



SUMMER BBQ  
JULY 2008  
150 GUESTS

### HORS D'OEUVRES

TUNA TARTARE ON GAUFRETTE POTATOES WITH WASABI CRÈME FRAICHE  
SHRIMP GRILLED WITH PANCETTA BACON  
MOLASSES GLAZED COCKTAIL RIBS  
ARTICHOKE & BASIL CROUSTADES  
GRILLED VEGETABLE QUESADILLAS WITH PEPPER JACK CHEESE

### BUFFET

GRILLED BEEF SCALLOPINE WITH FRESH HERBS, SEL DE MER AND EVO  
THAI BARBEQUE CHICKEN SKEWERS WITH PLUM SAUCE  
GRILLED SEASONAL VEGETABLES WITH ROASTED GARLIC & EVO  
OUR OWN WILD ARUGULA , RASPBERRY VINAIGRETTE & TOASTED PINE NUTS  
PEANUT NOODLE SALAD WITH RED PEPPERS, CUCUMBERS, CARROTS AND  
CILANTRO

### DESSERT

KEY LIME TARTS  
MANGO CHEESECAKES WITH RASPBERRY COULIS  
FRESH WHIPPED CREAM