

Appetizers

- Meatless Choices -

Cucumber Dill Canapés
Potato and Herb Cream Cheese Canapés
Tomato and Mozzarella Crostini
Olive Tapenade Crostini's
Hummus Canapés
Havarti and Pecan Quesadilla with Pear Preserves
Zesty Ranch Spread with Crudités
Seven-layer Bean Dip with Tortilla Chips
Hot Spinach and Artichoke Dip with Pita Points
Roasted Red Pepper Hummus with Pita Bread.
Mediterranean Hummus with Pita Bread
Eggplant Rollo
Spanakopita
Stuffed Mushroom (Spinach, Sausage or Seafood)

- Seafood -

Salmon Rosette Canapés
Mini Crab Cakes
Shrimp Remoulade Shots
Peeled and Deveined Shrimp with Cocktail
Shrimp Scampi
Smoked Salmon with Cream Cheese and Capers
Sesame Seared Tuna with Wasabi, Ginger and Soy
Spicy Seafood Dip with Butter Crackers

- Chicken -

Kingston Chicken and Sweet Potato
Drumettes; Fried, Buffalo or Honey BBQ
Gourmet Chicken Salad with Crackers
Hawaiian Chicken Salad with Crackers
Chicken Bites; Oriental Sesame, Creole, Teriyaki, Sweet and Sour, Fried or Buffalo Style

- Beef and Other Meats -

Mini Beef Wellingtons
Fried Meat Pies
Stuffed Potato Skins with Bacon and Sour Cream
Meatballs: Teriyaki, Italian, Swedish, BBQ or Sweet n Sour
Lollipop Lamb Chops

- Fruit and Cheese -

Basic Fruit Display and Cheese – Assorted Cubed Cheese
International Fruit, Cheese, and Vegetable Display
- Above Plus More Fruit Carvings, International Cheeses and Tropical Fruit, Plus Vegetable Display with Dips.
Fruit and Cheese Extravaganza
-Both as above plus Cheese Fondue, Brie en Croute, more Fruit Carvings,
Larger Selection of International Cheese, Mediterranean Grilled Vegetables and Olive Selection

Lunch Plated or Buffet Options

Chicken Delmonico
Teriyaki Citrus Chicken
Grilled Chicken Penne Pasta
Italian Herb Chicken
Chicken Marsala
Tuscany Chicken
Monterey Chicken
Santa Fe Chicken
Chicken Fajitas
Chicken Enchilada's
Chicken and Sausage Jambalaya
Chicken Pot Pie

Sliced Beef Brisket
Beef and Pepper Steak
Meatballs- Sauce of choice
Beef Fajitas
Beef Tips Served with Rice
Meatloaf

Crawfish Etouffee with Rice
Shrimp Creole with Rice
Cajun Seafood Jambalaya
Shrimp and Sausage Jambalaya

Cajun Pork Loin
Honey Roasted Pork Tenderloin

Eggplant Rollo
Cheese Enchilada's

Dinner Plate

Roasted Salmon- Lemon Capers Beurre Blanc or Mint Tomato Pomodoro

Chicken Paillard-Smoked Tomato – Caper Beurre Blanc

Roasted Airline Chicken Breast- Tarragon Chicken Demi Glaze

48 Hour Brined French Pork Chop-Grilled with Bourbon Apples or Herb Crusted with Port Wine Reduction

Choice Blackened Fish – Cajun Shrimp Cream Sauce

Flank Steak-Roasted Tomato and Chimichurri

Petit Sliced Tender- Marsala Sauce

8 oz Filet-Demi Glaze

Surf N Turf: 6oz Beef Tenderloin Medallions, Shrimp Scampi or Crab Cakes with Hollandaise

4oz Beef Medallion Wellington - Cremini Mushroom Duxelles or Dijon Caramelized Garlic Velouté

Available Vegetarian Option

- Plated Vegetable Choices -

Duel Whipped Potatoes

Whipped Yukon Potatoes

Roasted Marble Potatoes

Potatoes Gratin

Rice Pilaf

Asparagus

Buttered Haricot Verts/Julienne Carrots

Roasted Broccoli

Glazed Baby Carrots

- Salads and Soups -

Pompano House Salad

Caesar Salad

Spring Mix Salad

Shrimp Remoulade salad

Wedge Salad

- Soups -

Seafood Gumbo with Rice

Shrimp Bisque

Crawfish Bisque (Seasonal)

Tomato Basil

Something Sweet

The Pompano's Famous Homemade Banana Pudding

Gourmet Cookies and Brownies

Mini Pastries: Bite size versions of your all-time favorite Pies, Cheese Cakes

Chocolate Cups: Chocolate Cups with delectable fillings

Cupcake Station

Banana Foster Flambe: prepared on site with Vanilla Ice Cream

Cherries Jubilee Flambe: prepared on site with Vanilla Ice Cream

Liqueur Cups: Chocolate Cups filled with Kahlua, Baileys or Grand Marnier

Old Fashion Ice Cream Bar: Ice Cream with various toppings to choose from

Pecan Pie

Chocolate Cake

Pistachio Cake

Apple Dump Cake

Peach Dump Cake

Key Lime Pie

Cobbler