



Ayva Salads

Classic Caesar Salad
Garden Salad with Balsamic Vinaigrette
Medley of Baby Greens with
Champagne Vinaigrette
Iceberg Wedge with Maytag Bleu
Cheese and Crumbled Bacon

Ayva Harvest Displays

A beautiful table filled with Fresh Seasonal Fruits, Imported and Domestic Cheeses and Crisp Crudité Vegetables. Displayed with assorted Crackers and Dips and Pavilion's Sweet Vidalia Onion Dip with Garlic Crostini.



Ayva Hors d'oeuvres

Swedish Meat Balls ~ Southwest Egg Rolls
Stuffed Fried Jalapenos with Cream Cheese
Garlic Crostini with Horseradish Cream
Grilled Chicken Satay with Curried Peanut Sauce

Mushroom Caps filled with Sweet Italian Sausage and Fontina Cheese
Sliced Beef Tenderloin of Beef on Bruschetta with Pesto, Plum Tomatoes and Mozzarella Cheese
Vegetarian Spanakopita filled with Spinach and Feta Cheese ~ Chicken Tenders with Honey Mustard
Portobello Mushroom Pinwheels with Madeira and Pepperjack Cheese ~ Jalapeno Pepper Poppers
Vegetarian Spring Rolls with Sweet and Sour Sauce ~ Bruschetta with Pepperoni, Wilted Spinach and Asiago Cheese
Crispy Asparagus with Asiago Cheese in Phyllo Dough ~ Spicy Chicken Tenderloins with Orange Horseradish Sauce
Creamy Mashed Potatoes with assorted Toppings including ~ Coconut Crusted Chicken ~ Mini Beef Wellington
Sautéed Onions, Mushrooms, Bacon, Green Onions, Shredded Cheddar Cheese, Sour Cream
Stuffed Mushroom Caps with Spinach and Parmesan Cheese

Ayva Seafood Hors d'oeuvres

Scallops Wrapped in Bacon ~ Cajun Sautéed Gulf Shrimp ~ Shoreline Style Fried Shrimp with Tartar Sauce
Potato Pancakes with Smoked Salmon and Dill Cream ~ Coconut Crusted Shrimp with Spicy Plum Sauce
Shrimp Cocktail Tower with Cocktail sauce ~ Spicy Catfish Tidbits
Jumbo White Gulf Shrimp Iced and garnished with fresh lemon and Ayva Spicy Cocktail Sauce
Bourbon Street Crab Cakes with a Remoulade Dressing ~ Fried Tilapia with a Madras Tartar Sauce

Quesadilla Style

Beef Chicken or Cheese, With Jalapenos and Mushrooms served with Guacamole and Fresh Salsa

Mediterranean Hors d'oeuvres

Homous ~ Taboulli ~ Falafel ~ Stuffed Grape Leaves ~ Feta Cheese ~ Pita Bread - Seasonal Greens

Asian Hors d'oeuvres

Steamed Shumai with a Cilantro Soy Sauce ~ Crispy Shrimp and Pork Egg rolls with soy Scallion Dipping Sauce
Grilled Chicken Satay with Curried Peanut Sauce ~ Sesame Crusted Chicken with a Soy Honey Glaze

Beef

Sliced Roast Beef with a Green Peppercorn Sauce

Beef Tips with Mushrooms and Pearl Onions in a Red Wine Sauce

Sliced Prime Rib with a Mushroom Sauce (Market Price)

Sliced Beef with Onions and Bell Peppers

*Filet Mignon, Rib Eye, Veal Chop, Osso Bucco Prime Rib
 (Additional Charge)*

*Sliced Tenderloin of Beef with Madeira wine demi glace
 (Additional Charge)*

Sliced Top Sirloin of Beef with a sauce of Cabernet, Mushrooms and Roasted Garlic

Marinated London Broil with Mushrooms, Onions and Peppers

Suggested Toppings for Any Steak Dinner: Crabmeat, Shrimp, Artichoke and Crab, Oyster,



Carving Station

Roast Leg of Beef with Silver Dollar Rolls and a green peppercorn sauce

Stuffed Pork Loin with Spinach Feta Cheese and Pine nuts and a creamy Mashed Potato

Herb Crusted Rack of Lamb with a Wassail Mashed Potato (Extra Charge)

