



## ENTREES

**CARIBBEAN /  
JAMAICAN / SPANISH /  
THAI**

**SANCOCHO**

Beef Stew W/Carrots,  
Potato And Roasted  
Tomato

**PAN SEARED COD**

Mojo Isleno W/ Onions  
Peppers, Green Olives  
And Stewed Tomatoes

**POLLO GUISADO**

Chicken Thighs W/  
Serrano Spiced With  
Carrots And Roasted  
Tomatoes

**BBQ GRILLED**

**CHICKEN**

Honey Glazed, Apricot  
Bbq

**PERNIL**

Slow Roasted Pulled  
Pork  
With Peppered Cilantro  
Lime Garlic Sauce

**CREAM CAJUN**

**CHICKEN AND  
SHRIMP**

With Red Bell Pepper  
Cajun Cream Sauce

**FRICASE DE POLLO**

With Peppers, Onions  
Potatoes, Dried Raisins  
And Green Olives With  
White Wine Tomato

**ROPA VIEJA (BEEF**

**BRISKET)**

Stewed In Red Wine  
With Onions And  
Peppers

**NEW ORLEANS**

**SHRIMP**

Blackened With Roasted  
Tomato And Black Bean  
Corn Pico

**CARIBBEAN JERK**

**CHICKEN**

Seasoned And Charred  
With Mango Salad

**PORK CARNITAS**

With Bacon, Sweet Peas,  
Carrots And Garlic And  
A Honey Burgundy  
Glaze.

**SMOKED CHICKEN**

**TORTELLINI**

With Prosciutto And  
Sweet Peas And A  
Roasted Red Pepper  
Cream

**GRILLED JAMAICAN**

**JERK CHICKEN**

Boneless Thighs  
Seasoned And Grilled  
With A Habanero Lime  
Zest

**SWEET AND SOUR**

**JERK CHICKEN**

Roasted Pineapple And  
Caramelized Mango  
Reduction

**CAPTAIN MORGAN**

**GLAZED SHRIMP**

Mango Lime Reduction  
With Scallions And  
Cajun Corn

**BAKED HADDOCK**

With Fresh Spinach And  
Topped With White  
Wine Lemon Cream

**BLACKENED TILAPIA**

With Shrimp And Crab  
Meat; Topped With A  
White Wine Lemon  
Cream

**SAUSAGE, PEPPERS,  
AND ONIONS**

With A White Wine  
Tomato Sauce

**GRILLED PINEAPPLE**

**AND CHICKEN**

**KABOBS**

Toasted Sesame And  
Coconut Chili Reduction

**MONGOLIAN BEEF**

**PAD THAI**

Spiced Green Beans,  
Burnt Garlic And  
Roasted Sesame With A  
Soy Glazed Scallion  
Sauce

**SPANISH PORK**

**CARNITAS**

Slow Cooked Pork Belly  
With Spicy Apricot Bbq

**CURRIED CHICKEN  
AND VEGETABLES**

**ROASTED CHICKEN**

**AND CHORIZO**

**CACCIATORE**

With Peppers, Onions  
Kalamata Olives And  
Spinach In A White  
Wine Tomato Sauce

**BLACK AND WHITE**

**TUNA**

Sesame Crusted Ahi  
Tuna, Burnt Honey  
Teriyaki Reduction And  
Cucumber Wasabi  
Drizzle.

**BROILED THAI**

**SALMON**

Sesame Seared And  
Broiled Thai Chili Glaze  
And Drizzled With  
Coconut Scallion Oil.

**BLACKENED BEEF**

**SALPICAIO**

With Roasted  
Tomatoes, Sliced Garlic  
And Extra Virgin Olive  
Oil

**SHRIMP PAD THAI**

Napa Cabbage, Bok  
Choy With A Honey  
Glaze Sweet And Sour  
Sauce

**CAJUN PULLED PORK**

Slow Cooked Pork  
Shoulder With Orange  
Cilantro Lime And  
Sliced Jalapeno

**ROPA VIEJA**

Shredded Beef Brisket  
With Peppers, Onions  
And Stewed Tomato In  
Red Wine

**BBQ**

**BBQ GRILLED**

**CHICKEN KABOBS**

With Peppers and  
Onions, smoked honey  
bourbon sauce.

