

Rene Jet Food Menu

Appetizers

Vegas Welcome Snacks

__Beet Neapolitan layers of garlicky beets & vegan cheese

__Beef Filet Mignon & Bleu filet wrapped blue cheese rolls, balsamic reduction glaze

__Lamb Chops mint pesto

__Signature Antipasto Tray Italian cold cuts, cheeses, artichoke hearts, gherkins, tomatoes, roasted peppers, balsamic reduction glaze, parmesan crostini

Mountain Welcome Snacks

__Breads & Spreads

three types of artisan breads with plant based spreads

__Elk Tray

elk marinated in rosemary, garlic, blueberry, balsamic vinegar, brandy demi-glace, 3 artisan cheeses, new potatoes, basil walnut pesto & grilled challah

__Bison Meatballs

spaghetti sauce

__Artisan Cheese Tray

five cheeses, pickle mix, dried fruit, grapes, crackers, crostini

__Pear Canapés

caramelized pear slices, maple, rosemary, pecan, toast, brie

__Blueberry Canapés

pistachio, goat's cheese, crostini

Mexico Welcome Snacks

__Vegan 7 -Layer Dip

guacamole, veges, beans, cashew cheese, & olives

__Cedar Plank Salmon ancho chili powder rubbed salmon, toasted tortillas, salsa

__Shrimp Skewers grilled shrimp & seasonal fruit in red pepper & ginger

__Rene's Shrimp Cocktail

boiled Gulf shrimp, cocktail sauce, lemon, Tabasco sauce

Island Welcome Snacks

__Seasonal Fruit Tray

organic fruit, yogurt & honey dip

__Lump Crab Cake

roasted pepper puree

__Chicken Meatballs

pineapple glaze, teriyaki sauce dip & bacon wrapped pineapple

__*Smoked Salmon Rolls

cream cheese, cucumber, crisp seaweed, rice cracker, umami sauce

__*Smoked Salmon Tray

cucumber, red onion, tomato, lemon, herbs, cream cheese, sour cream, capers, hard-boiled egg, marmalade, naan

__*Sushi Tray two raw & one

cooked sushi roll & umami sauce

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Gourmet Sandwiches

Sautéed Portobello

sirachi sautéed mushroom in soy-umami, fresh veges, garlic hummus, dairy-free cheese

Smoked Meats

open-faced halved sandwich with a variety of smoked meats, cheese, red & green bell pepper garnish

Chicken Salad

pecan, strawberry, orange, green onion, celery, poppy seed dressing on croissant

Curry Chicken Wrap

carrot, raisin, almond, scallion, celery, curry deli chicken

Steak & Lobster

lemon butter lobster tail, filet mignon, sharp white cheddar, Italian parsley, aioli, crispy sourdough bread

Sandwich Lunch Tray

customer's choice of meat such as turkey, ham or roast beef. Choice of cheese: Swiss, cheddar, muenster or provolone. 2 gourmet spreads, Greek salad, fruit salad, cheese & crackers, mixed nuts & cookies, Choice of bread: whole wheat, hoagie, rosemary sour dough or croissant

Add Veges Tray

grilled veges, lettuce & sliced tomato

Salads

Couscous Salad

seasonal fruit, tomato, spring mix lettuce, black beans, lemon pepper dill couscous, salsa dressing

Organic Bliss Bowl

roasted potatoes, carrots, onions Swiss chard, greens, peppers, radishes, curry chickpea dressing

Caesar Salad

*romaine, shaved reggiano, parmesan, grape tomato, croutons, in-house anchovy Caesar dressing
_Add chicken*

Greek

tomato, cucumber, kalamata olive, feta cheese, green bell pepper, red onion, romaine, pepperoncinis garnish, stuffed grape leaf, pita bread, oil & vinaigrette dressing

Cobb Salad

chicken, romaine & spring mix, hard-boiled eggs, blue cheese, grape tomato, cucumber, carrot, mixed olives, bacon, & avocado, blue cheese dressing

Soups

Vegan Split Pea

Spicy Tomato

Broccoli Cheddar in Boule

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Savory Main Entrees

_Vegan Sampler

quinoa, spinach, lime zucchini, squash, carrot, garlic, broccoli, mushroom, roasted tomato, Thai red curry stuffed pepper, lime coconut milk sauce

_Sous Vide Miso Salmon

sake marinated Asian chicken salad with cabbage, carrot & cucumber, beurre blanc broccoli & roasted sesame potato

_Sea Bass Provencale

baked in fish stock, capers, spices, red peppers, onion, basil tomato sauce, served with a separate olive sauce, snap peas, garlic potato

_Cajun Shrimp & Scallops

Cajun spice marinade butterfly shrimp & scallops, remoulade dipping sauce, herbed Israeli couscous vegetable medley

_Seafood Platter

lobster tail stuffed with crab, pasta shrimp salad, & grilled tuna

_Sous Vide Duck Breast

rochetta cheese & roasted garlic baby bella mushrooms, fruit mostarda, organic grilled butternut squash, roasted potato

_Chicken Breast

organic free-range chicken baked in supreme sauce, butter curry cream sauce on the side, grilled vegetable medley, sweet potatoes
_Add crawfish etouffee

_Sous Vide Filet Mignon

Antipasto: two cheeses, bread & dressed vegetables such as carrots in goat's cheese & honey The Small Primo: tortellini The Secondo: sliced filet mignon The Contourno: platter of vegetables & potatoes
The Dolce: amaro bitter & sweet chocolate dessert

Sweet Endings

_Fruit Skewers

_Decorative Macarons

_Coconut Passion Fruit Mousse

_Tiramisu & Fresh Berries

_Basque Cheesecake & Berries

**WARNING: consuming raw or undercooked meat or sushi may increase the risk of food borne illnesses.*

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