



**Calypso**  
2007 Standard Menu Options

**~ Stationary hors d'oeuvres ~**

*Crudités*

*International cheese board*

*French brie en croûte with grapes and crackers*

*Hummus with pita*

*Guacamole and salsa with blue and white corn chips*

*Assorted bruschetta display*

*Salami and olive antipasto with assorted rustic Italian breads*

**\*You may Substitute or Add the following at an additional charge\***

*(Substitution - \$8.00pp; Addition - \$12.00pp)*

*\*New Zealand rack of lamb lollipops with mint pesto\**

*\*Sushi boat display\**

*\*Tiger prawns with cocktail sauce\**

**Available at Market Price**

*\*Osetra or Beluga caviar served with bellinis and crème fraîche\**

*\*Raw bar with blue point oysters, little neck clams, shrimp with grainy mustard sauce, mignonette, and cocktail sauces\**

**~ Passed hors d'oeuvres ~**

*Caramelized leek tart with gruyère*

*Grilled vegetable burrito with cilantro and sour cream*

*Tomato bruschetta*

*Vietnamese rice paper vegetable rolls*

*Wild mushroom phyllo purses*

*Spanakopita*

*Cherry tomatoes stuffed with mozzarella and pesto*

*Parmesan puff*

*Stuffed mushroom with chevre and smoked bacon*

*Bacon wrapped grissini*

*Water chestnut and bacon rumaki*

*Prosciutto and parmesan palmier*

*Prosciutto wrapped melon*



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*Baby new potato stuffed with crème fraîche and caviar*

*Caviar crêpe towers*

*Smoked nova salmon and dill cream cheese and caper on black bread*

*Endive spear with chevre, poached pear and smoked trout*

*Chicken saté with peanut sauce*

*Chicken Waldorf on endive spear*

*Mini Peking duck in scallion blanket with hoisin*

*Lemon grass poached beef filet with chili sauce*

*Lamb skewers with cucumber taziki sauce*

*Chipolte pork loin skewers with spicy roasted tomato salsa*

*Shumai (seared Japanese dumplings) with ginger sauce*

*Assorted steamed vegetable dumplings*

*Shrimp toast*

*Shrimp and sweet potato pancakes*

*Scallop toast points*

*Sesame tuna tartare served in spoon*

***\*You may Substitute or Add the following at an additional charge\****

*(Substitution - \$7.00pp; Addition - \$11.00pp)*

*\*Scallops wrapped in bacon with rémoulade\**

*\*Jumbo lump crab cakes with rémoulade\**

*\*Coconut shrimp with mango chutney\**

*\*Grilled Thai shrimp with spicy coconut dipping sauce\**

*\*Pepper encrusted tuna carpaccio skewer with wasabi aioli\**

*\*Sashimi grade tuna crispy wonton with wasabi and sesame oil\**

*\*Potato pancakes with crème fraîche, caviar and smoked salmon\**

***~ Salads ~***

*Arugula, apples and caramelized nuts with Spanish sherry vinaigrette*

*Caesar salad with shaved parmesan cheese and garlic croutons*

*Spinach salad with mushroom, red onion, walnuts, crumbled goat cheese, and bacon served with warm vinaigrette*

*Spring mix salad with gorgonzola, roasted walnuts, fresh orange slices and citrus vinaigrette*



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**~ Sides ~**

*Grilled asparagus with shaved asiago and aged balsamic vinegar*  
*Haricot vert (French beans) with fresh lemon and sliced almonds*  
*Roasted corn and black bean salad*  
*Sweet corn smothered in butter and sea salt*  
*Sautéed seasonal vegetables bundles*  
*Tuscan grilled vegetable antipasti*  
*Fresh mozzarella, tomato, and basil*  
*Tuscan style white bean salad*  
*Mediterranean orzo salad with feta cheese, calamata olives, and sun dried tomatoes*  
*Pesto pasta primavera*  
*Gorgonzola pasta salad*  
*Potato gratin*  
*Provencale new potato salad*  
*Roasted rosemary potatoes*  
*Persian rice with cinnamon stick and cardamom*  
*Wild rice salad with cranberries, walnuts, and orange slices*

**~ Entrées ~**

*Penne with broccoli rabe, lemon zest, sun dried tomatoes, garlic and aged pecorino*  
*Cavatelli with puttanesca and chiffonade of basil*  
*Eggplant rollatini with feta, mint and roasted red peppers*  
*Frenched chicken breast roasted with fresh thyme and white truffle oil*  
*Grilled lemon, rosemary free range chicken breast*  
*Chicken Francese with caper white wine sauce*  
*Wild mushroom chicken Marsala*  
*Grilled flank steak*  
*Asian marinated grilled beef*  
*Beef served fajita style with sautéed peppers and flour tortillas*  
*Seared pork loin with mango chutney*  
*Grilled salmon with honey Dijon glaze served on bed of watercress*  
*Lavender poached salmon with cucumber crème fraîche*



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*(Substitution - \$12.00pp; Addition - \$24.00pp)*

*\*Filet mignon stuffed with spinach, roasted peppers, and chevre goat cheese\**

*\*Beef tenderloin with horseradish cream and garlic aioli\**

*\*Aged prime rib roast with fresh grated horseradish root\**

*\*Rack of lamb with mint pesto or cucumber yogurt taziki\**

*\*Seared breast of duck accompanied with Vidalia onion, sour cherry compote\**

*\*Broiled sea bass with pineapple ginger salsa\**

*\*Pepper encrusted seared tuna served with wasabi sauce\**

*\*Seafood paella\**

**~ Desserts ~**

*Apple frangipane tart with vanilla bean gelato*

*Assorted pastries and petit fours*

*Crème brûlée*

*Cheese cake with fresh berries*

*Chocolate mousse cake*

*Cookies and brownies*

*Fruit and cookie fondue*

*Fresh fruit platter*

*Specialty cakes available at additional charge*

**~ Lunch assorted sandwich display ~**

*Chicken salad on Portuguese roll*

*Baked ham, Swiss, green leaf lettuce, Dijon mustard on ciabatta*

*Roast beef, gorgonzola, roasted peppers, horseradish sauce wrap*

*Smoked turkey, provolone, tomato, pesto mayonnaise spinach wrap*

*Fresh tomato, mozzarella, basil on crusty Italian bread*