

Amazen Chef Creations

Chef MichaelCortez.com



Hors d'Oeuvres

Foie Gras Brioche Toast, Blackberry Jam

Wild Forest Mushroom Parmesan Flatbread,
Basil Pesto, Artisan Cheese, Truffle Butter

Crab Stuffed Mushrooms

Shaved Prime Rib Swiss, Rosemary Au Jus, Warm Roll

Chicken Bruschetta w/ Tomato & Basil

Petite Waldorf Salad Candied Walnuts, Apple Vinaigrette,
Golden Raisins, Celery, Apples

Seared Duck Breast & Confit Port Wine Sauce

Ahi Tuna Steamed Sushi Rice, Lemon Soy Sauce

Bacon Wrapped Shrimp Oven Roasted

Mini Sliders Grilled Chicken & Gruyere and Cheddar w/ Beef

Braised Short Rib Mac & Cheese Panini

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Hors d'Oeuvres

Tequila Lime Ceviche Tortilla Chips

Yellow & Red Beet Gratin Roasted Spaghetti Squash

Lobster En Croute Cognac Sauce, Chives

Baked Tomato Mozzarella Salad Parmesan Flatbread,
Basil Pesto

Braised Lamb Savory Bread Pudding

Hummus Extra Virgin Olive Oil Pita Chips

Smoked Salmon & Caviar on Mini Potatoes

South West Jumbo Lump Crab Cakes

Truffle Mac n Cheese Crisp Fillo Shell

Beef Tenderloin Crostini Parmesan Dijon Thyme Sauce

Assorted Hand Rolled Sushi, Citrus Ponzu

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Hors d'Oeuvres

Assorted Mini Quiche Vegetable & Bacon Mushroom

Truffle Potatoes & Beef Tenderloin Puff Pastry
Parsley Oil, Cassis Sauce Asparagus Tips

Petite Lobster Salad Citrus Vinaigrette Baby Greens
Cibatta Croutons

Dijon Scented Lamb Chops Swiss, Rosemary Au Jus,
Warm Roll

Hawaiian Style Ahi Tuna

Mini Twice Baked Potatoes Chive, Bacon, & Cheddar

Crab Stuffed Shrimp Cilantro Sauce Japanese Bread Crumbs

Pulled Pork Sliders Slow smoked, Texas BBQ Sauce

Panko Fried Shrimp Sweet & Spicy Sauce

Duck Risotto Japanese Bread Crumbs

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Hors d'Oeuvres

Glazed Lamb Lollipops

Crab Tostadas Fresh Guacamole

Grilled Chicken Almond Mango Salad

BBQ Lamb Brochettes & Roasted Potatoes

Spicy Boneless Beef Short Ribs Chimichurri Salsa

Spinach Artichoke w/ Spanish Chorizo Cilantro
Cream

Spicy Chicken Brochettes & Roasted Potatoes

Tamarindo Shrimp Cocktail Jumbo Shrimp, Cilantro

Mussels White Wine, Fresh Chopped Herbs, Tomatoes, Extra
Virgin Olive Oil

Prosciutto Wrapped Asparagus

Veal Osso Bucco Spring Rolls Spinach Basil Mozzarella

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Hors d'Oeuvres

Spicy Bacon Wrapped Quail

Crawfish Gumbo Shooter

Asian Style Sesame Crusted Trout Brown rice Stir Fry

Truffle Popcorn Aged Pecorino

Grilled Chicken Sourdough Panini

Sautéed Gnocchi & Sage Buerre Noisette Crispy
Prosciutto Strips,

Paradise Cucumber Lemonade Shooter

Tender Braised Duck in Crisp Filo

Latin Spiced Beef Tenderloin Brochettes

Jalapeno Cheddar Mac n Cheese Crisp Fillo Shell

Mini Grilled Chicken Tostada Salsa Verde & Cotija
Cheese

Duck Quesadilla & Roasted Corn Pico De Gallo

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**Executive
VIP Hors D Oeuvres**

