

# *Tent Party 2008 Menu*

*Black Tiger Shrimp from Thailand, Pan Seared in Spinach Garlic Basil Sauce with Sherry Wine Cognac and Thyme*

*Fresh Atlantic Salmon Filets Pan Roasted in Cilantro, Shallots, Marjoram and White Wine*

*Hot & Spicy Maryland Style Crab Cakes with Babbington Tartar Sauce*

*Monkfish Mandolin Sautéed in Pesto Sauce with Lemon and Ginger*

*Sea Scallops Smoked and Marinated and Grilled*

*Hanger Steak Herb Seasoned Grilled Served on Toasted Garlic French Bread*

*Mini Meatballs (Beef, Pork and Turkey) Simmered in Creole Sauce*

*Pork Tenderloin Roasted in Cumin, Rosemary and Sage Carved, Served on Soft Rolls with Jalapenos Sauce*

*Bourbon Glazed Smoked Ham with Mustard Sauce on Irish Soda Bread*

*Chicken Tenderloin and Gravy Smith Apple Served in Honey Hoisen Sauce*

*Fabulous Pastrami Carved with Deli Mustard Kimmel Seeded Rye Bread*

*Lamb Top Round Blended With Basil, Oregano, Soy Sauce, Green Salsa and Chili Peppers Grilled Served With Zucchini Sliced*

## *Dessert Table:*

*Cupcakes - Vanilla , Chocolate & Strawberry*

*Fresh Fruits*

*Coconut Custard*

*Chocolate Mousse Cake*

*Bananas Foster*

*Prepared By:*

*Master Chef Joe Babbington*