



Blue Bowie
Personal Chef

Appetizers

Asiago cauliflower risotto fritters

Panko crusted /asiago cauliflower puree/ lemon Savion Blanc risotto/ crispy parsley garlic chips garnish

Basil Garlic Prawn bruschetta crostini

Herbed marinated garlic butter toast point/ lemon grass basil Prawn / heirloom tomato, shallot, pesto bruschetta/

Crab seabass Panko crab cake

Old bay seasoned Crab seabass blend/ Bread crumb Panko crusted/ Crispy leek garnish / Dill lemon relish tartar

Chicken confit sundried tomato spinach filo cups

Poultry seasoned chicken confit / goat cheese garlic sundried tomato puree / and thin sheeted filo cups

