

# Renée Kelly's<sup>®</sup> at Caenen Castle LLC

## Summer Menu

### Hors d' Oeuvres

Ceviche with Corn Cups	1.50pp
Mellon Sorbet with Capocollo	1.50pp
Tuna Roll	2.50pp
Lump Crab Cake	3pp
Grilled Chicken with Fresh Tomatoes and Zucchini accompanied by Shaved Pepato Siciliano	2pp
Bison Carpaccio on Blackberry Brioche with Mint	2.50pp

Hors d' Oeuvres  
Reception  
Only  
\$ 14.50pp

### Recommended Additions

Italian Cheese Display with Accoutrements	8pp
Summer Fresh Vegetable Crudités with Lemon Olive Oil	2pp
Dips Bits and Bites (serves 50 guests) Fresh Salsas	2.50pp
Canapé Platter	3pp

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at Caenen Castle LLC

## Classic Salad

Mixed Greens with Tomatoes, Cucumbers, Carrots and Garlic Croutons  
served with Ranch and Balsamic Dressing

## Entrée Selection

(bread and butter included)

Chicken	Grilled Citrus marinated Chicken served over Orchetta Pasta grilled Zucchini and garnished with Cucumber and Fresh Tomato Salad 27pp
Fish	Orange Marinated Halibut served with Ginger Brown Basmati Rice, Grilled Squash and finished with Sweet Onions and roasted Peppers 34pp
Red Meat	Marinated and Grilled Flank Steak 34pp
	Bison Filet 36pp
	Grilled Lamb 36pp
Pork	Grilled Pork 30pp

All of the above paired with Blackberry Charisco, soft Polenta with  
Grilled Zucchini and Cucumber Relish

Vegetarian	Linguini tossed with Grilled Summer Vegetables in a Roasted Pepper and Fresh Tomato Sauce 22pp
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## Dessert

Lemon Cheese Cake with Fresh Berries	5pp
Dark Chocolate Mousse	6pp
Grilled Peaches nestled with Lavender buds atop peach pound cake seared in Frangelico custard accented with panna cotta gelato	7pp
Blackberry Tres Leeches Custard topped with Basil	6pp