TOMATO RISOTTO

Spit Roasted Honey and Ginger Rubbed Chicken - \$24

FREE RANGE CHICKEN WITH WING BONE SERVED WITH AU GRATIN POTATOES AND ASPARAGUS

Chicken Breast and Truffle Mushroom Ragout - \$25

SERVED WITH CASA MONICA MASHED POTATOES AND PETIT LEGUMES

Chicken Piccata - \$25

DOUBLE CHICKEN BREAST WITH ASIAGO CHEESE BATTER, SERVED WITH PESTO LINGUINI AND TOMATO STEW

Supreme Chicken with Oriental Orange Glaze - \$26

SERVED WITH RED CABBAGE AND FRIED RICE

Double Roasted Duckling - \$29

OVEN ROASTED SEMI-BONELESS YOUNG DUCK, SERVED WITH RED CABBAGE AND EGG FRIED RICE AND A FIVE SPICE MOROCCAN GLAZE

Lemon Pepper Cornish Game Hem - \$32

SERVED WITH GINGER AND MAPLE MASHED POTATOES AND GREEN ASPARAGUS

Long Island Duck Breast - \$35

SEARED DUCK BREAST SERVED ON ITALIAN GRITS, HARICOT VERTS AND A RED WINE DEMI GLAZE

Free Range Chicken Breast and Foie Gras - \$39

SERVED WITH PORT WINE REDUCTION, ALSACE POTATO AND SWEET KRAUT

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SEAFOOD

Cashew Crusted Salmon Sriracha - \$24

SAUTÉED BABY SPINACH, MASHED POTATOES, MANDARIN GLAZE, AND RED CHILI SAUCE

Mediterranean Salmon Steak - \$26

BAKED SALMON WITH SPANISH AND GREEK OLIVES, FETA CHEESE, TOMATOES, MILD BANANA PEPPERS, BASIL, LEMON AND LIMES, EXTRA VIRGIN OLIVE OIL AND WHITE WINE SERVED ON BASMATI RICE

Caribbean Spiced Tropical Mahi Mahi - \$26

SERVED WITH A AVOCADO AND SPINACH SAUCE
WITH GRILLED PINEAPPLE, FRIED GINGER AND SWEET POTATOES MASH

Artichoke and Spinach Crusted Mahi Mahi - \$27

ON POTATOE MASH AND RED PEPPER COULIS

Baked Salmon with Smoked Salmon - \$29

ATLANTIC SALMON TOPPED WITH NORWEGIAN SALMON TARTARE, FONTINA CHEESE, BASIL AND SPINACH
MASH POTATO AND CARROT AND GINGER CREAM SAUCE WITH CHIVES

