

# JJ Bistro Banquet Menu

## ~~~ First Course: ~~~

(Soup or Sald)

### House Salad

Mixed greens, tomatoes, cucumbers, and carrots served with our Ginger-Sesame dressing.

### Soup of the day

## ~~~ Second Course: ~~~

### Chef's Sampler

## ~~~ Third Course: ~~~

(Select one entree from the selections below:)

### 1. Baked Classic Hen

Laotian herb marinated cornish hen, served w/ mashed potato, red bell peppers, and a rosemary cream sauce.

### 2. Sea Scallop Linguini

Scallop, sun dried tomato, and shiitaki mushroom in a Rosemary cream sauce.

### 3. Baked Salmon

Served w/ french bread, julienne vegetable in lemon sweet chili butter sauce.

### 4. Fisherman's Pot pie

Assortment of salmon, scallop, shrimp, bamboo,eggplant,red bell peppers & zucchini with green curry sauce,served on puff pastry shell.

### 5. Sea Scallop Napoleon

Eggplant,bell peppers, zucchini in lemon grass curry sauce, served on puff pastry shell.

### 6. Asian Classic

Rice pasta w/ shrimp,scallop & salmon, baby corn, shiitake mushroom, red bell pepper w/ a roasted garlic cream sauce.

### 7. Seafood Brioche

Seafood stuffed in french butter roll, leek, shiitake mushroom, served w/ chef's special black peper cream sauce.

### 8. Cheese Ravioli With Lobster (Red or White sauce)

Zucchini, eggplant, redbell pepper, choice of Chef's special tomato sauce or black pepper cream sauce.

### 9. Baked Opakapaka

Served with fettuccini, julienne vegetable in sweet chili tomato sauce.

### 10. Grilled New York steak Brioche

Served on a mini French butter roll with a mushroom black pepper sauce.

### 11. Baked Lamb Wellington

Rack of lamb with bell pepper & cheese wrapped in puff pastry dough side of pan seared potato with black pepper cream sauce.

### 12. Lobster PadThai

Stir fried Pho noodles w/eggs, citrus XO sauce, topped with main lobster tail.

**13. Poached Lobster Tail**

lobster Tail With shiitake mushroom and garlic white wine Beurre Blanc sauce with fettuccine.

**14. Poached Lobster Tail Double**

2x lobster Tail With shiitake mushroom and garlic white wine Beurre Blanc sauce with fettuccine.

**~~~ Fourth Course: ~~~**

**Choice of any dessert in the showcase,plus a complementary CremeBrulee' on the side.**