



2008 Fire Starters Selection

From The Sea

JUMBO AUSTRALIAN SHRIMP PRESENTATION

SERVED ON ICE WITH LEMON REMOULADE, WEDGES AND COCKTAIL SAUCE
\$12.95 PER PERSON

SIGNATURE COCONUT SHRIMP TEMPURA

WITH SPICY APRICOT DIPPING SAUCE
\$7.95 PER PERSON

SKEWERED CAJUN SHRIMP

SERVED WITH AIOLI SAUCE
\$7.95 PER PERSON

BEACHFIRE SEARED AHI

WITH WASABI CRÈME, SOY AND ASIAN COLE SLAW
\$5.95 PER PERSON

SASHIMI GRADE AHI TARTARE ON WONTON CRISPS

\$4.95 PER PERSON

POACHED DIVER SCALLOPS WITH CHAMPAGNE SABABYON

CAPER AND LEMON REMOULADE SIDES

LOBSTER DUMPLINGS

CHEF CATHY'S SPECIAL DUMPLING WITH FRESH GINGER, CHINESE SPICES AND
BAMBOO SHOOTS.
\$7.95 PER PERSON

CRUNCHY SHRIMP ROLLS

BEACHFIRE STYLE WITH AVOCADO
\$4.95 PER PERSON

CHEF CATHY'S CRAB CAKES

LUMP CRAB MEAT AND SIGNATURE SPICES SERVED WITH SPICY AIOLI SAUCE
\$5.95 PER PERSON

SPECTACULAR SUSHI AND SASHMI PRESENTATION

AHI, YELLOWTAIL AND SALMON CRUNCHY ROLLS AND SHRIMP HAND ROLLS
\$18.95 PER PERSON

DEL MAR SEAFOOD BUFFET STATION

JUMBO SHRIMP, SNOW CRAB LEGS, SEASONAL P.E.I. OYSTERS, CLAMS,
AND SMOKED SALMON
SERVED WITH HOUSE SIDES
\$24.95 PER PERSON

FROM THE LAND

SIGNATURE STICKY RIBS

IN OUR SECRET FAMILY RECIPE
_ RACKS
\$5.95 PER PERSON

MAUI WOWIE MEATBALLS

SWEET AND SPICY MIX OF BEEF AND PORK
IN PINEAPPLE SPIKED BBQ SAUCE
\$4.95 PER PERSON

SHAVED PRIME RIB ON 2" BRIOCHE

SERVED WITH HORSERADISH SIDES
\$6.95 PER PERSON

CHEF'S PEPPERCORN FILET MIGNON

SLICED THIN WITH FRENCH BREAD AND HORSERADISH SIDE
\$7.95 PER PERSON

SKEWERED CARIBBEAN SKIRT STEAK

SERVED WITH TRADITIONAL CHIMICHURI SAUCE
\$6.95 PER PERSON

BEEF AND PORK EMPANANDAS

FLAKY CRUST WITH SAVORY SPICED BEEF AND/OR PORK
\$5.95 PER PERSON

CHIPOTLE PLUM ROASTED PORK LOIN

SERVED IN 8OZ. MARTINI GLASS OVER GARLIC MASHED POTATOES
\$8.95 PER PERSON

CHICKEN OR DUCK

FOI GRAS PATE

SERVED WITH ARTISAN BREADS AND CHUTNEY

\$7.95 PER PERSON

ORANGE INFUSED MASCOVEY DUCK

SERVED ON BLINIS WITH CHIVES AND CRÈME FRAICHE

\$8.95 PER PERSON

SKEWERED ASIAN FIVE SPICE CHICKEN

RED CHILI PEANUT SAUCE SIDE

\$5.95 PER PERSON

CHICKEN EMPANADA

FLAKY PASTRY AND CITRUS SAUCE SIDE

\$4.95 PER PERSON

ASIAN LETTUCE WRAP STATION

WITH SESAME CHICKEN, PEANUTS, JULIENNE VEGETABLES AND SAUCES

\$4.95 PER PERSON

VEGETARIAN CHOICES

SIZZLING MUSHROOMS WITH RICE

WHITE WINE AND GARLIC

\$3.95 PER PERSON

ITALIAN SAUSAGE STUFFED PORTOBELLINA MUSHROOMS

WITH SPINACH AND CHEVRE

\$3.95 PER PERSON

SKEWERED CAPRESE SALAD

WITH FRESH BASIL, BOCCONCINI, HEIRLOOM CHERRY TOMATOES

VIRGIN OLIVE OIL AND BALSAMIC DRIZZLE

\$4.95 PER PERSON

BRIE AND PUFF PASTRY

WITH CRANBERRY CHUTNEY

\$3.95 PER PERSON

ASSORTED PUFF PASTRY BITES

CHEF'S SELECTION

\$5.95 PER PERSON

GOURMET ARTISAN CHEESE AND CRUDITE BOARD

LARGE MARBLE CHEESE BOARD WITH FIVE DIFFERENT ARTISAN CHEESES SERVED WITH MARINATED ANTIPASTI AND FRESH BREADS. INCLUDES OUR SIGNATURE STILTON CHEESECAKE WITH PECAN CRUST

\$18.95 PER PERSON

SEASONAL FRUIT PRESENTATION

INCLUDES SEASONAL BERRIES, MELON, FIGS, CHAMPAGNE GRAPES, TROPICAL FRUIT AND CITRUS

SERVED WITH TRIPLE CRÈME BRIE AND GOURMET CRACKERS

\$12.95 PER PERSON