

Continental Caterers

918 Industrial Avenue Palo Alto, CA 94303 Ph: (650) 322-4189 Fx: (650) 322-1023

SEAFOOD ENTRÉES

Halibut

choice of

- grilled with a pine nut butter
- thai chili sauce
- wrapped in bok choy
- wrapped in an asian rice paper
- ginger miso glaze

Fresh Pacific Salmon

choice of

- crusted with pine nuts, kalamata olives, and fresh rosemary
- orange citrus glaze
- with a mango papaya salsa
- lime cilantro butter sauce
- pine nut butter
- lime cilantro butter
- artichoke tartar sauce
- wrapped in bok choy
- ginger miso glaze
- lemon caper sauce
- lime and herb sauce
- mint sauce
- barbeque with asian spices
- salmon en croute
- charcoal broiled brochettes with a hollandaise cucumber sauce
- with a cucumber dill sauce
- hollandaise with capers
- blackened

Jumbo Prawns

choice of

- grilled with proscuitto and basil
- with fresh herbs, lemon, garlic and wine
- cajun spices
- blackened
- pesto
- asian sautéed

Sea Bass

choice of

- roasted with red pepper ragout with an artichoke tartar remoulade
- pine nut butter
- roasted red pepper coulis
- honey tarragon butter
- wrapped in bok choy with a ginger miso glaze
- marinated in light soy, ginger and scallions, wrapped in bok choy
- mango papaya salsa
- broiled

Sword Fish

choice of

- au poivre rose
- grilled on skewers with cherry tomatoes, and fennel leaves
- marinated with lime and coriander

Blackened Mahi Mahi

drizzled with a lime cilantro butter

Lobster

in butter crust

Steamed Oysters

with a black bean sauce

Dungeness Crab Claws

- lime cilantro butter
- pine nut butter