

***Great Events! Catering... The Island's Premier Caterer!***

*925 Truman Avenue, Key West, Florida 33040*

*Pb: 305-294-2252, Em: muzzinc@bellsouth.net*

**Spring Summer Menu Highlights 2007**

What's NEW...FRESH...FUN for your next event!!

Specialty Hors d'Oeuvres & Tastes

**"Just CHILL" Cold Soups**

Served by the shot or high tea style

**Heirloom Tomato & Lump Crab Gazpacho**

**Sweet Corn Avocado Bisque with Gold Tequila Float**

**Coconut Organic Carrot Puree**

**"Wrap it up...We'll take it!!"**

Yummy Hors d'Oeuvres which are all wrapped into an easy roll.

**Vietnamese Butter Lettuce Wraps with Ginger Sesame Shrimp or Kalfa Basil Grilled Chicken  
or BOTH,**

Served with Spicy Black Bean Sauce...A great item for everyone to make together.

**Tuna Tartar Cold Spring Roll with Straw Mushrooms**

Wasabi Oil Drizzle

**Green Tea Duck Confetti Crepe Roulade**

Our Chef's NEW Favorites

**Florida Grouper Seafood Cake with Bird Pepper Emulsion**

**Amazing Thai Peanut Lollipop Lamb Chops**

Sake Plum Glaze

**Crispy Prosciutto & Italian Sausage Stuffed Eggplant Cups**

Super Tuscan Reduction

**Sea Scallop Banana Ceviche on Fried Purple Potato Wafer**

**Asparagus Filo Bundles with Tarragon Citrus Aioli**

**Chardonnay Soaked Apricots with Stilton Cheese**

Fun Salads as Hors d'Oeuvres...Take Out Style

Small portions of fresh salads, made to order and served in Chinese

Take Out Containers with Chopsticks.

**Napa Cabbage Salad with Golden Beat & Jicama**

Black Sesame Vinaigrette

**Sobe Noodle Salad with Citrus Grilled Shrimp**

**Watercress Poached Pear Salad with Gorgonzola Crumbles**

Roasted Garlic White Balsamic Dressing

**Cambodian Tofu & Carrot Daikon Slaw**

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**Spring Summer Menu Highlights 2007, Menu Cont...**

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Main Course Selection

**Black Grouper Mediterranean**

Chardonnay Sea Salt Olive Oil Encrusted Grouper with Braised Fennel & Wilted Spinach  
Tomato Feta Polenta

EVO Grill "Island Style" Kabob Station

**Sour Orange & Mojo Marinated Pork Loin Kabobs, Cumin & Garlic Steak Kabobs &  
Citrus Jerk Rubbed Mahi Mahi Kabobs**

Served with Chef's Selection of Dipping Sauces and Saffron Yellow Rice

**King's Pointe Seafood Stew**

Prawns, Mussels, Little Neck Clams, Snapper & Scallop  
**A Latin Style Chippino**

Sweet Endings

**Mae's Rum Cake Parfaits with Bananas, Mango & Golden Pineapple**

**"Twinkie" Chocolate Egg Rolls with Ginger Sugar**

**Georgia Peach Cobbler Martinis with Fresh Cream**

**Rich Carrot Cake Bars with Sweet Cream Cheese Icing**

**"Coffee House" Coffee Bar Service**

Starbuck House Blend Coffee & Café Verona Decaf with Essence of Hazelnut Syrup  
Assortments of Sugar Cubes, Sugar Substitute, Cream, Cinnamon Sticks and Dark Chocolate  
Stirrer.

*\*Menu passionately created by Louis Scaramuzzi, CEC, Great Events Catering*