7pm June 2016

Guests

Caviar & Lobster Crostini Chive crème Fraiche

Smoked Salmon Stuffed Profiteroles

Lemon Scented Cream Cheese

Shrimp and Saffron Risotto Croquettes

Chive Bundled Duck Crepes Wild Rice

Lamb & Bison Lasagna Basil Pesto

Chanterelle Mushrooms and Sautéed Gnocchi

Truffle Butter, Toasted Pine Nuts

Pan Seared Chilean Sea Bass

English Pea Puree and Red Quinoa

Filet Mignon & Goat Cheese Quesadillas

Caramelized Purple Onion, Cherry Tomato Pico de Gallo

Seared Sea Scallops Preserve Lemon Vinaigrette

Deviled Quail Eggs Toasted Prosciutto

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Soup Shooters

Roasted Lobster Bisque

Truffle Corn Bisque Shooter

Summer Gazpacho Cumber Salad, Cherry Tomatoes

Caviar Vichyssoise

Crab Asparagus Soup

Tomato & Basil Almond Pesto

Cognac Shrimp Bisque Shooter

Spicy Tortilla Soup Shooter

Cannellini Bean & Italian Sausage

Additional Soups Available Upon Request

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Brunch Hors D Oeuvres

10 am

June, 2016

Guests

Sausage, Egg, Cheese Croissants Sea Salt & Cracked Pepper

Steak & Eggs King's Hawaiian Rolls w Swiss Cheese

Assorted Vegetable Mini Quiche

Southwestern Crab Cakes

French Toast Bites

Bacon Egg Taquitos Pico De Gallo

Quail Eggs Benedict

Pico De Gallo English Muffin & Hollandaise Sauce, Canadian Bacon

Mini Kolaches

Salmon Crostini

Cream Cheese, Capers, Parsley Crème Fraiche

Amazen Chef Creations



Breakfast Buffet

7am

June, 2016

Guests

Fluffy Vanilla Scented Pancakes Cinnamon Syrup

Farm Fresh Scramble Eggs Sea Salt & Cracked Pepper

Assorted Vegetable Mini Quiche

Bacon, Sausage, Ham

Texas Style Skillet Potatoes

Classic Eggs Benedict

English Muffin & Hollandaise Sauce, Canadian Bacon

Cinnamon French Toast

Brioche Bread, Cinnamon Honey Syrup

Omelets Made to Order

Peppers, Cheddar Cheese, Bacon, Ham, Onion, Chives, Tomatoes, Jalapenos, Feta Cheese

Chef's Selection of Fresh Cut Tropical Fruit & Assorted Breakfast Pastries, Kolaches, and Donuts

Fresh Squeezed Orange Juice, Coffee & Sweeteners

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Mini Breakfast Tacos

7 am

September , 2016

300 Guests

Steak & Eggs Taquitos Swiss Cheese

Southwestern Spiced Grilled Asparagus Mini Tacos Pico de Gallo

Tri Colored Peppers, Sausage, & Egg Taquitos
Sea Salt & Cracked Pepper

Bacon & Egg Taquitos Salsa Roja

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Mini Breakfast Croissant

7 am

September , 2016

300 Guests

Farm Fresh Eggs & Black Forest Ham Croissant

Lemon Scented Spinach, Tomatoes, & Eggs

Sandwich Pico de Gallo

Sausage, Egg, Cheese Breakfast Bites Sea Salt &
Cracked Pepper

Bacon, Egg, & Cheddar Croissant

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Mini Breakfast Biscuit

7 am

September , 2016

300 Guests

**Jalapeno Cheddar Biscuit w/ Southwest Style
Eggs & Sliced Roma Tomatoes**

Spicy Sausage, Egg, Biscuit Sea Salt & Cracked Pepper

Farm Fresh Eggs & Black Forest Ham Biscuit

Applewood Smoked Bacon, Egg, & Swiss

Amazen Chef Creations



Tex- Mexican Buffet

Option 1

June, 2016

6:30pm

Southwestern Caesar Salad

Romaine Lettuce, Shaved Parmesan, Crisp Tortilla Strips, Cherry Tomatoes, Chipotle Caesar Dressing

Spicy Wood Grilled Beef Fajita Tacos

Borracho Beans, Flour Tortillas, Salsa Roja

3 Cheese Enchiladas Ancho Chile Salsa

Mexican Style Pan Seared Mahi

Cilantro Rice Chardonnay Cream Sauce

Chef's Assorted Selections of Lime Scented Seasonal Vegetables

Chips and Queso

Chef's Selection of Assorted Mini Desserts

Tres Leches, Mini Flan, Fresh Cut Tropical Fruit, Cinnamon Brownie, Crème Brulee, Crème Puffs, Mexican Chocolate Brownies

