

The Courtyard at Steve's Café

Plated Menu 1

Appetizers

Fig and Black Olive Tapenade

Kalamata olives, Mission figs, balsamic vinegar, honey and olive oil are combined then placed on crostini and topped with goat cheese.

Fried Green Tomatoes with Roasted Pepper Coulis, Cilantro Lime Crème Fraiche and Goat Cheese

Green tomatoes are dusted with seasoned cornmeal and flour, then fried and topped with pepper coulis, cilantro crème fraiche and goat cheese.

Salad

Grilled Onion and Blue Cheese Salad

Mixed greens are tossed with a dressing made from blue cheese, butter milk, sour cream, salt and pepper. Grilled onions and crumbled blue cheese top the mixed greens.

Entrees

Winter Vegetable Curry

This curry is made with tomatoes, ginger, broccoli, mushrooms, onions, garlic, carrots, potatoes, fennel, coconut milk and cilantro. It is seasoned with cumin, coriander, turmeric and cayenne pepper.

Andouille and Apricot Stuffed Pork Loin with Port Wine Reduction

A pork loin is stuffed with Andouille sausage, apricots and onions then roasted and served with a port wine sauce. Also accompanying the pork is Parmesan polenta and fresh seasonal vegetables.

Sautéed Tilapia with Coconut Mojo

A tilapia fillet is sautéed then sauced with a mojo made from coconut milk, chipotle peppers, lime juice and cilantro. The fish is served with coconut rice and fresh seasonal vegetables.

Dessert

Cheesecake

\$ 30.00 per person plus 6.75% tax and 20% gratuity

The Courtyard at Steve's Café

Plated Menu 2

Appetizers

Roasted Pork Empanada

Roasted pork, corn, black beans, onions, cilantro and Monterey Jack cheese.

Black Eyed Pea Cakes with Chipotle Aioli

Small pancakes are made from black eyed peas and topped with an aioli made from mayonnaise, chipotle peppers and garlic.

Salad

Mix Greens with Roquefort Dressing

Mixed greens are tossed in a dressing made from buttermilk, Worcestershire sauce, red-wine vinegar, Dijon mustard and Roquefort cheese. The greens are topped with tomatoes, bacon and red onion.

Entrees

Sautéed Catfish with Orange-Rum Butter

A catfish fillet is sautéed, and then topped with a compound butter made from orange juice and zest, dark rum and butter. The fish is served with pepper jack grits and fresh seasonal vegetables.

Linguini with Cherry Tomatoes and Portobello Mushrooms

Linguini is topped with a sauté of cherry tomatoes, garlic, portobello mushrooms, spinach and white wine.

Grilled Orange-Rosemary Glazed Chicken Breast

The chicken breast is grilled and brushed with a glaze made from orange juice, white wine, Dijon mustard, rosemary, soy sauce, garlic and Tabasco. It is served with fresh seasonal vegetables and pepper jack grits.

Dessert

Banana Phyllo Wrap with Café Made Ice Cream

\$ 30.00 per person plus 6.75% tax and 20% gratuity

The Courtyard at Steve's Café

Plated Menu 3

Appetizers

Lemon-Rosemary Chicken Skewers

Chicken skewers marinated in olive oil, lemon juice, rosemary and garlic. The skewers are served with a lemon-rosemary dipping sauce.

Artichoke, Roasted Shallot and Camembert Fondue with Crostini

Roasted garlic and shallots are combined with artichoke hearts, white wine, cream, Camembert cheese and tarragon. The dip is served with crostini.

Salad

Classic Caesar Salad

Romaine lettuce is tossed with Caesar dressing made with garlic, anchovies, Dijon mustard, lemon juice, Worcestershire, olive oil, egg yolks. The lettuce is then topped with red onion, croutons and Parmesan cheese.

Entrees

Roasted Pork Loin with Apple, Brandy Sauce

A pork loin is roasted then sauced with a combination of apples, brandy, Dijon mustard and cream. The pork is served with mashed potatoes and fresh seasonal vegetables.

Chicken with Olives, Caramelized Onions and Sage

The chicken is seasoned with cumin, paprika, turmeric, salt and pepper, then baked and served with caramelized onions, sage and Kalamata olives. The chicken is accompanied by Parmesan polenta and fresh seasonal vegetables.

Southwest Vegetable Napoleon

Corn tortilla shells are layered with refried beans, grilled vegetables, caramelized onions and Monterey Jack cheese. The napoleon is topped with tomato salsa and sour cream.

