

*Menu #1*

*Hors D'oeuvres*

Potato Wrapped Shrimp  
On Bed of Sautéed Spinach  
Balsamic Reduction

Stuffed Roasted Figs  
Blue Cheese Stuffing

*Entree*

Filet of Beef

Three Pepper Port Wine Demi Glace

Horseradish Mashed Potatoes

Grilled Asparagus

Wedge Salad

Crisp Ice Burg Lettuce with Bacon, Red Onion  
Gorgonzola Blue Cheese

Artisan Rolls and Butter

## *Menu #2*

### *Hors D'oeuvres*

Coconut Shrimp

Sweet Thai Chili Sauce

Hawaiian Meatballs

Pineapple Sauce

### *Entree*

Pan Seared Macadamia Crusted Mahi Mahi

Lemon Butter Sauce

Honey Teriyaki Chicken Breast

Topped with Black & White Sesame Seeds, Grilled Pineapple,

Sweet Red Bell Peppers

Honey - Soy Grilled Rib Eye Steak

8 oz Cuts of Rib Loin Marinated & Grilled Medium

Polynesian Salad

Baby Field Greens, Diced Pineapple, Slivered Almonds, Scallions, Crisp Wantons

Mango vinaigrette

Papaya Cole Slaw

Hawaiian Tropical Rice

Coconut Infused Basmati Rice with a Touch of Citrus

Hawaiian Sweet Rolls & Banana Bread

*Menu #3*

*Hors D'oeuvres*

Antipasto Display

Assorted Sliced Italian Meats & Gourmet Cubed Cheeses  
Olives, Pepperoni, Pepperchinis, Tomatoes

Bruschetta Bar

Roma Tomato & Fresh Basil Bruschetta

*Entree*

Sun Dried Tomato & Artichoke Stuffed Chicken Breast

White Wine Sauce

Pancetta Wrapped Pork Tenderloin

Stuffed with Manchego Cheese, Green Onions

Garlic, Manchego Cheese & Chive Mashed Potatoes

Spinach & Portobello Mushroom Risotto

Caprese Salad

Baby Spinach topped with Mozzarella, Red and Yellow Tomatoes  
Pesto Vinaigrette

Artisan Rolls and Butter

*Menu #4*

## *Hors D'oeuvres*

Fire-Grilled Rosemary Chicken Skewers

Grilled Cuts of Chicken Breast Skewered on Fresh Rosemary

Spicy Apricot Sauce

Tomato Basil Bruschetta

Classic Roma Tomatoes, Fresh Garlic & Basil

Toasted French Baguette Medallions

## *Entree*

Seared Tenderloin of Beef

Herbed Beef Tenderloin Cooked Medium

Port Wine Demi Glace

Grilled Lemon-Thyme Chicken

Airline Breast Marinated & Grilled

Accompanied with Fresh Thyme & Meyer Lemons

Arugula & Spinach Salad

Shaved Parmesan & Lemon Garlic Vinaigrette

Roasted Yukon gold Potatoes

With Olive Oil & Fresh Herbs

Grilled Seasonal Vegetables

Zucchini, Squash, Red Bell Pepper, Sweet Potatoes,

Onions & Asparagus

Olive, Sourdough & Semolina

*Menu #5*

*Hors D'oeuvres*

Macklin's Crab Cakes

Sautéed Jumbo Lump Crab

Cajun Remoulade

Smoked Bacon & Cheddar Dip

Assorted Crackers & Parmesan Pepper Flat Bread

*Entree*

Blackened Catfish

Topped with Crawfish & Baby Shrimp

Grilled Chicken Ponchartrain

Smothered in a New Orleans Ponchartrain Sauce

Arugula & Field Greens

Shaved Red Onions, Feta Cheese, Pecans

Maple vinaigrette Dressing

Dirty Rice

Cajun Seasoned Rice New Orleans Style

Cajun Green Beans

Fresh Green Beans Sautéed With Bacon, Onions & Peppers

Hush Puppies

Garlic French Bread

With Whipped Butter

*Menu #6*

*Hors D'oeuvres*

Brisket Sliders

Slow Cooked Beef Brisket, Home-made BBQ Sauce & Shoestring Onions

Southwest Rumaki

Jalapeño, Water Chestnut & Marinated Chicken Wrapped in Bacon

*Entree*

Chipotle Meat Loaf

Texas Size Portion of Meat Loaf

Chipotle Tomato Sauce

Chicken Fried Chicken

Thick Peppered Cream Gravy

Southwest Caesar Salad

Romaine Topped with Baby Corn, Black Beans, Cilantro & Avocados

Cilantro Lime Vinaigrette

Old Fashion Mashed Potatoes

Brown & Creamy Gravy

Jalapeño Cornbread

Soft White Rolls

*Menu #7*

*Hors D'oeuvres*

Jalapeño Poppers

Stuffed Spanish Jalapeños with Jack Cheese & Cheddar  
Cilantro Lime Ranch for Dipping

Black Bean Dip

Tri-Colored Tortilla Chips

*Entree*

BBQ Trio

Smoked Barbeque Brisket, Chicken & Sausage

BBQ Baby Back Ribs

Slow Cooked Ribs Rubbed in a Melody of Seasonings & Spices

Potato Salad

A Classic Macklins Favorite

Baked Beans

Home Made BBQ Sauce

Relish Tray

Tomatoes, Red Onions & Pickles

Warm White Rolls

*Menu #8*

*Hors D'oeuvres*

Home Made Empanadas

Your Choice of Beef, Chicken & Roasted Vegetables

Chipotle Sour Cream & Fresh Guacamole

Queso & Blue Corn Tortilla Chips

Black Bean Dip

Tri-Colored Tortilla Chips

*Entree*

Fajitas

Your Choice of Beef, Chicken or Shrimp

Guacamole, Sour Cream, Pico de Gallo, Tomatoes

Cheddar Cheese & Jalapeños

Pork Tamales

Tomatillo Salsa

Enchiladas

Your Choice of Beef, Chicken or Spinach & Mushrooms

Spanish Rice

Traditional Spanish Rice Seasoned with South of the Border Flavors

Boracho Beans

Pinto Beans Slow Cooked with Tomatoes, Peppers, Bacon & Cilantro

*Menu #9*

*Hors D'oeuvres*

French Onion Dip

Served with Flat Bread & Chips

Chilled Spinach Dip

Served with Pita Crisps & Flat Bread

*Entree*

Grilled 1/3 lb. Hamburgers

Served with Mustard, Mayonnaise, Ketchup, Lettuce,

Tomato, Red Onion, Pickles

Swiss, Cheddar & American Cheeses

All Beef Hot Dogs

All Beef Franks with Grilled Onions

Baked Beans

Fresh Fruit Salad

Pineapple, Cantaloupe, Honey Dew, Watermelon, Grapes

Strawberries

Potato Salad

A Classic Macklin's Favorite