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Tex-Mexican Buffet

Option 2

June, 2016

6:30pm

Cotija Cheese and Pine Nut Salad

Spring Mix, Dried Cherries, Crisp Tortilla Strips, Pico De Gallo, Citrus Vinaigrette

Orange Scented Pork Carnitas

Refried Beans, Flour Tortillas, Salsa Roja,

Cumin Lime Scented Chicken Fajita

Tacos Spanish Rice, Sour Cream, Shredded Cheese

Beef & Cheese Enchiladas Ancho Chile Salsa

Mexican Spiced Green Beans

Chips and Queso

Chef's Selection of Assorted Mini Desserts

Tres Leches, Mini Flan, Fresh Cut Tropical

Fruit, Cinnamon Brownie, Crème Brulee

Crème Puffs, Mexican Chocolate Brownies

June 18, 2010



Mexican Buffet

6pm

June , 2016

Guests

Sopes

Black Beans, Shredded Roasted Chicken
Queso Fresco & Cotija, Salsa

Tequila Lime Seafood Ceviche

Cochinita Pibil de Pollo

Roasted Chicken, Citrus Orange Achoite
Sauce

Poblano con Crema

Roasted Poblano Peppers & Sautéed Red
Onion

Chorizo con Papas

Crisp Seasoned Golden Potatoes & Chorizo

White Corn Tortillas, Frijoles Negros
Refritos, Arroz Verde

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Asian Buffet

6pm

June , 2016

Guests

Crisp Carrot & Bean Sprout Salad

Spring Mix & Romaine Lettuce, Cucumber, Julianne Bell Pepper, Cilantro, Asian Peanut Dressing

Asian Style Stir Fry Beef &

Crisp Vegetables, Steamed Nishiki Rice

Spicy Soy Glazed Chicken & Broccoli

Vegetable Stir Fried Rice

Sesame Ginger Scented Vegetables

Chef Selection of Assorted Mini Desserts

Cucumber Lemonade & Tapioca, Baked Wontons
Crisps & Strawberries, Lemon Tartlets, Chocolate &
Vanilla Cake, Cream Puffs, Brownies

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Charcuterie and Salads

6pm

June , 2016

Guests

Almond Chicken Salad with Golden Raisins on Croissant

Black Forest Ham & Cheddar on Kings Hawaiian Rolls

Southwestern Chicken Salad on Whole Wheat

Roasted Turkey Spring Mixed Greens & Tomato

Light Assorted Selection of Fresh Cut Tropical display

Chef's Selection of assorted Seasonal Vegetables with Cilantro Sauce

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Thai Buffet

6pm

June , 2016

Guest

Ginger Lime Marinated Beef & Crisp Carrot Salad

Spring Mix & Romaine Lettuce, Cucumber, Julianne Bell Pepper, Cilantro, Asian Peanut Dressing

Thai Green Curry Stir Fry Chicken

Crisp Vegetables, Steamed Nishiki Rice

Spicy Red Curry Chicken & Green Beans

Thai Basil Fried Rice

Sesame Ginger Scented Vegetables

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French Buffet

6pm

June , 2016

Guest

Classic Nicoise Salad

Seared Tuna, Cherry Tomatoes, New Potatoes,
Green Beans, Cider Vinaigrette

Beef Bourguignon

Red Wine Braised Beef, Peel Onions, Carrots, Celery,
Sage Au Gratin Potatoes

Coq Au Vin Blanc

Whole Roasted Chicken Braised in White Wine

Citrus Scented Poisson en Pappilote

Flaky White Fish Baked with Lemon & Fresh Hebs

Steamed Riced Stuffed Savory Crepes

Parsley Scented French Hericot Verts

Buttery French Green Beans

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Seafood Reception

6pm

June , 2016

Guest

Poached Pear & Goat Cheese Salad

Spring Mix, Crisp Croutons, Cherry Tomatoes,
White Wine Vinaigrette

Pan Roasted Mahi Mahi Baby Carrot and
Saffron Rice, Sauté of Seasonal Vegetables

Apple Wood Grilled Shrimp

Rosemary Roasted Mini Potatoes

Chocolate Panini

Fresh Berries, Frangelico Whipped Cream

Island Style Buffet Reception

Sandy Summer Cucumber Salad

Spring Mixed Greens, & Crips Ice Burg Lettuce,
Cherry Tomatoes, Croutons, Citrus Vinaigrette

