

**Creek Road Café**  
**Special Occasion and Group Menu**

**The Rosemary Menu**  
**\$38.00 per person**

**Roll and Butter**

*Fresh baked rolls from New World Bakery*

**Assorted Fresh Fruit & Cheese Centerpiece**

*Chef Chae's selection fresh fruit with an assortment of cheeses to compliment them*

**Choice of Any Three Salads and or Hot Side Selections**

*Select from the attached list of salad and hot side varieties to suit your taste*

**Two Entrée Selections**

*Select from the attached list of Chef Chae's signature entrée's*

**SALAD SELECTIONS**

**Grilled Hearts of Palm Salad**

*Char grilled hearts of palm and crisp romaine lettuce served with a miso vinaigrette*

**Grilled Mixed Vegetable Salad**

*Seasonal mixed vegetables char grilled and served with extra virgin olive oil and balsamic reduction*

**Roasted Beets and Pickled Red Onion Salad**

*Fresh beets roasted and served with sliced pickled red onion and Pure Luck Farm Chevre*

**Mixed Greens and Pear Salad**

*Fresh mixed greens topped with candied pecans, prosciutto, raspberry lime mint dressing and sliced fresh pear*

**Roasted Sweet Potato Salad**

*Oven roasted sweet potatoes combined with celery, apples and pecans and a honey mayonaise dressing*

**Arugula and Apple Salad**

*Fresh arugula and Granny Smith apple served with Pure Luck Farm del Cielo cheese, fresh basil, and cherry vinaigrette*

**Couscous Salad**

*Tender couscous, julienned carrots, fresh snow peas and a sundried tomato vinaigrette*

## **Hot Side Selections**

### **Ratatouille**

*Onion, green pepper, Zucchini and eggplant sautéed and then baked with tomato and fresh sweet basil*

### **Creamed Spinach and Artichoke with Blue Cheese**

*Steamed spinach, artichoke hearts and sautéed onion combined with a blue cheese sauce*

### **Steamed Broccolini with Oyster Sauce**

*Fresh broccolini steamed and served with a sweet and savory oyster sauce*

### **Haricot Verts**

*Whole green beans steamed and served with a maple, apple, and bacon dressing*

### **Grilled Avocado Boats**

*Half avocados grilled and filled with fresh mango pico de gallo (mango, onion, tomato, and cilantro)*

### **Roasted Red Pepper Risotto**

*Risotto served with toasted red pepper and shaved aged parmesan*

### **Vegetable Fried Rice**

*Fried white rice with peas, Napa cabbage, carrots and onion*

### **Scalloped Potatoes**

*Potatoes baked in cream and topped with pancetta and caramelized onion*

### **Creamy Grits**

*Southern style creamy grits with smoked sausage and white cheddar cheese cooked in milk and butter*

### **Saffron Rice**

*Rice steamed in chicken stock with wild mushrooms and seasoned with saffron*

## **Entrée Selections**

### **Roasted Quail**

*Oven roasted whole quail stuffed with wild mushroom, leek and topped with a risotto with a citrus honey glaze*

### **Duck Breast**

*Pan seared duck breast sliced and served with a Cumberland sauce. (port wine, current jelly and herbs)*

### **Crab Stuffed Artichoke Bottoms**

*Tender artichoke bottoms filled with Chef Chae's imperial crab stuffing, topped with melted aged parmesan cheese, and served with a sherry tomato cream sauce*

### **Grilled Sea Scallops**

*Char-grilled extra large sea scallops with red chili-honey aioli*

*Entrees continued on the next page*

**Coconut Curry Sautéed Shrimp**

*Wild-caught extra large Gulf shrimp sautéed in a Thai style coconut curry sauce*

**Grilled Tuna**

*Char grilled rare tuna steak served with a jalapeño, ginger, raspberry sauce*

**Petite Filet Oscar**

*Filet of beef tenderloin char grilled and topped with crabmeat, asparagus and a creamed béarnaise sauce*

**Grilled Lamb Chops**

*Char grilled New Zealand lamb chops served medium rare with a bing cherry cabernet sauce*

**Grilled Elk Chops**

*Char grilled cervena New Zealand elk chop served with a hunter sauce (demy glaze base with shallots, garlic, white wine, tomato and mushrooms)*

*\*additional \$5.00 per person*