Most of the following choices lend themselves nicely to buffet dining. Smaller parties where sit down service is appropriate, a wider variety of choices are available.

## Fish & Shellfish

Southern-Style Cornmeal Catfish Chilean Sea bass Provençal Cod Fillet with Roasted Vegetable Ragout Greek-Style Halibut Filet with Lemon & Oregano Mahi Mahi with a Papaya or Mango Salsa Braided Salmon Fillet with Two Sauces-RT Salmon Filet with Mango Salsa or Tomato-Avocado Salsa Sautéed Scallops, Garlic, Rosemary, Herbs with Penne Baked Scrod with Toasted Garlic Breadcrumbs Seafood Stew (Monkfish, Mussels, Shrimp & Clams) Jumbo Shrimp Skewered with Red Peppers & Zucchini Cajun-Style Shrimp Creole with Dirty Rice Lemongrass-Curried Shrimp with Jasmine Rice Stuffed Red Snapper with a Tomato-Shallot Sauce Grilled Swordfish Brochettes with a Thai Pineapple Salsa Stuffed Whole Trout (boned) with a Spicy Asian Sauce

## Vegetarian

Farfalle (Bowtie Pasta) with Almond-Pesto
Eggplant Rollatini with Tomato-Basil Sauce
Spinach & Goat Cheese Stuffed Portabella Mushrooms
Stuffed Portabella Mushrooms with Melted Brie
(Spinach, Zucchini, Red Onion, Garlic, Shallots, Butternut Squash & Basil Oil-Available Vegan)
Asian Vegetable Stir Fry with Ginger & Garlic
Penne with Garlic, Mushrooms, White Wine & Peas (with or without cream)
Primavera-Style Pasta (with or without cream)
Assorted Vegetable Quiche, Frittata or Flan
Roasted Red Pepper Ravioli
Fresh Portabella Ravioli in a Cream Sauce
Quinoa with Roasted Garlic, Kale, Grape Tomatoes & Fresh Basil
Asparagus & Mushroom Strudel
Tri-Color pasta Twists with Peppers, Onions & Goat Cheese
Ziti with Roasted Vegetables baked in a Ricotta Blend