



MONTEREY
FINE FOODS

The Menu Offerings...

HOR D'OEUVRES

JUMBO COCKTAIL STYLE SHRIMP

House-made cocktail sauce, wedge of lemon

SMOKED SALMON PLATTER

Caper, onion & pumpernickel toast

SLICED FRESH FRUIT PLATTER 

A seasonal assortment

ARTISAN CHEESE & FRUIT PLATTER

Crackers & crisps

TOASTED COCONUT SHRIMP

Maui dipping sauce

MINIATURE MARYLAND CRAB CAKES

Spicy remoulade

ASPARAGUS & PHYLLO 

Asiago and blue cheeses, delicately wrapped in flaky phyllo pastry

FRANKS en CROUTE

The traditional cocktail-sized all beef franks wrapped in a flaky puff pastry roll.

DINNER

HONEY-BOURBON SPIRAL HAM

Slow cooked just like mama used to make!

GOFFLE FARM HERB ROASTED BREAST OF TURKEY

Rosemary & thyme, in natural jus

MEDITERRANEAN LEG OF LAMB

Stuffed with heirloom tomato & artichoke

CHILEAN SEA BASS

Pistachio crust

ACCOUTREMENTS

SMASHED YUKON GOLD POTATO

SWEET POTATO MASH

HARICOT VERT ALMONDINE

ROASTED SPRING VEGETABLE

EGGPLANT ROLLATINI

HOUSE MADE QUICHE | BROCCOLI & CHEDDAR or LORRAINE

DESSERTS

FRESH FRUIT TART

COCONUT CAKE 8"

CHOCOLATE GANACHE CAKE 8"

KEY LIME PIE

All orders must be placed no later than Monday, April 15th