

KING BABY



MARK CERVO CULINARY CREATIONS

BREAKFAST

Fresh Pastries

Fruit Platters

Granola

Yoghurts

Eggs Benedict Huevos Rancheros Omelets

Frittata

Avocado Toast, Homemade Sourdough, Poached Eggs

Breakfast Taco

Pancakes

Waffles

Day 1



LUNCH

Grilled Skirt Steak

Crab Cake

Grilled Mahi

Vegetable Quinoa Salad

Corn Salad with Mixed Greens

Assorted Sorbets

DINNER

First course

Three Cheese Ravioli, Peas, Tomatoes, Shaved Parmesan

Main course

Striped Bass, Leeks, Broccoli & Carrots

Dessert

Coconut Cake with Passionfruit Mousse

Day 2



LUNCH

Grilled Mahi Mahi

Mojo Marinated Chicken Breast w/ Tomato, Avocado Salsa

Spinach lemon Cous Cous

Mixed Greens

White Chocolate Orange Cookies

DINNER

First course

Roast Pork Belly, Butternut Squash Cannelloni, Shaved Brussel sprouts, Shallots,
Cranberries, Whole Grain Vinaigrette

Main course

Prime Aged Sirloin, Mushroom Mousse, Haricot Vert, Confit Potato

Dessert

Raspberry Roll

Day 3

LUNCH

Shrimp Pad Thai

5 Spice Ribs

Stir Fry Vegetables

KING BABY Chicken

Fried Rice

Match Honey Crème Brulee

DINNER

First course

Scarlett Prawns, Spinach, Pineapple Tomatillo, Tomato, English Peas, Sorrel

Main course

Black Bass, Butternut Squash, Beets, Haricot Vert

Dessert

Blueberry Pie

Day 4



LUNCH

Snapper Tacos, Slaw, Avocado

Carne Asada Tacos, Cheese, Fresh Lime, Onion, Cilantro

Tuna Tostada, Lime Creme

Black Bean Salad

Jicama, Corn, Pepper Salad

Key Lime Custard

DINNER

First course

Stuffed Squash Blossom, Ricotta, Prosciutto,

Roast Red Pepper, Artichoke, Greens

Main course

Sous Vide Rib Eye, Sweet Potato, Eggplant, Portobello,

Red Wine Sauce

Dessert

Flourless Chocolate Cake, Pastry Creme

Day 5



LUNCH

Salmon and White Beans

Chicken Cacciatori

Risotto

Grilled Vegetables

Chocolate Lava Cake

DINNER

First course

Seared Sea Scallops, Corn, Tomato, Citrus Vinaigrette

Main course

Mahi Mahi, Cauliflower, Artichokes, Beans & Peas

Dessert

Vanilla Bean Panna Cotta, Cactus Pear Mousse

Day 6



LUNCH

BBQ Ribs

Hot Dogs

Burgers

Chicken

Cold Slaw

Potatoes

Mixed Greens

Corn on the Cob

Strawberry Shortcake

DINNER

First course

Tomato Soup

Main course

Grilled Salmon Salad

Dessert

White Chocolate Orange Cookie Mousse

Day 7



LUNCH

Grilled New York Strip

Grilled Prawns

Cabbage Slaw

Farrow Salad

Mixed Greens

Chocolate Chip Cookies

DINNER

First course

Gnocchi, Chanterelles, English Peas, Arugula, Creme

Main course

Sous Vide Rib Eye, Cauliflower, Asparagus, Wax Beans

Red Wine Sauce

Dessert

Flourless Chocolate Cake, Crème Anglaise, Corn Crisp

KING BABY

Scarlett Prawns



Gnocchi Mushrooms



Mahi Mahi



Roasted Pork Belly



Snapper Tacos



White Chocolate Orange Cookie



Assorted Sorbets

