

# APPETIZERS

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## Table Platters

### **Baba Ghanoush**

*A Middle Eastern dip made from roasted eggplant, sesame, garlic, lemon, and spices.*

*Served with pita bread*

### **Fresh Guacamole with Garlic Pita Chips**

**Baked**

### **Crab-Artichoke-Spinach Dip with Garlic Pita Chips**

**Local Cheese Plate with Nuts and Guava Jam**

**South Beach Red Snapper Ceviche**

### **Chommus**

*Our classic spread, made from chick peas, sesame paste, fresh garlic, lemon, and spices.*

*Served with pita bread*

### **Vegetarian "Chopped Liver" (green beans, onions, walnuts, eggs)**

*Served with matzoh and crudité*

**Cold Thai Peanut Noodles with Julienne Veggies**

**Prince Edward Island Mussels with Fennel, Tomatoes and Fresh Basil**

**Fresh Mozzarella and Beefsteak Tomatoes with Pesto and Garlic Crostini's**

## Table or Passed

### **Baked Brie**

*Brie, apple slices, and apricot baked in Phyllo until golden brown*

### **Carrot-Sweet Potato Latkes**

*With apple-pear sauce*

**Asian Barbecued Tofu with Peanut Sauce**

**Assorted Crostinis**

**Baby Tomatoes Stuffed with Wild Mushroom, Goat Cheese and Panko Bread Crumbs**

### **Dolmasi**

*Grape leaves stuffed with rice and herbs*

### **Zucchini Flat Cakes**

*Joshua's famous zucchini cakes with yogurt and Lebanese apricot preserves*

**Ahi Tuna Seared in Sesame Oil with Wasabi Sauce and Sesame Seaweed Salad**

**Baby Tomatoes Stuffed with Spinach and Asiago Cheese**

**Baked Parmesan Polenta**

*Sautéed wild mushrooms, artichoke hearts and fresh parmesan cheese*

**Blackened Green Beans with Chipotle Mayonnaise**

**Caribbean Ginger Swordfish Skewer with Pineapple and Red Pepper**

**VEGAN** **Corn Crusted Seitan with Thai Peanut Sauce**

**Vegetable Dumplings with Thai Peanut Sauce**

**Justine's Blackened Shrimp and Scallops**

*With guacamole and fresh tortillas*

**Loin Lamb Chops (2) with Minted Vinegar Dipping Sauce**

**Polenta with Pesto and Roasted Baby Tomatoes**

**Pulled Pork Wontons with Apricot Soy Sauce and Cilantro Slaw**

**Sea Scallops and Bacon with Wasabi-Soy Sauce**

**Smoked Salmon-Wrapped Asparagus Spears and Potato Latkes**

*Capers, red onions and sour cream*

**Vegetarian "Chicken Wings"**

*Fried tofu strips in spicy-sweet wing sauce with cool cucumber dipping sauce*

**Balsamic Roasted Black Mission Figs with Goat Cheese and Mixed Greens**

**Beer Battered Asparagus Spears with Lemon-Herb Dipping Sauce**

**Cold Vegetable Spring Rolls with Spicy Peanut Dipping Sauce**

**Curry Vegetable Spring Rolls with Peanut Dipping Sauce**

**Israeli Feta and Fig Phyllo Turnovers**

**Local Pear, Brie, Arugula and Caramelized Shallots Quesadilla**

**Phyllo Cups with Caramelized Pears, Toasted Almonds, Gorgonzola and Quince Drizzle**

**Prosciutto, Roasted Red Peppers, and Provolone Quesadilla**

**Red Tobikko Deviled Eggs**

**Sea Scallops on Lemongrass Skewers with Sweet Chili Sauce**

**Southwestern Chicken Egg Rolls with Chipotle Aioli**

**Spicy Crab Cakes**

*Bed of mixed greens with lemon-shallot Aioli*

**Wild Mushroom and Goat Cheese Dumplings**


# Salads

**Caribbean Chicken Salad  
with Pineapple and Avocado  
Tossed in a Lime Vinaigrette**

**Joshua's Chef Salad with  
Hearts of Palm,  
Salami, Prosciutto,  
Sopressata, Roasted Red  
pepper and Provolone.  
Balsamic Vinaigrette**

**Mixed Green and  
Strawberry Salad with Goat  
Cheese and Jerk Chicken.  
Drizzled with Balsamic  
Vinaigrette**

**Pasta Salad with Blue  
Cheese, Baby Arugula,  
Tomatoes and Artichoke  
Hearts**

 **Thai Green Mango Salad  
with Bean Sprouts, Snow  
Peas and Peanuts**

**Dinner Salad**  
*House Salad with grape tomato, cucumber,  
radish, alfalfa sprouts, feta cheese and house  
vinaigrette*

**Tabbouleh Salad**

**Dijon Chicken Salad with  
Apples and Walnuts**  
*Served with avocado and tomatoes*

**Mediterranean Chick Pea  
Salad with Peppers, Red  
Onions and Green Beans  
Tossed with Balsamic  
Vinaigrette**  
*On a bed on baby spinach*

