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**Lexington 2013 Sample Captain’s Menu**

Alternate, substitutions, and enhancements available

See attached “ALA CARTE SELECTIONS” or visit our website

**Hors D’oeuvres, Passed Butler Style on decorated trays,**

**Select 5 included (add additional passed hors d’oeuvres and/or stationary displays @ add’l cost**

Watermelon & Feta Skewers w/ Fig Balsamic Glaze

Mini Crab & Corn Cakes w/ Mango Salsa

Roasted New Potatoes w/ Pancetta, Cheddar Cheese & Sour Cream

Black & White Sesame Crusted Beef Skewers w/ Sesame Soy Cream

Belgian endive w/ Grilled Chicken and sundried cranberry salad

**Elaborate Buffet Presentation Or**

**Seated Service with each guest presented with main course option**

Dinner Rolls & Sweet Butter

**Salad (select 1, add additional selection @ add’l cost)**

Chopped Romaine w/ Red Grapes, Pecans, Gorgonzola & Red Wine Vinaigrette

**Main Course (select 2 entrees, add additional @add’l cost)**

Marinated Asian Flank Steak with thai slaw

Grilled Filet of Salmon with Tropical fruit Chutney

**(Add Pasta for an Additional cost))**

**Accompaniments: select 1 vegetable and 1 starch (add additional @ add’l cost)**

Chef Select Roasted Vegetable medley

Almond Fried Rice

**Dessert, Select 1 (add additional at add’cost)**

**Served with fresh brewed Coffee, Decaf, & fine assortment of Teas**

Decorated Occasion Cake

Tropical Fresh Fruit Display

Tiramisu w/ Kahlua, Mascarpone & Shaved Chocolate

Chocolate Mousse Cake w/ Raspberry Melba Sauce

Warm Apple Crisp w/ Vanilla Bean Ice Cream

Banana Bread Pudding w/ Southern Comfort Whiskey Sauce

NY Style Cheese Cake w/ Assorted Fresh Berries

Assorted Mini Pastries & Fruit Tarts

Assorted Gourmet Cookies & Fudge Brownies

****Coconut Flan w/ Caramel Sauce

Ice cream sundae bar

**Specialty Cakes, pies, and desserts available upon request**

**Catering provided exclusively by Chef Jorge Luis Feliciano of …**