Tropical Quinoa Salad

Chopped Parsley, Baby Carrots & Sugar Snap Peas
Red Wine Vinaigrette

Citrus Marinated Grilled Shrimp & Fish

Herb Scented Jasmine Rice

Fire Roasted Jerk Chicken

Roasted Tomato Sauce, Dinner Rolls

Cuban Style Pork Tacos

Sautéed Red Onions & Sliced Bell Peppers

Grilled Vegetable Kabobs w/ Garlic Olive Oil Marinade

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Wild Game Reception

6pm

June , 2016

Guest

Parmesan Truffle Potatoes & Venison

Tenderloin Puff Pastry Parsley Oil, Cassis Sauce Asparagus Tips

Prosciutto Wrapped Dove Stuffed with Venison Sausage

Petite Mallard Salad Citrus Vinaigrette Baby Greens
Cibatta Croutons

Dijon Scented Elk Slider Swiss, Rosemary Au Jus, Warm Roll

Asian Style Sesame Crusted Trout Brown rice Stir Fry

Smoked Duck Breast & Quinoa Salad

Asparagus & Grissini Wrapped Prosciutto

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Italian Buffet

6pm

June , 2016

Guest

Parmesan Caesar Salad Hearts of Romaine
Lettuce, Cherry Tomatoes, Croutons, Creamy Caesar
Dressing

Spaghetti & Beef Bolognese

Chef's Basil Marinara

Grilled Chicken Chipotle and Penne Pasta

Chardonnay Cream Sauce, Sautéed Sugar Snap Peas
& Baby Carrots

Shrimp & Angel Hair Pasta

Chardonnay Cream Sauce, Sautéed Sugar Snap Peas

**Chef's Assorted Selections of Lemon Scented
Seasonal Vegetables**

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Venezuelan Buffet

6pm

June , 2016

Guest

Ensalata de Palmitos

Hearts of Palm Salad w/ Avocado and Tomato

Grilled Chicken Maracucho

Caraotas Negras & Arroz Blanco

Venezuelan Spiced and Ginger Marinated, Assorted
Vegetables Fried Plantains

Dessert Trio

Venezuelan Chocolate Cake

Cinnamon Rice Pudding

Torta de Queso Llanero

Cheesecake from Los Llanos(Central Venezuela)

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American Buffet

6pm

June , 2016

Guest

Toasted Pecan Salad

Spring Mix, Golden Raisins, Apples, Croutons,
Seasonal Vegetables, Red Wine Vinaigrette

Herb Roasted Beef Tenderloin

White and Black Truffle Mac and Cheese, Cherry
Tomatoes, Broccoli, Shaved Pecorino

Lemon Scented Grilled Chicken

Basmati Rice, Asparagus, Sugar Snap Peas

Chef Michael's Chocolate Brownie

Texas Caramel Ice Cream, Toasted Almonds

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Southern Buffet

6pm

June , 2016

Guest

Hors D Oeuvres

Bacon Double Cheddar Mac n Cheese Crisp Fillo Shell
Pulled Pork Sliders Memphis Style BBQ Sauce

Plated Dinner

Golden Raisin & Candied Pecan Salad

Spring Mix, Crisp Croutons, Cherry Tomatoes,
Orange Vinaigrette

Southern Style Jumbo Shrimp & Grits

Creamy Grits w/ Sage Butter

Olive Oil & Lemon Scented Vegetables, Butter
Rolls

**Cinnamon Apple Minis & Toasted Caramel
Pecan Minis**

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Texas BBQ

Texas Mixed Green Salad

Mixed Green Lettuce, Crisp Seasoned Croutons,
Shaved Carrots, Cherry Tomatoes, & Chives
Balsamic Vinaigrette, Red Wine Vinaigrette

Texas Smoked BBQ Brisket Sliders

Mesquite Smoked
Sliced Onions & Pickles

Grilled BBQ Rodeo Chicken & Sausage

Assorted Roasted Vegetables, BBQ Sauce
BBQ Beans, Potato Salad, Cole Slaw

Watermelon & Fresh Fruit Platter

Honeydew Melon, Cantaloupe, Assorted Berries, Kiwi, Mango,
Orange, Grapes, Watermelon, Strawberries

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Buffet Reception

6pm

June , 2016

Guest

Cherry Tomato Fresh Mozzarella Caprese Salad Baby Mixed Green Lettuce, Basil Olive Oil, Balsamic Syrup