**STICKY RIBS**

Slow Roasted Cajun  
ribs, Korean BBQ

**ROASTED DUCK**

With A Port Wine  
Reduction

**CHICKEN PARMESAN**

**SAUSAGE PEPPERS**

**AND ONIONS**

**PULLED PORK**

Slow roasted in Asian  
smoked Apricot BBQ

**BBQ GRILLED**

**SALMON**

Sweet Balsamic Bbq  
Reduction

**GARLIC PARMESAN**

**CRUSTED CRAB or**

**LOBSTER MAC AND**

**CHEESE**

## **ITALIAN/ FRENCH**

### **BEEF SHORT RIB**

#### **CREM POIVRE'**

Cabernet peppercorn  
cream

### **CHICKEN MARSALA**

Sauteed With Red  
Onions, Silver Dollar  
And Portabella  
Mushrooms In Out Bold  
Marsala Wine Sauce

#### **PENNE VODKA**

Onions, Prosciutto, And  
Fresh Basil. Vodka Pink  
Cream Sauce.

### **TILAPIA FRANCESE**

Egg Battered Tilapia  
Fillet With A White  
Wine Lemon Garlic  
Sauce

### **ITALIAN ROASTED**

#### **CHICKEN THIGHS**

Bone In; Seasoned To  
Perfection And Roasted  
To A Golden Brown

### **BAKED MEATBALLS**

With Tomato Sauce

#### **STUFFED SHELLS**

##### **FLORENTINE**

Hand Stuffed Shells  
With Ham, Mozzarella,  
Ricotta, Mushrooms,  
Onions, Sundried  
Tomatoes And Spinach.

### **VEAL TORTELLACCI**

With Mushrooms,  
Onions And Sundried  
Tomatoes In A Hazelnut  
Cream

#### **GRILLED SALMON**

Garlic Marinated, Char  
Grilled Salmon With  
Chive Lemon Butter

#### **CHICKEN CORDON**

##### **ROLLATINI**

With Ham, Spinach And  
Provolone Sauteed With  
Mushrooms And  
Sundried Tomato With  
A Gorgonzola Cream  
Sauce

#### **LOBSTER RAVIOLI**

With Shrimp, Onions,  
Mushrooms, Snow  
Peas, Tomatoes In A  
Sherry Wine Pink Cream  
Sauce.

#### **ZUPPA DE PESCE**

Clams, Shrimp,  
Calamari, Mussels,  
White Wine Marinara.

#### **BEEF TIPS AU**

##### **POIVRE'**

Peppercorn Demi Glace  
With A Dijon Aioli

### **SHRIMP OR CHICKEN**

#### **FLORENTINA**

Onions, Tomatoes,  
Mushrooms And  
Spinach In A Marsala  
Wine Cream; Baked  
With Fresh Mozzarella

### **MEDITERRANEAN / PORTUGUESE / MIDDLE EASTERN**

#### **CHICKEN KABOBS**

Tzatziki Sauce

#### **BROWN BUTTERED**

##### **HONEY GARLIC**

##### **SALMON**

#### **CHICKEN NIHARI**

Spicy chicken stew with  
fresh herbs

#### **TANDOORI CHICKEN**

With mint lime yoghurt  
drizzle

#### **BEEF VINDALOO**

Slow cooked Indian beef  
stew with fresh herbs  
and spices.

#### **BEEF/CHICKEN**

##### **MASALA**

Creamy spiced  
tomatoes, carrots, and  
sweet peas.

#### **KARELA MUSSALAM**

Beef with ginger,  
cilantro, and green  
chiles in a spiced gravy.

**BEEF MASSAMAN  
CURRY**

With potatoes, onions, carrots and peanuts, in a sweet and savory coconut curry sauce

**CHICKEN AND  
CHICKPEA STEW**

Sweet lemon garlic.

**MUSAKHAN**

roasted chicken baked with onions, sumac, allspice, saffron, and fried pine nuts served with naan bread.

