

Floating Dinner Menu



Fork Friendly Tasting Plates:

Pan Seared Arctic Char, Forbidden Black Rice, Snow Peas, Ginger Beurre Blanc
Red Snapper, Chinese Black Bean and Shaoxing Wine Sauce with Coconut Rice
Mediterranean Branzino with Roasted Potatoes, Romesco Sauce, Baby Artichokes
Chilean Sea Bass in a White Miso and Sake Marinade, Japanese Sweet Potatoes
Valencian Style Seafood Paella with Lobster, Shrimp, Mussels and Littleneck Clams
Traditional English Pub Style Fish and Chips in Newspaper Cones with Tartar Sauce
Peruvian Sea Bass Ceviche with Fresh Lime Juice, Cilantro and Shaved Red Onions
Wild Salmon Crudo Served with Salmon Roe, Micro Wasabi Greens, Lemon Zest
Chicken and Poblano Pepper Enchiladas in Corn Tortillas with Creamy Rajas Sauce
Curried Chicken Served over Basmati Rice with Mango Chutney, Toasted Cashews
Sangiovese Braised Short Ribs of Beef Served Over Yukon Gold Mashed Potatoes
Grilled Skirt Steak with Chimichurri Sauce, Carrot Puree, Shredded Brussels
Sprouts
Thai Beef Salad with Basil, Lemongrass, Kaffir Lime, Broccoli and Yellow Peppers
Baby Lamb Chops with a Mint and Almond Pesto, Polenta and Broccoli Rabe
Chickpea Stew with Coconut Milk, Turmeric, Yogurt and Sauteed Swiss Chard
Paneer Stuffed Eggplant with a Curried Red Lentil Sauce, Black Mustard Seeds
Butternut Squash Ravioli with a Brown Butter Sauce, Grated Parmigiano Reggiano
Imported Buffalo Mozzarella with Roasted Purple, Gold and Candy Stripe Beets
Soba Noodles with Julienne of Cucumber, Diced Scallions and Sesame Seeds
Carnaroli Risotto Primavera with Local Vegetables and Grated Pecorino Romano
Demi Tasse Cups of Cream of Tomato Soup Served with Grilled Cheese Triangles

For additional information please email info@dianegordoncatering.com