Center Cut Dijon Spiced Pork Loin

Carrot and Whole Wheat Couscous, Sauté of Seasonal Vegetables

Citrus Butter Poached Lobster

Carrot and Whole Wheat Couscous, Sauté of Seasonal Vegetables

Chef's Selections of Assorted Mini

Desserts Crème Brulee, Chocolate Mousse, Cream Puffs, Cheesecake, Brownie & Cream Puffs, Assorted Fresh Cut Tropical Fruits

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Plated Reception

6pm

June , 2016

Guests

1st Course

Grilled Thyme Scented Lamb Chops & Sautéed Crimini Mushrooms Julianne Red Onion, Cherry Tomato, Parsley Oil, Herb Butter

2nd Course

Coq Au Vin Blanc Whole Roasted Chicken Braised in White Wine, Saffron Rice

3rd Course

Almond Crusted Chocolate Hazelnut Truffles & Godiva White Chocolate Mousse

Chocolate Wafer, Raspberry Champagne Sauce, Pirouette Cookie, Chocolate Cigar

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Plated Reception

6pm

June , 2016

Guests

1st Course

Texas Pecan & Golden Raisin Summer Salad Crisp Croutons, Green Apple Vinaigrette

2nd Course

Mesquite Smoked Beef Tenderloin

Texas Twice Baked Potato, Chimichurri Sauce
Lemon Scented Asparagus

3rd Course

Chef's Selection of Assorted Desserts

Key Lime Tart, Orange Grande Marnier
Sorbet, Almond Crusted Frangelico Chocolate
Truffles

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Plated Reception

6pm

June , 2016

Guests

1st Course

Poached Pear & Goat Cheese Salad

Spring Mix, Crisp Croutons, Cherry Tomatoes,
White Wine Vinaigrette

2nd Course

Pan Roasted Mahi Mahi Baby Carrot and
Saffron Rice, Sauté of Seasonal Vegetables

3rd Course

Chef's Selection of Assorted Desserts

Key Lime Tart, Orange Grande Marnier
Sorbet, Almond Crusted Frangelico Chocolate
Truffles

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Plated Reception

6pm

June , 2016

Guests

1st Course

Cranberry & Roasted Almond Salad

Spring Mix, Shaved Parmesan, Cherry Tomatoes,
Croutons, Balsamic Vinaigrette

2nd Course

Almond Crusted Red Snapper

Sautéed Green Beans, Buttery Rice Pilaf, White Wine
Cream Sauce

3rd Course

Chocolate Panini

Fresh Berries, Frangelico Whipped Cream

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Plated Reception

6pm

June , 2016

Guests

1st Course

Toasted Pecan Salad

Spring Mix, Shaved Parmesan, Golden Raisins, Apples, Croutons, Seasonal Vegetables, Red Wine Vinaigrette

2nd Course

Herb Roasted Beef Tenderloin

White and Black Truffle Mac and Cheese, Cherry Tomatoes, Broccoli, Shaved Pecorino

3rd Course

Crème Brulee

Fresh Berries, Whipped Cream

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Plated Reception

6pm

June , 2016

Guests

1st Course

Baja Tuna Tartar & Sliced Avocado

Julianne Red Onion, Cherry Tomato, Jalapeno,
Cilantro Lime Vinaigrette, Plantain Crisp

2nd Course

Center Cut Dijon Spiced Pork Loin

Carrot and Whole Wheat Couscous, Sauté of
Seasonal Vegetables

3rd Course

Strawberries, Sabayon & Sweet Aged Balsamic Vanilla Scented Cake

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Plated Reception

6pm

June , 2016

Guests

1st Course

Cherry Tomato Fresh Mozzarella Caprese Salad Baby Mixed Green Lettuce, Basil Olive Oil, Balsamic Syrup

2nd Course

Citrus Butter Poached Lobster

Carrot and Whole Wheat Couscous, Sauté of Seasonal Vegetables

3rd Course

Chef's Selections of Assorted Mini

Desserts Crème Brulee, Chocolate Mousse, Cream Puffs, Brownie & Cream Puffs, Assorted Fresh Cut Tropical Fruits

