

BLACK Salt

A CULINARY EXPERIENCE



Desserts by Norman Love Confections

PLATED DINNER OPTION ONE

Selection of Bread & Butter

CHOOSE ONE OF THE FOLLOWING:

Brulée Goat Cheese Salad
Organic Baby Spinach, Candied Walnuts, Fire Roasted Bell Peppers, Balsamic Reduction

Tropical Ahi Tuna
Avocado, Cashew Nuts, Cucumber, Mango Salsa, Tropical Fruit Emulsion

CHOOSE ONE OF THE FOLLOWING:

Braised Beef Short Ribs
Truffle Creamy Polenta, Rosemary Jus

Free Range Wood Stone Roasted Chicken Breast
Marble Potatoes, Seasonal Vegetables

Cedar Plank Atlantic Salmon
Egg Fettuccini, Roasted Tomato, Spinach, Parmesan Cheese

Norman Love Confections Custom Desserts

Selections need to be made prior to event.

PLATED DINNER OPTION TWO

Selection of Bread & Butter

Chef's Amuse Bouche

CHOOSE ONE OF THE FOLLOWING:

Spiny Lobster Salad
Romaine Chiffonade, Avocado, Cherry Tomato, Mango Mayonnaise, Lavash Crisp

Heirloom Tomato & Burrata Salad
Baby Arugula, Balsamic Reduction, Basil Pesto

CHOOSE ONE OF THE FOLLOWING:

Grilled Sterling Silver Filet Mignon
Roasted Marble Potatoes & Garden Vegetables, Burgundy Demi-Glace

Pan-Roasted Black Grouper
Yellow-Saffron Rice & Cauliflower Purée, Passion Fruit Beurre Blanc

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CATERING TO YOUR NEEDS

COCKTAIL PARTY

Minimum 20 people - Minimum 5 Canapés

Mini Quiche
Chilled Corn Soup
Watermelon Gazpacho
Cantaloupe & Serrano Skewers
Goat Cheese & Walnut Mousse on Toast
Soppressata & Cornichon
Chicken Liver Mousse
Mini Caprese Skewer
Carrot & Ginger Panna Cotta
Portabella Mushroom Mousse on Toast
Shrimp Cocktail
Black & Bleu Bread
Serrano Ham Croquette
Smoked Salmon on Toast
Chef's Ceviche
Tuna Tartar Cone
Truffle & Gorgonzola Macaron
Tsunami Roll
Tropical Tuna
Coconut Shrimp
Spicy Lobster Crab Roll
Apple Cider Bacon Wrapped Scallops
Grilled Lamb Lollipop

Desserts

Flaming Crème Brulée
Assorted Norman Love Confections Petit Fours
(Choice Selections Available Upon Request)

Live Stations

Carved Beef Tenderloin
Seafood Paella Station
Truffle Risotto Station

CATERING TO GO

Californian Chicken Wrap
Tomato, Avocado, Bacon, Ranch
Grilled Chicken Lettuce Wedge
Black Salt Turkey Club
Seafood Mac & Cheese
Imported Meats & Cheese Board
Shrimp Cocktail
Quiches
Wagyu Beef Sliders

Maximum 3 Choices



BUFFET MENU ONE

Minimum 30 people

Black Salt House Salad

Organic Baby Greens, Cherry Tomatoes, Chick Peas, Cucumbers, Bell Peppers, Lemon Herb Vinaigrette

Heirloom Tomato & Mozzarella di Buffala Salad

Basil Pesto, Hawaiian Black Salt

Shrimp Cocktail

Sous Vide Lavender Marinated Free Range Chicken Breast

Grilled Atlantic Salmon & Béarnaise

Roasted Garlic Whipped Potatoes

Assorted Roots & Vegetables

Mini Bread Selection

BUFFET MENU TWO

Minimum 30 people

Imported Cured Meat & Worldwide Cheeses

Accoutrements & Crackers

Black Salt House Salad

Organic Baby Greens, Cherry Tomatoes, Chick Peas, Cucumbers, Bell Peppers, Lemon Herb Vinaigrette

Caribbean Lobster Salad

Seafood Mac & Cheese

Black Grouper Passion Fruit Meuniere Style

Sterling Silver Prime Rib

(Carving Station)

Au Jus, Horseradish Sour Cream

Roasted Marble Potatoes

Assorted Roots & Vegetables

Mini Bread Selection

Custom options upon request.

BUFFET MENU THREE

Minimum 30 people

Imported Cured Meat & Worldwide Cheeses

Accoutrements & Crackers

Black Salt House Salad

Organic Baby Greens, Cherry Tomatoes, Chick Peas, Cucumbers, Bell Peppers, Lemon Herb Vinaigrette

Caribbean Lobster Salad

Shrimp Cocktail

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Black Grouper Passion Fruit Meuniere Style

Sterling Silver Beef Tenderloin

(Carving Station)

Au Poivre Sauce, Béarnaise Sauce, Burgundy Red Demi-Glace

Sous Vide Lavender Marinated Free Range Chicken Breast

Roasted Marble Potatoes

Assorted Roots & Vegetables

Mini Bread Selection

Black Truffle Whipped Potatoes

Norman Love Confections Custom Desserts

Custom options upon request.

CHEF DINNER WITH PAIRING SAMPLES

Amuse Bouche

Apple Cider Smoked Bacon Wrapped Scallop

Red Onion & Chayote Pickle Salad

Lobster Bisque Cappuccino

Maine Lobster Pieces & French Vanilla Foam, Toasted Brioche Batonnet

Loboure Roi Pouilly Fuisse

Seared Tuna Nicoise

Roasted Tomatoes, French Haricot Vert, Warm Marble Potatoes,

Mediterranean Olives, Quail Eggs, Basil Emulsion

Mar de Frades Albarino

Peruvian Organic Coffee Seared Beef Carpaccio

Aged Parmesan, Winter Black Truffle, Shaved Radishes & Shaved Asparagus

Smoke Tree Pinot Noir

Black Currant & Lime Sorbetto

Sous Vide Duck Breast

Goat Cheese Okinawa Potato Croquette, Maple Cinnamon Jus

2009 Chateau Clarke Listrac-Medoc

Chocolate & Banana Tart

Cocoa & Choco Sparkys Biscuit, Caramel Banana Rum Mousse, Coconut Gelato

Gerard Bertrand Banyuls