

Menus chef Merder style

Yhangry Input Sheet

Mediterranean Party Dinner

Whipped feta, hummus, warm pita, grilled herb chicken, garlic shrimp, lemon roasted potatoes, chopped cucumber tomato herb salad, roasted seasonal vegetables, lemon olive oil cake

Coastal Dinner Buffet

Burrata and roasted tomato salad, herb roasted chicken, braised short rib, garlic mashed potatoes, seasonal roasted vegetables, mixed greens with champagne vinaigrette, vanilla bean creme brulee

Japanese Mexican Dinner

Spicy tuna crispy rice, hamachi tostadas, miso Caesar salad, chile-lime grilled chicken, grilled steak, roasted fingerling potatoes, street corn, citrus panna cotta

Party Dinner Menu

Guacamole, roasted tomato salsa, hummus, warm pita, adobo grilled chicken, herb-marinated steak, Greek salad, Mexican street corn, lemon roasted potatoes, churro blondies

Mediterranean Party Buffet

Hummus, baba ganoush, guacamole, warm pita, tortilla chips, cauliflower al pastor, shawarma-spiced chickpeas, lemon herb rice, cucumber tomato herb salad, garlic roasted potatoes, grilled pineapple

Graduation Pupusa Buffet

Queso pupusas, chicharron con queso pupusas, frijol y queso pupusas, curtido, salsa roja, crema, arroz rojo, frijoles guisados, sweet fried plantains, cabbage-lime slaw, cinnamon sugar churro bites

Italian American Dinner

Caesar salad, garlic bread, chicken piccata, steak medallions, roasted potatoes, seasonal vegetables, tiramisu

Italian Party Dinner

Burrata, roasted tomato salad, handmade pasta, chile-lime sea bass, broccolini, olive oil potatoes, mascarpone berry dessert

BBQ Group Dinner

Grilled chicken, smoked tri-tip, mac and cheese, baked beans, corn salad, house salad, banana pudding

Welcome Breakfast

Scrambled eggs, chicken sausage, rosemary potatoes, seasonal fruit, yogurt parfait

Filet Mignon Dinner

Filet mignon, garlic mashed potatoes, grilled asparagus, mixed greens salad, flourless chocolate cake

Island Breakfast

Soft scrambled eggs, plantain potato hash, chicken sausage, tropical fruit

Lemon Herb Chicken Lunch

Grilled lemon herb chicken, Mediterranean salad, roasted potatoes, hummus plate

Steak & Shrimp Dinner

Seared steak, garlic shrimp, cauliflower puree, broccolini, panna cotta

Brunch Breakfast

Spinach frittata, bacon, breakfast potatoes, fresh berries

Coastal Shrimp Lunch

Citrus grilled shrimp, coconut rice, mango avocado salad, black beans

Braised Short Rib Dinner

Braised short rib, parmesan polenta, roasted carrots, butter lettuce salad, creme brulee

Italian Coastal Dinner

Burrata, roasted tomato salad, lemon herb sea bass, parmesan potatoes, broccolini, vanilla bean panna cotta

Brunch Breakfast

Herb scrambled eggs, chicken sausage, breakfast potatoes, fresh fruit, yogurt parfait

Mediterranean Chicken Lunch

Grilled lemon herb chicken, chopped salad, roasted potatoes, hummus, pita

Italian American Dinner

Caesar salad, garlic bread, chicken piccata, roasted potatoes, seasonal vegetables, tiramisu

Classic Breakfast

Scrambled eggs, chicken sausage, breakfast potatoes, fresh fruit

Steak Bowl Lunch

Grilled steak, rice, roasted vegetables, chimichurri, side salad

Birthday Dinner

Caprese salad, steak medallions, herb mashed potatoes, asparagus, chocolate panna cotta

Aug 1 — Dinner

Welcome Mediterranean Dinner

Hummus, chopped salad, grilled lemon herb chicken, rice pilaf, roasted vegetables, cookies and cream panna cotta

Aug 2 — Dinner

Italian Family Dinner

Caesar salad, garlic bread, baked chicken parmesan, penne marinara, broccolini, tiramisu cups

Aug 3 — Dinner

Coastal Chicken Dinner

Tomato cucumber salad, herb roasted chicken, lemon potatoes, green beans, vanilla pudding parfait

Aug 4 — Dinner

Taco Night Dinner

Adobo chicken, rice, black beans, street corn salad, tortillas, churro bites

Aug 5 — Dinner

Mediterranean Beef Dinner

Greek salad, braised beef, herb rice, roasted carrots, yogurt sauce, berry pudding cups

Aug 6 — Dinner

Italian Comfort Dinner

Caprese salad, baked pasta, grilled chicken, roasted zucchini, garlic bread, cannoli cream cups

Aug 7 — Dinner

Finale Dinner

Mixed greens salad, steak medallions, mashed potatoes, asparagus, chocolate panna cot