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Plated Reception

6pm

June , 2016

Guests

1st Course

Cognac Lobster Bisque

Garlic Toast

2nd Course

Pan Roasted Halibut & Chardonnay Cream

Quinoa & Herbs w/ Cherry Tomatoes, Sugar
Snap Peas, Asparagus, & Baby Carrots

3rd Course

Dessert Trio

Tres Leches, Apricot Pistachio Baklava Tarts,
Nutella Chocolate Chip Cheesecake

Executive Chef Michael Cortez Certified Chef de Cuisine
Chairman of the Board 2015

Executive Chef Michael Cortez Certified Chef de Cuisine

Chairman of the Board 2015

President 2014 ACF Professional Chefs Association of Houston

Vice President 2013 Treasurer 2012 Certification Chairman 2011

Certified Chef de Cuisine by the American Culinary Federation. Through the aid of my degree in Culinary Arts from the Art Institute of Houston and experience in leading a skilled professional kitchen, I earned my chef certification through a process of written tests dealing with nutrition, management, sanitation, and a practical cooking exam, judged by a Certified Master Chef. I am proud of my record to consistently deliver a superior quality product using the freshest ingredients and building a strong knowledgeable culinary team working at places such as, **Aries Restaurant** "Top 10 New Restaurants in the US", The Historic **Warwick Hotel**, The Exclusive **Royal Oaks Country Club**. I am an active member involved currently holding the position as Chairman of the Board of the ACF Professional Chef Association of Houston.



713-446-2162

Private Chef Service

713-446-2162

All menus are custom, and vary depending on the number of people and type of function, i.e., (sit down/ plated, or buffet style). I do all types of private chef functions, both formal and casual from large Weddings and Corporate Functions. We Specialize in Private in Home Dining

Michael.Cortez@AmazenChefCreations.com

www.AmazenChefCreations.com or on Facebook

- 1st Place People's Choice "Gumbo Cookoff" The Cellar Door Winery 2013
- 1st Place People's Choice Westside Chefs Throwdown 2011
- Medal Culinary Arts Hot Food Competition 2010
- Medal Culinary Arts Cold Food Competition 2010
- Medal Culinary Arts Cold Food Competition 2009

Chef Attendant Actions Stations:

Tomato Basil Soup & Provolone Chicken Panini Station Sourdough Bread

Grilled Beef Panini Station

Thyme Scented Chicken, Rosemary Crusted Beef, Assorted Cheese, Bacon Tomatoes, Spinach, Peppers

Mac n Cheese Martini Bar Truffle Oil, Bacon, Shredded Cheddar, Grilled Chicken Breast, Toasted Bread Crumbs, Jalapeños, Tomatoes, Cilantro, Fresh Cracked Pepper, Broccoli, Black Forest Ham, Gluten Free Pasta

Chipotle Chicken & Penne Pasta Station

Cherry Tomatoes, Sugar Snap Peas, Parmesan, Chardonnay Cream Sauce

Beef and Chicken Taco Station

Pico de Gallo, Sour Cream, Cheese, Cilantro, Grilled Onions, Jalapenos

Smores Bar Station: Toppings: Graham Crackers, Rainbow Marshmallows, Teddy Grahams, Chocolate Bars Chocolate chips, Fresh Cut Strawberries, Caramel Sauce, Chocolate sauce, Whipped Cream, Toasted Nuts

Cheesecake Station:

Lemon Scented Cheese Cake, Cinnamon Cheesecake, Chocolate Swirl Cheesecake

Toppings: Chocolate chips, Fresh Cut Strawberries, Raspberry Sauce, Caramel Sauce, Chocolate sauce, Whipped Cream, Toasted Nuts

Chef's Selection of Assorted Fresh Cut Tropical Fruit Tree

Fresh Cut Tropical Fruit Skewers

Classic Banana Foster Station

Fresh Whipped Cream, Rich Brandi Sauce Seasonal Berries, Dulce de Leche Ice Cream

Chef's Selections of Assorted Mini

Desserts Crème Brulee, Chocolate Mousse, Cream Puffs, Cheesecake, Brownie & Cream Puffs, Apricot Pistachio Tarts, Mini Pecan Tarts, Assorted Fresh Cut Tropical Fruits, Cinnamon Apple Mini, Funnel Cakes, Lemon Tart, Strawberry Fig Tartlets, Apple Caramel Cake Tres Leches, Mini Flan

Selections of Foreign and Domestic Cheese Display Cured Meats, Dry Fruit, Grapes, Crackers