Dessert

Chocolate Soufflé Cake with Café Made Ice Cream

\$30.00 per person plus 6.75% tax and 20% service charge

The Courtyard at Steve's Café

Plated Menu 4

Appetizers

Curried Flatbread with Cucumber Raita

The flat bread is made with milk and sour cream which makes it moist. This is topped with a raita made from cucumbers, yogurt, onions, parsley, honey, cumin, salt and pepper.

Chicken Satay

Strips of chicken breast marinated in yogurt, coriander, gingerroot, salt, cumin, turmeric, red pepper, black pepper and garlic are grilled and served with a peanut dipping sauce.

Salad

Classic Caesar Salad

Romaine lettuce is tossed with Caesar dressing made with garlic, anchovies, Dijon mustard, lemon juice, Worcestershire, olive oil, egg yolks. The lettuce is then topped with red onion, croutons and Parmesan cheese.

Entrees

Sesame Crusted Salmon with Orange Wasabi Butter

Salmon is crusted with sesame seeds, then sautéed and served with a compound butter made with orange zest and wasabi. The salmon is served with cheddar, chipotle grits and fresh seasonal vegetables.

Grilled Muscovy Duck with Garlic-Citrus Marinade

Muscovy duck breast is marinated in thyme, garlic, lemon, lime, honey and olive oil. The duck is grilled and served with sweet potato hash and fresh seasonal vegetables.

Roasted Pork Tenderloin with Bourbon-Peach Glaze

Pork tenderloin is roasted with a glaze made from a puree of peaches, bourbon, sugar and vinegar. The pork is served with sweet potato hash and fresh seasonal vegetables.

Dessert

Flan

\$35.00 per person plus 6.75% tax and 20% service charge

The Courtyard at Steve's Café

Plated Menu 5

Appetizers

Bok Choy and Goat Cheese Fried Ravioli

Raviolis are stuffed with bok choy, garlic and goat cheese, then fried and served with a honey-lime sauce.

Shrimp Fritters with Chipotle Aioli

The fritters are made with onions, peppers and shrimp, and are served with a chipotle aioli.

Salad

Classic Caesar Salad

Romaine lettuce is tossed with Caesar dressing made with garlic, anchovies, Dijon mustard, lemon juice, Worcestershire, olive oil, egg yolks. The lettuce is then topped with red onion, croutons and Parmesan cheese.

Entrees

Grilled Spice Rubbed Delmonico

A Delmonico steak is rubbed with chili powder, turmeric, cayenne pepper, cumin, sugar, paprika and salt then grilled and served with maple whipped sweet potatoes and fresh seasonal vegetables.

Poached Salmon with Horseradish Sauce

A salmon fillet is poached and served with a sauce made from white wine, cream and horseradish. The salmon is accompanied by a citrus scented couscous and fresh seasonal vegetables.

Penne with Shiitake Mushroom Sauce

The penne pasta is tossed with a sauce made from shiitake and portobello mushrooms, plum tomatoes, garlic and basil. The pasta is topped with Parmesan cheese.

Dessert

Flan

\$ 35.00 per person plus 6.75% tax and 20% gratuity

The Courtyard at Steve's Café

Plated Menu 6

Appetizers

Caramelized Onion and Black Bean Empanada

Caramelized onions are combined with black beans, cumin, cilantro and Monterey Jack cheese then placed in an empanada wrapper.

Lemon-Rosemary Chicken Skewers

Chicken skewers marinated in olive oil, lemon juice, rosemary and garlic. The skewers are served with a lemon-rosemary dipping sauce.

Salad

Classic Caesar Salad

Romaine lettuce is tossed with Caesar dressing made with garlic, anchovies, Dijon mustard, lemon juice, Worcestershire, olive oil, egg yolks. The lettuce is then topped with red onion, croutons and Parmesan cheese.

Entrees

Grilled, Spice Rubbed Chicken with Chimichurri

A chicken breast is grilled and topped with a sauce made from parsley, cilantro, lime juice, garlic and olive oil. The chicken is served with fresh seasonal vegetables and pepper jack grits.

Grilled Salmon with Citrus Aioli

A salmon fillet is grilled and sauced with an aioli made from garlic, lemon, lime and orange juices, olive oil, salt and pepper. The salmon is served with pepper jack grits and fresh seasonal vegetables.

Shrimp and Scallop, Wild Rice Sauté

A sauté of shrimp, scallops, tomatoes, garlic, thyme, caramelized onions, peppers and lemon juice are combined with wild rice.

