

Figs & Honey

Special Events Menus

HORS D'ŒUVRE

Smoked Duck Quesadilla stuffed with goat cheese and roasted fig. Served with mole and cilantro crème...\$7

Sesame Ahi Tuna Tartar with avocado, basil and tomato. Drizzled with chili oil and served with tamari tortilla chips and plantains...\$8

Gourmet Fruit & Cheese Platter with assorted flat breads and crackers...\$6

Baked Brie wrapped in puff pastry and stuffed with pecans, honey and cranberries or basil pine nut pesto. Served with toasted French bread...\$30

Fresh Lump Crab & White Corn Cakes with roasted red pepper aioli...\$6

Sake Steamed Mussels with shallots, green onion and garlic...\$9

Cevichi Shrimp Salad with lime, chilies, onion, tomato and cilantro mayo on Belgian endive...\$8

Crab Stuffed Portobello Mushrooms with tarragon cream sauce...\$6

Soy Marinated Beef Tataki served on a bed of ginger-sesame slaw...\$8

Prosciutto Wrapped Grilled Pear with goat cheese and black pepper...\$5

Beef Carpaccio with watercress and horseradish cream...\$8

SIDE SALADS

Fig & Stilton Salad with port wine vinaigrette...\$3

Grilled Pear & Endive Salad with peppered bacon & dates...\$3

Green Apple, Goat Cheese, Pecans & Dates over mixed greens...\$3

Caesar Salad with homemade croutons...\$3

ENTREES

Chipotle Glazed Pork Tenderloin with dried cherry, date & pecan couscous and garlic sugar snap peas...\$15

Soy-Ginger Marinated Beef Tenderloin Au Pois with wasabi smashed potatoes and sesame green beans...\$17

Pistachio Crusted Salmon with parsley new potatoes and balsamic honey glazed carrots...\$13

Herb Roasted Pork Chops with pomegranate-tangerine glaze served with spicy sweet potato wedges and pan seared brussel sprouts with pancetta...\$13

Fettuccini with Smoked Salmon and Asparagus in a creamy dill sauce. Served with fresh bread...\$13

Portobello Stuffed Chicken Breast with sage & green apple. Served with caramelized vidalia onion smashed potatoes and roasted squash...\$13

Salt Crusted Roast Beef with blue cheese served with smashed potatoes and pan seared brussel sprouts...\$13

Lemon Artichoke Chicken Breast with olives, feta and thyme served with rosemary roasted potatoes and grilled asparagus...\$13

Rock Shrimp with Red Curry over cilantro jasmine rice with sauteed mustard greens...\$13

Mushroom Ravioli with Vegetarian Sausage & Green Apples in a sage and brown butter sauce...\$13

Seasonal Vegetable Plate with garlic smashed potatoes or spicy sweet potato wedges...\$12

Lobster Ravioli with Vodka Cream Sauce and Caviar...\$15

DESSERTS

Bing Cherry Cheese Tart...\$5

White, Dark, or Milk Chocolate Dipped Strawberries...\$3

Lemon Pound Cake with Fresh Berries...\$3

Orange Chocolate Torte...\$4

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BRUNCH

Wild Mushroom & Gruyere Cheese Quiche served with green apple, goat cheese, date & pecan salad...\$8

Smoked Salmon Hash with poached eggs...\$12

Spicy Crab Cake Benedict over roasted portobello mushroom...\$12

Grilled Brioche with brie, honey, apples and pecans...\$8

SANDWICHES

Served Box Lunch Style with Mediterranean pasta salad (2 selections each group of 10)

Fried Green Tomato BLT with basil pesto mayo...\$8

Fresh Lump Crab Cake with chili aioli...\$8

Slow Roasted Beef with horseradish & balsamic glazed tomato...\$8

Curried Chicken Salad served on flat bread...\$8

BEVERAGES

Sweet or Unsweet Tea with lemons (gallon)...\$12

Coke, Diet Coke, Sprite or Spring Water...\$2

Orange Juice...\$2

Pellegrino (25.3 ounce bottle)...\$4

Fresh Brewed Coffee (3 liter container)...\$12

SERVICE

Menus are served buffet style unless otherwise arranged. We offer several levels of service from delivery to seated and served options. Formal dinnerware, linens, tables, chairs and other equipment are available for additional charges. Please call for pricing.

Delivery charges apply starting at \$15

NOTICE & MINIMUMS (DAILY MENU)

We appreciate as much notice as possible; however we are usually able to cater from our Special Event Menu with 72 hours notice. We will accept lesser notice whenever possible.

A minimum order of \$85 is required excluding tax and delivery.

CANCELLATION

For most events, cancellations or changes are accepted up to 72 hours before your event. If your event requires more notice, you will be informed in advance. Fees may apply to late cancellations.

In addition to our Special Event Menu, we offer a Daily Menu and Custom Menus.