Apple Wood Smoked Salmon Display House Smoked Salmon, French Bread Crostini, Whipped Lemon Scented Cream Cheese, Capers, Chives, Minced Red Onion

Valentines Day Tasting Menu

Complimentary Hors d' Oeuvres

Spinach Artichoke w/ Spanish Cured Meat

Cognac Lobster Bisque Shooter

Duck Breast & Confit Port Wine Sauce

Truffle Mac n Cheese Crisp Fillo Shell

1st Course

Heirloom Tomato Mozzarella Salad

Or

Baby Lamb Chop & Quinoa Salad

2nd Course

Herb Scented Beef Tenderloin & Panko Fried

Shrimp Prosciutto Wrapped Asparagus, Loaded

Twice Baked Potatoes

Or

Grilled Salmon & Tomato Chardonnay Cream

Sauce, Saffron Rice Prosciutto Wrapped Asparagus

3rd Course

Chef's Selection of Assorted Mini Desserts Crème

Brulee, Chocolate Mousse, Tres Leches Brownie &

Cream Puffs, Assorted Fresh Cut Tropical Fruits,

Apricot & Pistachio Baklava w/ Orange and

Cinnamon Syrup

Halloween Creations October 31

Blood Orange Salad with Tri-Color Tomatoes
Dracula's Red Wine Vinaigrette

Graveyard Dip & Tombstone Chips
(Black, Orange and Red Tortilla Chips)

Worms and Eyeballs (Regular Spaghetti and Black Pasta, Stuffed Kalamata Olives with Cheese for the Eyes)

Baked Witches Fingers (Breadsticks)

Devil Spiced Hot Wings

Snake Meat Loaf with Spicy Venom Sauce

Bat Wings & Rice

(Skate Wing fish with Spinach Lemon Garlic and Brown Butter over Creamy Tomato Risotto)

Ghost Mashed Potatoes (with Sweet Potato Pumpkins)

Haunted Forest Mushrooms & Roasted Fall Vegetables

Dessert

Headless Tuxedo Strawberries
Death By Chocolate Coffin Cake

Thanksgiving Day Creations *Brunch*

Seasonal Mixed Green Salad

Tender Baby Greens, Cherry Tomatoes, Crisp Croutons,
Chives Seasonal Vegetables, Dry Fruits, Roasted Nuts,
Balsamic Vinaigrette

Assorted Sliced Tropical Fresh Fruit Display
Foreign and Domestic Cheese Arrangement

Slow Roasted Turkey
Herb Crusted Tender Prime Rib
Black Forest Ham

Warm Bread Rolls
Sausage & Cornbread Stuffing
Buttery Mashed Potatoes, Roasted Sweet Potatoes
Grilled Fall Vegetables
Turkey Gravy
Cranberry Orange Relish

**Pumpkin & Pecan Pie W/ Cinnamon Whipped
Cream**

Chef Selection of assorted Pastries and Desserts

Seasonal Salads

All Vinaigrettes made with Extra Virgin Olive Oil
Vegetarian Style Available

Asparagus Almond Salad & Preserve Lemon Vinaigrette ... 10
Toasted Almonds, Shaved Parmesan, Baby Greens

Grilled Blackened Chicken Salad & Balsamic Vinaigrette ... 11
Baby Greens, Cilantro, Tomatoes, Walnuts, Avocado, Shaved Red Onions

Shrimp Caesar Salad with Light Caesar Vinaigrette ... 13
Crisp Romaine Lettuce, Shaved Parmesan, Wheat Croutons, Tomatoes, Chives

Poached Salmon Salad & Champagne Herb Vinaigrette ... 12
Baby Greens, Tomatoes, Broccoli, & Steamed Potatoes

Grilled Sea Scallops & Citrus Vinaigrette ...13
Grilled Baby Leeks, Pico de Gallo, Baby Greens

Hummus & Roasted Vegetable Salad w/Herb Vinaigrette ... 9
Carrots, Zucchini, Yellow Squash, Tomatoes and Red Onions

Tuscan Tomato Mozzarella Salad & White Balsamic vinaigrette... 9
Extra Virgin Oil, Fresh Basil, Garlic Wheat Croutons

Chefs Daily Seasonal Salad... 9
Crisp Seasoned Croutons, Roasted Nuts, Assorted Dry Fruit, and Vinaigrette's by Chef Jordy