**CHICKEN KAHARI  
CURRY**

With green chilies and tomatoes

**CHICKEN BHUNA**

With mushrooms and sundried tomato.

Medium spiced tomato curry.

**PIRI PIRI CHICKEN**

Marinated and grilled with spring onion and smoked paprika.

Balsamic and roasted garlic drizzle.

**LAMB AND  
CAULIFLOWER STEW**

Garlic Harissa Broth

**GRILLED EGGPLANT  
ROLLATINI**

With Ricotta Cheese, Tomato Sauce And Melted Mozzarella

**COCONUT CURRY  
SHRIMP**

With Cauliflower And Snow Peas

**MEDITERRANEAN**

**BAKED COD**

Roasted Tomatoes, Kalamata Olives, Onions And Melted Feta With A Madeira Wine Sauce

**LAMB STUFFED  
EGGPLANT**

Toasted Pine Nuts; Cream Pesto And Roasted Tomato

**Lemon Garlic**

**Chicken**

With A White Wine Lemon Butter

**SHEIKH AL MAHSHI**

Fried Eggplant And Stuffed With Ground Beef And Tomato Broth; Topped With Melting Feta Cheese

**COCONUT SHRIMP  
CURRY**

With Cauliflower And Snow Peas

**STUFFED PEPPERS**

Seasoned Ground Beef, Onions, Peas, Tomatoes, Cheese, Toasted Fennel, Pine Nuts. Topped With Mozzarella And Roasted

**LEG OF LAMB**

Slow Roasted With Garlic And Rosemary

**LAMB STUFFED**

**EGGPLANT**

Toasted Pine Nuts, Cream Pesto And Roasted Balsamic Tomato

**BRAZILIAN ROASTED**

**CHICKEN**

Boneless Thighs With Creole Style Demi Glaze

**PORTUGUES ZUPPA**

**DI MAR'**

Clams, Mussels And Shrimp With White Wine Garlic Oil

**BAKED COD**

**MEDITERRANEAN**

With Peppers, Roasted Tomato And Kalamata Olives, Madeira Wine

**SLOW ROASTED**

**PULLED PORK**

Tangerine Korean Bbq

**GRILLED CHICKEN**

**KABOBS**

Thighs With Cilantro  
Lime Drizzle

**NEW ORLEANS**

**SHRIMP**

Blackened With Roasted  
Tomato And Black Bean  
Corn Pico

**GARLIC SHRIMP**

White Wine Garlic Sauce  
Sundried Tomato, Basil,  
And Toasted Cherry  
Tomatoes

**VEGETARIAN**

**EGGPLANT**

**ROLLATINI**

Egg Battered Or Grilled;  
Ricotta And Mozzarella  
Cheeses, Tomato Sauce  
And Baked With Fresh  
Mozzarella

**VEGETARIAN**

**STUFFED SHELLS**

**FLORENTINE**

Hand Stuffed Shells  
With Spinach; Baked  
With Mozzarella Cheese  
In A Marsala Wine Pink  
Sauce

**COCONUT THAI**

**CURRIED**

**VEGETABLES**

Onions, Zucchini, Sweet  
Potato, Peppers  
Cauliflower And Sweet  
Peas

**PESTO PARM**

**CRUSTED**

**PORTOBELLO CAPS**

With Pine Nuts And  
Fresh Mozzarella With  
A Vodka Gorgonzola  
Cream

**TRI-COLORED**

**TORTELLINI**

**ALFREDO**

With Broccoli And  
Sweet Peas

**ROASTED BALSAMIC**

**VEGETABLES**

Over Black Bean Pepper  
Pesto With Micro  
Arugula And Balsamic  
Fig Reduction

**GRILLED SALMON**

Garlic Marinated, Char  
Grilled Salmon With  
Chive Lemon Butter

**MEDITERRANEAN**

**TILAPIA**

With Roasted  
Tomatoes, Kalamata  
Olives And Spinach  
With A White Wine  
Pomodoro Sauce

**VEGETARIAN PENNE**

**VODKA**

Onions And Fresh Basil;  
Vodka Pink Cream  
Sauce