**Orzo Pasta Salad with  
Craisins, Cucumbers,  
Carrots and  
Lemon-Gorgonzola  
Vinaigrette**

**Roasted Red and Golden  
Beets with Mixed Greens  
Drizzled with  
Lemon-Gorgonzola  
Vinaigrette**

**Warm Spinach Salad with  
Apple Smoked Bacon Bits,  
Hearts of Palm, Blistered  
Toy Box Tomatoes and a  
Toasted Shallot-Apple Cider  
Vinegar Dressing**

**Joshua's Caesar**  
*House salad tossed with Caesar dressing and  
garlic croutons*

# ENTRÉES

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## Chicken Entrées

Chicken Breast Stuffed with  
Prosciutto and Goat Cheese

Chipotle-Pomegranate  
Barbecued Chicken

Lemon-Parmesan Chicken  
Breast

Sesame Chicken with  
Apricot-Soy Sauce

Spicy Island Barbecued  
Chicken

Chicken Enchiladas with  
Tomatillo Sauce

Curried Chicken with Fruit

Jerk Barbecued Chicken

Oven "Fried"  
Buttermilk-Tarragon  
Chicken

Shammatov Chicken

## Lamb and Pork Entrées

Herb-Crusted Rack of Lamb  
Moussaka

Zinfandel, Garlic and Honey  
Loin Lamb Chops

Grilled Pork Chop with  
Apple Cider Glaze

Pomegranate-Braised Short  
Ribs

Seared Pork Chop with Red  
Onion-Balsamic Confit,  
Candied Walnuts and Blue  
Cheese

Lamb Ragu with Fennel and  
Portabella Mushrooms

Shish Kebab of the Galilee

Ginger Seared Pork Cutlet

Guinness Braised Short Ribs

Jamaican Jerk Pork Chop

Roast Pork Loin and  
Apple-Pear Compote

## Beef Entrées

Cajun Filet Mignon  
Filet Mignon Medallions with  
Cognac-Peppercorn Sauce  
Grilled Strip Steak with  
Caramelized  
Onions-Corn-Kalamata  
Olive Salsa

Flatiron Steak with  
Balsamic-Rosemary Glaze  
Grilled Flat Iron Steak  
Topped with Sweet  
Sherry-Blue Cheese Sauce

## Seafood Entrées

Banana-Coconut Crusted  
Tilapia  
Black Tiger Shrimp and Sea  
Scallop Scampi  
Cajun Shrimp with Cheesy  
Grits  
Chiopino Swordfish  
Grilled Red Snapper Fillet  
with Lump Crab Meat  
Poached in Garlic Lemon  
Beurre Blanc  
Lobster Tail and Black Tiger  
Shrimp in a Tropical Cream  
Sauce with Peppers and  
Asparagus  
Pignoli-Crusted Lemon Sole  
Served with Sautéed Peas,  
Shallots and Brown Rice

Black Cod Fillet with Wild  
Mushroom Duxelles Stuffing  
Blackened Ahi Tuna with  
Chipotle Aioli  
Chilean Sea Bass Fillet with  
Beet Puree, and Minted  
Yogurt Sauce  
Coconut Crusted Tuna with  
Peanut Sauce  
Grilled Wild Salmon with  
Cilantro-Lime Butter  
Matzoh Coated Lemon Sole  
with Apples, Honey and Pine  
Nuts  
Miso Glazed Salmon Fillet  
Shrimp and Asparagus  
Provencal  
Spicy Barbecued Wild  
Salmon Fillet with Mango  
Salsa

# Vegetarian Entrées

*VEGAN* Asian Barbecued Organic  
Tofu

*VEGAN* Coconut Curry Tofu

*VEGAN* Grilled Jerk Tofu

*Veggie* → Mama's Baked Garden Rotini  
and Cheese Topped with  
Wild Mushroom Ragout and  
Green Peas

Spinach, Mushroom and  
Cheese Strudel

Spicy Barbecued Tofu with  
Chick Pea-Spinach Garam  
Masala

*Veggie* → Vegetable Lasagna with  
Pesto Bread

Wild Mushroom and Goat  
Cheese Strudel

*VEGAN* Caribbean Seitan Vegetable  
Stew

*VEGAN* Corn Crusted Seitan with  
Tomatillo-Cilantro Sauce

Grilled Vegetable Feast

Middle Eastern Pasta

Sesame Tofu with  
Apricot-Soy Sauce

*VEGAN* Sesame Coated Seitan with  
Green beans and in a  
Sweet-n-Spicy Apricot  
Sauce

*VEGAN* Vegan Bolognese Sauce  
with Linguine (can be  
topped with Parmesan)

Vegan Ravioli

## Sides

Brown Rice or Moroccan  
Couscous

Pastas

Vegetables made to  
accompany entrées

Mashed Maple Yams

Garlic Mashed Red Bliss  
Potatoes

Grilled Parmesan Polenta

# Desserts

Angel Cake Tiramisu

Carrot Cake  
*with whipped cream*

In house Made Chocolate  
Truffles

Sicilian Grandma Cannoli

Sweet Tamale with Fruit

Banana Pie with Dulche de  
Leche  
*With whipped cream*

Celebration Cakes of All  
Types

Pies of All Flavors

Baklava

Coconut Flan with  
Strawberries and Toasted  
Almonds

Chocolate-Croissant Bread  
Pudding with Fresh  
Whipped Cream

Vegan "Love by Chocolate"  
Cake

Coolies and Brownies

Seasonal Fruit Salad

Cupcakes of All Types

Ice Cream, Sorbet and  
Gelato