Sandwich & Wraps

Available on white or wheat bread or in a wheat tortilla wrap

Grilled Lemon Pepper Chicken with Roasted Corn Relish... 11

Oven Roasted Turkey & Swiss ... 10

Poached Salmon & Cucumber Dill Yogurt... 11

Blackened Steak with Char Grilled Peppers & Onions ... 11

Spicy Tuna Salad with Red Onion Celery & Extra Virgin Olive Oil ... 10

Roasted Chicken Salad with Crisp Lettuce & Tomatoes ... 9

Snack Break

Seasonal Tropical Fruit 7

Almonds Walnuts & Dry Fruit Mix 3

Sushi Sushi 6 Pieces Per Order

Rolls

Spicy Crab Roll ... 8

Seared Ahi Tuna Roll... 9

Blackened Salmon Roll ... 8

Grilled Shrimp & Mango Jalapeno Roll... 9

Crunchy Veggie Roll... 5

Lemon Lime Avocado Roll ... 5

Nigiri

Hot Seared Scallops... 8

Steamed Shrimp... 9

King Salmon... 8

Ahi Tuna... 9

Avocado... 5

All ingredients are prepared with Extra Virgin Olive Oil

Specialty Half Pound Burgers

Salmon Burger & Tomato Basil Compote ... 11

Jalapeno Turkey Burger & Crisp Lettuce ... 9

Seared Tuna Burger with Tomatoes & Capers ... 13

Mediterranean Extra Lean Burger with Hummus & Tomato Feta Salad ... 11

Southwestern Beef Cheddar Burger ... 10

Specialty Burgers & Sandwiches Come with Choice of

Tropical Fresh Fruit

Herb Roasted Vegetables

Fresh Roasted Seafood

Choose one sauce, starch, & vegetable

Salmon ... 23

Ahi Tuna ... 24

Halibut ...26

Jumbo Shrimp ... 22

Jumbo Sea Scallops ... 24

Tilapia ... 21

Southwestern Crab Cakes ... 19

Choice of Sauce

Fresh Tomatoes with Lemon and Cilantro

White Wine Shallot & Light Cream Sauce, Tomatillo Sauce

Char Grilled Onion & Thyme Jus

Lemon Caper Sauce, Char Tomato Sauce

Provençal Sauce,

Grilled Steaks & Chicken & Porkloin

Choose one sauce, potato, & vegetable

Grilled Beef Tenderloin

Rosemary Au Jus or Spicy Jalapeno Au Jus...25.

Boneless Porkloin

Rosemary Au Jus or Spicy Jalapeno Au Jus...17.

Boneless Skinless Chicken Breast

Rosemary Au Jus or Spicy Jalapeno Au Jus...17.

Grains Whole Wheat Pasta & Potatoes

Whole Wheat Pastas, Cous Cous, Quinoa, White Navy Beans, Tabouli,

Steamed White or Brown Rice

Thyme Scented Steamed Potatoes, Cajun Roasted Potatoes, Baked Potato

Vegetables

Southwestern Corn, Lemon Pepper Broccoli, Roasted Tomatoes & Basil,
Green Beans Almondine, Grilled Asparagus, Mixed Vegetables, Roasted Carrots

Available Grill Toppers for Seafood, Steaks, and Chicken

Crab...4. Pico de Gallo...1. Fresh Herbs and Panko...1. Tomato Salsa...2.

Roasted Corn Relish...1.

Grilled Shrimp...5

Amazen Chef Creations

Chef MichaelCortez.com



Crawfish Boil
5pm-7pm
February 25, 2017

Mardi Gras Caesar Salad Hearts of Romaine
Lettuce, Cherry Tomatoes, Croutons, Spicy Caesar
Dressing

Baton Rouge Style Boiled Crawfish
Lemons, Potatoes, Corn

Bayou Vegetable Gumbo
Classic Creole, Classic Roux, Tabasco Sauce

French Quarter Chicken & Andouille
Sausage Jambalaya Steamed Basmati Rice

Chef's Assorted Selections of Cajun Style
Seasonal Vegetables

Desserts

La Fayette Caramel Bread Pudding Rum Sauce

**Acadian Classic King Cake Pecan Cinnamon
Filling**

**Deluxe Double Chocolate Brownies Vanilla
Sauce**

Chef Selection Fresh Cut Tropical Fruit

Mini Bourbon Street Pecan Tarts