Dessert

Cheese Cake

\$ 35.00 per person plus 6.25% tax and 20% gratuity

The Courtyard at Steve's Café

Plated Menu 7

Appetizers

Bruschetta

Crostini topped with tomato, garlic, basil, Parmesan cheese and a balsamic reduction.

Shrimp Skewer with Chard Tomato Vinaigrette

A grilled shrimp skewer is served with a vinaigrette made from chard tomatoes, balsamic vinegar, herbs and olive oil.

Salad

Berry Salad with Minted Honey Yogurt and Brie Cheese

A mix of fresh berries are topped with a dressing made from yogurt, honey and mint. The mixed berries are accompanied by a slice of brie cheese.

Entrees

Sautéed Trout with Orange-Serrano Mojo

Rainbow trout is sautéed, and then topped with a mojo made from orange zest, orange juice, Serrano peppers, garlic, cilantro and olive oil. The fish is served with Parmesan polenta and fresh seasonal vegetables.

Grilled Marinated Flank Steak with Tomatillo Salsa

Flank steak is marinated in lime juice, honey, chipotle peppers and olive oil, then grilled and topped with a salsa made from tomatillos, red onions, cilantro, lime juice and peppers. The steak is served with sweet potato hash and fresh seasonal vegetable.

Roasted Chicken with Shallot, Bacon and Sherry Sauce

A chicken breast is roasted and served with a sauce made from shallots, bacon, sherry and cream. The chicken is accompanied by Parmesan polenta and fresh seasonal vegetables.

Dessert

Chocolate Soufflé Cake with Café Made Ice Cream

\$35.00 per person plus 6.75% tax and 20% service charge

The Courtyard at Steve's Café

Plated Menu 8

Appetizers

Brie and Apple Puff Pastry with Balsamic Reduction

Apples, brie cheese and pecans are covered with puff pastry, then baked and served with a reduction of balsamic vinegar.

Saffron Risotto Croquettes

Arborio rice is cooked in vegetable stock, then rolled around gruyere cheese, breaded and fried. The croquettes are served with a spicy tomato sauce.

Salad

Spinach Salad with Tapenade Vinaigrette

Spinach leaves are tossed in a vinaigrette made from olives, olive oil and basil. The spinach is topped with tomatoes, artichoke hearts and Parmesan cheese.

Entrees

Kielbasa and Plum Tomato over Penne

This is a sauté of Kielbasa, plum tomatoes, garlic, basil, spinach, onions and kalamata olives tossed with penne pasta.

Roasted Chicken Breast with Lime-Papaya Butter

The chicken is roasted then topped with a compound butter made from lime juice, ripe papaya and butter. It is served with fresh seasonal vegetables and Parmesan polenta.

Grilled Rib-Eye Steak with Citrus Mojo

A rib-eye steak is grilled and served with a mojo made from garlic, orange, lemon and lime juices, jalapeño peppers, mint and olive oil. The steak is accompanied by mashed potatoes and fresh seasonal vegetables.

Dessert

Banana Phyllo Wrap with Café Made Ice Cream

\$35.00 per person plus 6.75% tax and 20% service charge

The Courtyard at Steve's Café

Plated Menu 9

Appetizers

Grilled, Herbed Flat Bread with Cilantro Crème Fraiche and Smoked Salmon

The bread is made with yeast dough herbed with basil, thyme and rosemary. It is grilled and then topped with cilantro infused crème fraiche and smoked salmon.

Grilled Beef Skewers

Beef, onions, peppers, and tomatoes are skewered, then grilled and served with a avocado aioli.

Salad

Mixed Green Salad with Oranges, Dried Cranberries and Pecans

Mixed salad greens are tossed in an orange-sherry vinaigrette, then topped with orange sections, dried cranberries and pecans.

Entrees

Grilled Beef Tenderloin with Raspberry Mostarda

A beef tenderloin is grilled and served with a combination of raspberry puree, port wine and honey. The beef is accompanied by maple whipped sweet potatoes and fresh seasonal vegetables.

Grilled Salmon with Ponzu

A grilled salmon fillet is served with a sauce made from citrus juices, soy sauce, ginger, garlic and cilantro. The fish is served with gingered risotto and fresh seasonal vegetables.

Roasted Pork Tenderloin with Jalapeño Peach Jam

A pork tenderloin is roasted and served with a jam made from peaches and peppers. The pork is served with maple whipped sweet potatoes and fresh seasonal vegetables.

