

# savory

gourmet catering



Seared Salmon Savory Glaze Pineapple Chutney

Traditional Poached Salmon Cucumber & Dill Cream

Pan Seared Salmon Savory Glaze Black Bean & Corn Salsa

Grilled Tuna Steak Topped with Mango, Peach & Cilantro Chutney

Shrimp & Scallop Scampi Savory Style

Grilled Salmon & Swiss Chard White Bean & Lemon Buer Blanc

Broiled Sea Bass Topped with Fresh Tomato, Olive & Light Cream Sauce

Seared Crusted Tuna topped with Baby Bok Choy Carrot & Ginger Glaze

Baked Cod Sautéed Spinach Creamy Herb Goat Cheese

Baked Cod Sautéed Cherry Tomato Basil & Fresh Pesto Sauce

Seared Scallops Picata

Seared Chilean Sea bass Mango Asian Glaze

Pan Seared Halibut Cilantro Pesto topped with Sweet Tomato & Red Onion

Roasted Swordfish Steak topped with Arugula & Lemon Buer Blanc

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