Island Spiced Grouper - \$30

CILANTRO, COCONUT SHRED, AND PINEAPPLE JUICE SERVED WITH A ASIAN CORN AND
PEPPER SALSA ON MASHED POTATO

Fire Grilled Salmon Medallion - \$31

SERVED WITH LOBSTER AND SHRIMP POTATO MASH, SAFFRON REDUCTION AND GREEN ASPARAGUS

Chilean Sea Bass and Cilantro Truffle Oil - \$35

BALSAMIC REDUCTION, ASPARAGUS SPEARS AND MASHED POTATO

Mahi Mahi and Saffron Shrimp Ragout - \$35

SERVED WITH GREEN ASPARAGUS AND WALNUT RISOTTO

Broiled Florida Grouper with Crab - \$36

WITH MASHED POTATO, GREEN ASPARAGUS AND SAFFRON CRAB RAGOUT

Herb Crusted Seabass and Saffron - \$37

BASIL, PARSLEY, CILANTRO AND ASIAGO CHEESE SERVED ON POTATO MASH WITH PERNOT SAFFRON SAUCE
AND BEET SPLASH

Red Snapper Filet - \$39

OVEN BAKED RED SNAPPER SERVED ON YELLOW COCONUT RISOTTO WITH A SHRIMP RAGOUT AND
HARICOT VERTS

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BEEF

Wild Mushroom Pork Tenderloin - \$29

SERVED WITH ASIAGO CHEESE AND CREAM POLENTA, MUSHROOM BRANDY DEMI GLAZE AND FRENCH BEANS

Double Herb Marinated Pork Chops - \$31

CHUNKY APPLE-CRANBERRY SAUCE, 95 MASH, AND GRAIN MUSTARD SAUCE

Fire Grilled Omaha Beef Tenderloin - \$36

SERVED WITH BALSAMIC DEMI GLAZE, GREEN ASPARAGUS ON CREAMY MASHED POTATO

Prime Ribeye Steak - \$36

TWICE BAKED POTATOES AND GREEN BEANS WITH A PORT WINE DEMI REDUCTION

Olive and Blue Cheese Crusted Omaha Filet Mignon - \$38

WILD BERRY DEMI GLAZE, 95 MASH AND SWEET PEPPER RATATOUILLE

Whole Roasted Omaha Beef Tenderloin - \$42

(center cut to order)

STEAK TENDER SERVED ON TRUFFLE MASHED POTATO WITH HARICOT VERTS AND
A SHERRY AND MUSHROOM DEMI GLAZE

VEGETARIAN

Grilled Vegetables and Mushrooms - \$28

MOZZARELLA BAKED PORTABELLA SERVED WITH GRILLED AND MARINATED VEGETABLES
WITH BASIL AND CILANTRO OIL AND WILD RICE BLEND

Lo Mein Noodles and Fried Tofu - \$29

STIR FRIED NOODLES WITH GREEN BEANS, CARROTS, ONIONS AND A VARIETY OF
MUSHROOMS SERVED WITH A PEANUT AND SWEET SOY SAUCE

Risotto with Black Truffle Oil and Asparagus - \$31

MUSHROOM RAGOUT AND ASIAGO CHEESE

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DUETS

Duet of Seared Salmon and Cuban Chicken - \$32

WITH WATERCRESS SAUCE AND LEMON SAFFRON REDUCTION, JAPANESE RICE AND FRIED LEEKS

Pork and Shrimp Stack - \$34

SMOKED PORK TENDERLOIN AND CILANTRO MARINATED BLACK TIGER JUMBO SHRIMP STACK WITH A LOBSTER EMULSION AND BLACKBERRY REDUCTION ON MASHED POTATOES AND STRING BEANS

French Pork Chop and Duck Breast - \$42

MUSHROOM RAGOUT AND BLACK CURRANT SAUCE SERVED WITH VEGETABLE COUSCOUS

Chilean Sea Bass and Grilled Omaha Filet Mignon - \$44

WITH WASABI MASHED POTATOES, GREEN ASPARAGUS, SAFFRON SAUCE AND BLUEBERRY DEMI GLAZE

Grilled Omaha Filet Mignon and Jumbo Black Tiger Shrimp Stack - \$46

WITH PORT WINE DEMI GLAZE, MASHED POTATO AND GREEN ASPARAGUS

Goat Cheese Crusted Rack of Lamb and Beef Tenderloin - \$48

WITH WILD MUSHROOM RISOTTO, ASPARAGUS, A YELLOW MUSTARD SAUCE AND BLACKBERRY REDUCTION DEMI GLAZE

Omaha Filet Mignon with Crab and Shrimp Ragout - \$49

WITH A LOBSTER SAUCE, MASHED POTATO AND GREEN ASPARAGUS

Omaha Filet Mignon and Fancy Fresh Lobster Tail - \$59

COLD WATER LOBSTER TAIL WITH TURMERIC SAFFRON BUTTER SAUCE AND BALSAMIC DEMI REDUCTION, TRUFFLE MASHED POTATOES AND HARICOT VERTS