Dessert

Chocolate Soufflé Cake with Café Made Ice Cream

\$ 40.00 per person plus 6.75% tax and 20% gratuity

The Courtyard at Steve's Café

Plated Menu 10

Appetizers

Honey-Soy, Pork Wontons

Pork loin is braised, then seasoned with honey and soy sauce and stuffed into a wonton wrapper. The wontons are fried and served with a dipping sauce.

Coconut Shrimp with Mango-Lime Dipping Sauce

Shrimp are dipped in a coconut tempura batter, fried and served with a mango, lime juice, cilantro and honey dipping sauce.

Salad

Fennel, Tomato and Feta Salad

Fennel, tomatoes, capers, feta cheese, lemon zest and olive oil are tossed together then placed on a bed of mixed greens.

Entrees

Beef Tenderloin au Poivre

Tenderloin of beef sautéed, then sauced with a combination of brandy, Dijon mustard, black pepper and cream. The beef is served with sweet potato hash and fresh seasonal vegetables.

Sautéed Tilapia with Lemon-Caper Sauce

Tilapia is sautéed then topped with a sauce made from lemon zest, lemon juice, capers, butter and white wine. The fish is served with Parmesan polenta and fresh seasonal vegetables.

Rolled, Stuffed Flank Steak

Spinach, pine nuts, Parmesan cheese and garlic are sautéed, then placed on flank steak and rolled up. The flank steak is braised in a marinara sauce and served with Parmesan polenta and fresh seasonal vegetables.

Dessert

Banana Phyllo Wrap with Café Made Ice Cream

\$ 40.00 per person plus 6.75% tax and 20% gratuity

The Courtyard at Steve's Café

Plated Menu 11

Appetizers

Phyllo Triangles with Caramelized Leeks, Goat Cheese and Sun-Dried Tomatoes

Phyllo dough is filled with sun-dried tomatoes, red onions, rice wine vinegar, mint, leeks, and goat cheese. The triangles are baked until golden brown.

Sautéed Scallops with Chili-Lime, Rum Butter

Sea scallops are dredged in flour, then sautéed and served with a chili, lime and rum compound butter.

Salad

Southwestern Salad with Cumin Vinaigrette

Mixed greens are tossed with a vinaigrette made from cumin, balsamic vinegar, olive oil, Dijon mustard, salt and pepper. The salad is topped with roasted corn, tomatoes, roasted peppers and tortilla strips.

Entrees

Cornmeal Crusted Tilapia with Smoked Tomato Vinaigrette and Scallion Oil

Tilapia is coated with a combination of cornmeal, cumin, salt, pepper and chili powder, then sautéed and served with a smoked tomato vinaigrette and scallion oil. The fish is accompanied by cheddar cheese grits and fresh seasonal vegetables.

Duck Ragout over Orrechetti

A ragout of duck is tossed with orrechetti pasta then topped with goat cheese.

Grilled Beef Tenderloin with Mole

Beef tenderloin is grilled then topped with a mole made from chili peppers, tomatoes, onions, garlic, plantains and chocolate. The beef is served with sweet potato hash and fresh seasonal vegetables.

Dessert

Blueberry Cobbler with Café Made Ice Cream

\$40.00 per person plus 6.75% tax and 20% service charge

The Courtyard at Steve's Café

Plated Menu 12

Appetizers

Butternut Squash Empanada

Butternut squash is roasted then sautéed with garlic, chipotle peppers and cumin. Cheddar cheese is stuffed in the empanada with the butternut squash mix.

Pico de Gallo Shrimp on Crostini

Diced shrimp are combined with tomatoes, red onions, peppers, cilantro, yogurt and lime juice. This is served on crostini.

Salad

Pear, Walnut and Stilton Salad

Romaine lettuce is tossed with a vinaigrette made from rice wine vinegar, pear brandy and olive oil. The salad is topped with sliced pears, walnuts and stilton cheese.

Entrees

Seafood Linguini in Saffron Broth

Fish stock, white wine and saffron are simmered for the broth that accompanies the shrimp, scallops, mussels, clams, tomatoes and spinach.

Chicken Picotta

A chicken breast is sautéed, then sauced with a combination of chicken stock, white wine, butter and capers. The chicken is served with Parmesan polenta and fresh seasonal vegetables.

Grilled Beef Tenderloin Blue Cheese Salsa

A beef tenderloin is grilled, then served with a salsa made from tomatoes, red onions, peppers, cilantro, lime juice and blue cheese. The beef is accompanied by potato gratin and fresh seasonal vegetables.

Dessert

Flan

\$40.00 per person plus 6.25.% tax and 20% service charge