



Eclectic Elegance Events

Eclectic Elegance Dinner Menus

Appetizers

- Prosciutto and Asparagus Crepe with Lime Cream
- Crab Tostado with Avocado Sour Cream Mousse
- Seared Ahi Tuna on Sesame Cracker with Thai Chili cream
- Crabcakes with Pickled Beet Horseradish Remoulade
- Sundried Tomato Dip with Fresh Mozzarella and Garlic Tri Points
- Tropical Spring Rolls with Butter Poached Shrimp and Chili Sauce
- Arancini Balls with Ham, Smoked Mozzarella and Basil Aioli
Chicken Lollipop, Pickle Onion, Cucumber with Honey Gochujang Sauce
(Korean Chili Sauce)
- Tomato Rockefeller, Spinach, Cream and Parmesan
- Spice Rubbed Steak and Potato Bites with Bearnaise Sauce
- Corn Fritter with Cilantro Chimichurri
- Thai Curry Chicken Skewer with Peanut Sauce
- Wheatgrass Panna Cotta Shooter with Pumpkin, Sunflower Seeds and Hemp Seeds
- Ricotta Chorizo Toast with Pickled Onions
- Seared Scallops with Sour Cabbage, Candied Pecans and Dill
- Chef Doug's Famous Basil Marinara Meatballs
- Grilled Sea Scallop with Bechamel



Salad and Starters

- Beef Tartare with Black Truffle and Salsa Verde
- Burrata with Summer Squash and Herb Oil
- Roasted Beet Salad with Feta, Arugula and Balsamic Reduction
- Port Poached Pear Salad with Endive, Roquefort Blue
- Butter Lettuce, Applewood Bacon, Avocado, Sundried Tomatoes, Gorgonzola and Spicy - Cilantro Lime Ranch
- Shrimp Cocktail Parfait with Mexican Cocktail Sauce
- Asian Chopped Salad, Cashews, Carrots, Cabbage Trio, Peppers, Green Onion with Crunchy Noodles and Ginger Soy Vinaigrette
- Eclectic House Salad, Mixed Greens, Cranberry, Candied Pecans, Gorgonzola and Honey Red wine Vinaigrette

Pasta

- Short Rib Lasagna, Short Rib, Ricotta, Marinara, Bechamel
- Bucatini with Pork Sausage, Peaches and Arugula
- Lamb Ragu Pasta with Housemade Pappardelle
- Lobster Tagliatelle with Sherry Lobster Sauce and Cream
- Capellini with Green Garlic, Squash Blossoms, and Mozzarella
- Spaghetti with Peas, Lime, Mozzarella, and Duck Fat
- Bucatini with Aged Beed, Remoulade, Lettuce, and Burrata
- Braised Octopus with Dark Red Guajillo
- Wild Mushroom Risotto with Cream and Parmesan



From the Land

- Grilled Ribeye With EE's Signature Trinity Rub And Thyme And Roasted Garlic Butter With Truffle Spaghetti And Chantarelles, Stone Brambles And Fresh Peas
- Slow Braised Rabbit Caccitore With Vine Ripened Tomatoes, Green Olives And Red Wine Over Creamy Rosemary Parmesan Polenta

- Mongolian Pork Chop With Braised Red Cabbage, Garlic Mashers And Chinese Mustard Sauce
 - Grilled Spice Rubbed Hanger Steak With Sweet Potato Salad With Mustard Vinaigrette
 - Milanese Napolitana, Top Round Filets, Tangy Tomato Sauces, Ham, Fresh Mozzarella, Angel Hair Pasta
 - Roasted Lemon Garlic Chicken, with Lemon Garlic Vinaigrette with Asparagus Tip, Garlic Mashers
 - Tea Smoked Duck with Hoisin Barbecue Sauce, Stuffed Squash Slab with Bacon, Pecan, Cranberry and White Cheddar
 - Filet au Poivre, Clarified Butter, Cognac and Veal Stock, Potato Leeks Au Gratin, Braised Greens Beans
 - Beef Tenderloin Pesto with Chard, Courgette, Potato Hash and Beetroot Salad
 - Barbecue Brined Ribeye With Caramelized Onion Glaze Twice Bakes Baby Potatoes with Cheese and Bacon
 - Tea-Smoked Barbecued Lamb Chops with Spicy Korean Miso served with Wild Garlic Risotto
- and Sugar Snap Peas Ossobuco Alla Milanese on a Bed of Wild Mushroom Risotto



From the Sea

- Poached Cod with Onion Cream, Pickled Root Vegetables Mustard Baby Potatoes
- Broiled Salmon with Honey Soy Glaze, Scallions and Sesame
- Cantina Style Shrimp with Carrots, Chiles, Olives and Potatoes
- Halibut with Pancetta, Parsnip Puree and Spring Onion Sauce with Lemon Garlic Zucchini Spaghetti
- Seabass in a Creamy Vermouth Sauce, Wild Garlic and Jersey Royals with Saffron and Parmesan Risotto

Something Sweet

- Apple Fritter- Granny Smith, Apple Cider, Brown Sugar, Cinnamon and Vanilla Bean Ice Cream
- Berry Crumble- Blueberries, Raspberry, Oat and Pecan Crumble

- Pins Colada Cheesecake- Sweet coconut and pineapple filling in a graham cracker crust
- Blackberry Cobbler- Sweet and tart blackberries with a flakey sweet biscuit
- Strawberry Shortcake Trifles- Sweet pound cake, fresh strawberries, heavy whip layered in a jar
- Cookie Dough Bar- Buttery shortbread, homemade caramel and chocolate ganache
- Chocolate Mousse Brownies with Vanilla gelato

Specialty Drink Menu- You provide the Alcohol and We Will Do the Rest

- Pineapple Mojito- Muddled Mint, Pineapple Chunks, Pineapple Rum, Pineapple Juice Simple Syrup, Club Soda
- Strawberry Whiskey Lemonade- Bourbon, Sliced Strawberry, Fresh Squeezed Lemonade
- Cucumber Cooler- Cucumber Juice, Vodka, Fresh Lime, Sweet and Sour, Club Soda
- Rose Spritzer- Rose, Ice, Orange, Club Soda, Prosecco
- Notorious Pink- Vodka, Rose Syrup, Local Citrus
- French 75- Gin, Simple Syrup, Lemon Juice, Champagne
- Singapore Sling- Gin, Orange Juice, Lime Juice, Grenadine, Club Soda