TRIOS

Chilean Sea Bass, Atlantic Salmon and Shrimp Stack - \$59

SERVED WITH WATERCRESS, SAFFRON AND ORIENTAL BARBECUE SAUCE WITH SWEET POTATO MASH AND RATATOUILLE

Herb Crusted New Zealand Rack of Lamb, Beef Tenderloin and Pork Tenderloin - \$65

SERVED WITH MINT DEMI GLAZE, SAFFRON SAUCE AND SMOKED TOMATO CREAM SAUCE WITH OVEN ROASTED VEGETABLES AND TRUFFLE MASHED POTATOES

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DESSERTS

Single Sweet - \$4

CHOICE OF DARK CHOCOLATE MOUSSE, TRADITIONAL TIRAMISU AND ASSORTMENT OF BERRIES WITH WHIPPED CREAM

Chef's Fruit Stack - \$6

YELLOW SPONGE CAKE WITH A CRÈME FRAICHE AND FRESH FRUIT

Fruit Tartlet - \$7

SUGAR DOUGH CRUST WITH VANILLA CRÈME CUSTARD AND FRESH FRUIT

White Chocolate Strawberry Swirl Cheesecake - \$7

WILD BERRY COULIS

Mocha Chocolate Cheesecake - \$7

WITH KAHLUA ANGLAISE AND DARK CHOCOLATE SAUCE

Old Fashioned Apple Pie - \$7

CRÈME ANGLAISE

Spanish Flan - \$7

WITH ORANGE ZEST AND CARAMEL

Lime Tequila Mousse - \$7

WILD BERRY REDUCTION

Mixed Berry Devonshire - \$8

GRAND MARNIER MARINATED BERRIES SERVED WITH CRÈME FRAICHE

Key Lime Pie - \$8

WITH MERINGUE AND BERRY REDUCTION

Dutch Apple Pie - \$8

WITH STREUSEL AND CINNAMON SAUCE

The New Way Cheesecake - \$8

UNBAKED PHILADELPHIA CREAM CHEESECAKE WITH RASPBERRY GLAZE AND CHAMBORD SYRUP

Philly Cheesecake - \$8

FRESH FRUIT GARNISH AND RASPBERRY COULIS

Flourless Chocolate Cake - \$8

WITH CHOCOLATE SAUCE AND BERRY

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DESSERTS (CONTINUED)

Bourbon Pecan Pie - \$9
WITH VANILLA SAUCE

Warm Chocolate Cake - \$9
WITH VANILLA AND BERRY SAUCE (WITH ICE CREAM ADD \$4 PER PERSON)

Original Italian Tiramisu - \$9
LADY FINGER COOKIES, MASCARPONE CHEESE AND RUM ESPRESSO SYRUP

Trio Sweets - \$9
SELECTION OF DARK CHOCOLATE MOUSSE, TRADITIONAL TIRAMISU AND ASSORTMENT
OF BERRIES WITH WHIPPED CREAM

Traditional Chocolate Cake - \$9
WITH WHITE CHOCOLATE MOUSSE

Sacher Tart - \$10
AUSTRIAN CHOCOLATE TART WITH RASPBERRY FILLING

Viennese Plate - \$12
CHEF SELECTION OF 3 OF OUR FINEST DESSERTS

Baked Alaskan - \$13
WITH VANILLA, CHOCOLATE AND STRAWBERRY ICE CREAM SERVED WITH A MULTI-BERRY SAUCE

The Ten Buffet - \$15
CHEF SELECTION OF ASSORTED DESSERTS, CAKES, TARTS AND PETIT FOURS
INCLUDES DIP & ROLL STATION WITH FRESH STRAWBERRIES, DARK AND WHITE CHOCOLATE FONDUE AND
SUGARS

Add on's for Your Dessert Buffet
BANANAS FOSTER STATION - ***\$8 per person***

CHERRY JUBILEE - ***\$8 per person***

DIP AND ROLL - ***\$10 per person***
STATION WITH FRESH STRAWBERRIES, DARK AND WHITE CHOCOLATE FONDUE AND SUGARS

Chef Attendant \$75 Per Hour

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