

Entrée Pork

Asian Pork Loin

Asian Pork Loin- Sesame seared with ginger-soy reduction served over fried rice

BLT Pasta

Bacon, Arugula, and Tomato served on penne pasta with a garlic cream sauce, and topped with Parmesan

Bourbon and Brown Sugar Pork Tenderloin

Roasted Pork Tenderloin with a Bourbon and Brown Sugar Glaze

Bratwurst on a Bun

Served with Grilled Onions and House-made Potato Chips

Brown Sugar Glazed Spiral Cut Ham

Spiral Cut, Brown Sugar Glazed Ham

Cherry Bourbon Smoked Pork Tenderloin

Applewood smoked pork tenderloin with cherry-bourbon compote

Cranberry Chipotle Pork Loin

Roasted Pork Loin with a Cranberry Chipotle Glaze

Garlic and Mustard Crusted Pork Loin

Garlic and Mustard Crusted Pork Loin with a cranberry-tarragon chutney

Herb Roasted Pork Loin

Herb Roasted Pork Loin with raspberry chipotle glaze

Mild Italian Sausage and Penne

Mild Italian Sausage with a garlic butter sauce and broccoli over Penne pasta

Peach and Chipotle Glazed Pork Loin

Roasted Pork Loin with a Peach and Chipotle Glaze

Philippine Roast Pork

An Aromatic blend of citrus, soy, cider,
Roasted garlic and regional Philippine spices

Pork Milanese

Lightly Breaded Pork Tenderloin Chops with a creamy caper and lemon sauce

Pork Shank Osso Bucco

Slow Roasted Bone-In Braised Shanks with tomatoes and herb sauce

Pulled Pork Taco

Mexican Pulled Pork Tacos with slaw, cilantro and Cotija Cheese topped with a Sweet Onion Chipotle Sauce

Pulled Pork Tostadas

Flavorful pulled pork served on a bite sized tostada with mango salsa and an avocado drizzle.

Sausage on a stick

9 Ounce Sausage on a Stick

Slow Roasted Pulled Pork and Cojito Quesadillas

Flour tortillas are loaded with Pulled Pork, zesty Pico de Gallo and Cojita Cheese then browned to Perfection. Served with Cilantro Lime Sour Cream.

Smoked Baby Back Ribs

Smoked Baby Back Ribs. Dry rubbed and hickory smoked

Smoked Pork and Cheese Enchiladas in Red Sauce

Smoked Pork and Cheese Enchiladas in Red Sauce



Entrée Seafood

Battered Fried Shrimp

Crispy battered shrimp with a Spicy Remoulade

Blackened Catfish

Blackened Catfish- Spiced rubbed and pan seared

Blackened Tilapia

Seasoned and pan seared Tilapia served with a Cajun Remoulade sauce over dirty rice

Chili Glazed Salmon

Grilled, with sweet Thai chili sauce and a Mango Chutney

Cilantro Shrimp

Cilantro Shrimp over Spanish rice with Tequila lime sauce

Grilled Salmon Farfalle

Grilled Salmon Farfalle- Grilled salmon with bowtie pasta in a tomato basil cream sauce

Grilled Shrimp

Grilled Shrimp with a lemon butter sauce

Grilled Tilapia Provencal

Grilled Tilapia Provencal with Roma tomato, artichoke, and mushroom in a white wine sauce

Lobster Ravioli

Tender ravioli stuffed with fresh lobster and topped with a tomato basil cream sauce

Lobster Tail

Seasoned and grilled whole lobster tail served with drawn butter

Maple Glazed Salmon

Salmon cooked with a soy-maple glaze

Mediterranean Grilled Salmon

Mediterranean Grilled Salmon with Red Pepper Couscous and Tomato Preserves

Orange-Sesame Grilled Salmon

Tender salmon grilled on an open flame and served with a tangy-sweet Orange-Sesame glaze

Pan Seared Sea Bass

Pan Seared Sea Bass in a Saffron Cream Sauce served with Asparagus garnish

Potato Crusted Halibut

Potato Crusted Halibut- Pan Roasted and served with shallot-white sauce

Seafood Etouffee

Seafood Etouffee with shrimp, scallops, and crawfish in a white wine sauce

Seared Salmon with Champagne Beurre Blanc

This creamy butter sauce is made with Champagne and fresh lemon, orange,
And lime juice and served over Seared Salmon

Sesame Seared Tuna

Sesame Seared Tuna with miso glaze

Shrimp and Grits

Smoked Gouda Grits served with Sautéed, Garlic Butter, and Grilled Shrimp

Shrimp with Saffron Risotto

Juicy marinated shrimp served over saffron risotto with basil-infused olive oil

Southwest Tilapia with Chipotle Cream

Pan seared Tilapia with a Smokey chipotle cream sauce topped with a
Roasted corn-black bean salsa and crispy tortilla slivers

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