

# *Renée Kelly's*

## **Tropical Island Dinner**

(Spring and Summer months for optimum produce availability. Some produce may be substituted due to uncontrollable environmental conditions)

### **Coconut Shrimp** (passed)

Shrimp peeled and detailed breaded with spiced ginger and coconut served with curry sauce

And

### **Tomatillo Guacamole** (on the tables)

Tomatillos and ripe Avocados, delicately folded together with Cilantro and Lime Juice served with fresh Corn Tortilla Chips

Honeyed Challa Bread and Butter on the tables

**Mixed Greens** Salad with Peaches, Strawberries, Blueberries and Blood Orange Vinaigrette topped with Spiced Sugared Almonds



Marinated **Flank Steak** topped with Pineapple Papaya Chutney accompanied by Ginger Basmati Rice, and Grilled Asparagus



### **Grilled Chicken Kebabs**

Citrus Marinated Chicken with Fresh Mango, Red Onion, and Zucchini



\$29.00 per guest

Fresh Fruit Display  
Key Lime Tartlets Graham Cracker Crust

\$4.00 per guest

*All pricing subject to change with fluctuating market,  
Personal menus can be created for an additional charge*