



## **Sample Birthday/ Anniversary Menu**

### **Appetizers**

Plantain Cup with Shrimp Ceviche

Black Bean Slider Served with Avocado Relish (Vegetarian)

Chupe Chicken Corn Soup with Queso Blanco

### **Entrées**

Baby Back Short Ribs with a House Made Sweet Guava BBQ,  
Deep-Fried Corn on the Cobb, Crispy Yucca Straws with Chipotle Aioli

Tender Seared Skirt Steak with Creamy Horseradish,  
Warm Chive Bacon Potato Salad, Fresh Grilled Asparagus

Roasted Corn, Leek, and Lobster Vegetable Ragout with Shaved Parmesan over  
Southern Style Mac & Cheese

Pacific Northwest Grilled Hoisin Salmon atop Coconut Rice, finished  
with Island Mango Salsa

Organic Mixed Greens, Pomegranate, Crumbled Bleu Cheese, Spiced Pecans,  
Apples, Aged House-Made Aged Balsamic with Herb-Grilled Chicken

### **Dessert**

White Chocolate Peach Bread Pudding with Ron Anglaise Creme

Passion Fruit Key Lime Meringue Personal Pies