Beef Wellington with a Red wine Demi glace

Poultry

Chicken Breast Pecan Crusted with a Lime Cilantro Drizzle

Grilled Chicken Breast topped with a Red wine Mushroom sauce

*Chicken Ayva Breaded Escallops of Chicken topped with a concase of tomatoes shaved Parmesan cheese
 and chopped Parsley and sliced lemons*

Grilled Chicken Breast with a Tortilla Jack Cheese sauce garnished with juliennes of multi colored Nachos

Chicken Breast in a lemon Basil Cream sauce with mushrooms and pearl onions

Chicken Breast with Onions Bell Peppers and Tomatoes in a Red wine demi glace

Stuffed Breast of Chicken with Julienne Vegetables topped with Roasted Basil Tomato Sauce

Chicken Enchiladas topped with Mexican Gravy and Cheddar Cheese

Chicken Milanese topped with a Cream sauce and white Cheese

Bourbon Street Blackened Chicken Breast With a Basil Crawfish Cream Sauce

*Sliced Herb Crusted Turkey Breast Over Stuffing with Cranberry Relish
 Herb Crusted Cornish Game Hen*

Herb Crusted Half Roast Chicken

Pastas

*Penne Ayva
With Spicy Chicken and Walnuts in a Cilantro Cream Sauce*

*Linguini Mikado
Juliennes of spring Vegetables and Mandarin Oranges with Chili Flake In a Teriyaki Sauce*

*Vegetable Lasagna
Homemade with Grilled Eggplant and Spinach*

*Cream Spinach stuffed Tomato Florentine
Tomatoes filled with creamed spinach and topped with Italian Bread crumbs Parmesan cheese and baked
Blackened Chicken Fettuccini Alfredo, A creamy Alfredo topped with Sliced Chicken and Scallions*

*Linguini del Mar
With Clams and Mussels in a Lemon and White Wine Sauce*

*Fettuccini Ayva
With Tequila Lime Chicken and Fettuccini tossed in a Lemon Basil Cream garnished with toasted Pumpkin seeds*

Pasta Spirals with Grilled Chicken, Roasted Peppers and Sweet Italian Sausage

Fusilli Pasta with Artichoke Hearts, Sun-dried Tomatoes and Alfredo Cream Sauce

Cheesy Tortellini's in a Creamy Pomodoro Sauce

Cheese Raviolis in a Pesto Sauce

Penne Pasta with Roasted Garlic and Fresh Basil Marinara Sauce

Gnocchi Pasta with Grilled Vegetables & Asiago Cheese



Seafood

Grilled Swordfish Barbara (Additional Charge)

Salmon Forestiera

Roasted Apricot Glazed Salmon

Side Items

*Creamy Mashed Potatoes and Gravy ~ Rosemary Potatoes ~ Herbed Potatoes ~ Parsley Potatoes
Potatoes au Gratin ~ French Fried Potatoes ~ Creamy Cheddar Polenta ~ Moroccan Couscous
Italian Mushroom Risotto ~ Saffron Rice ~ Mexican Rice ~ Cilantro Rice ~ Steamed Rice
Mix Vegetable Fried Rice ~ Green Bean Medley ~ Assorted Grilled Vegetable Medley
Carrot and Green Bean Medley ~ Zucchini and Squash Medley ~ Buttered Peas and Carrots
Texas Caviar ~ A Medley of Black Beans Corn and Tri Color Bell Peppers ~ Cuban Style Black Beans
Pinto Beans a la Chara ~ Refried Beans ~ Red Beans*

Ayva Desserts

*Pistachio Baklava ~ White and Dark Chocolate Cream Puffs ~ Strawberry Tartlets with Chantilly Cream
 New York Style Cheesecake with a Raspberry Sauce ~ New York Style Cheese Cake with Mango Sauce
 Carrot Cake ~ Chocolate Torte with a Raspberry Sauce ~ Chocolate Brownies a la mode
 Banana Foster in Martini Glasses ~ Tiramisu with Coffee Sauce*

Wine Bar

*Premium Wine, Assorted
 Cheese and Grapes*



Ayva Breakfast Menu

*Assorted Sliced Tropical Fresh Fruit ~ Assorted Slices Cheese and Crackers ~ Assorted Danish and Muffins
 Eggs Benedict ~ Sausage Bacon ~ Silver Dollar Pancakes with Maple Syrup, Blueberries & Philadelphia Cream
 Cheese ~ Fresh Breads and Rolls with Jams and Preserves ~ Omelet Station
 Country Style Potatoes ~ French Toast*

Juice Station

Apple, Orange & Grapefruit

Coffee Station

Gourmet Coffee Station with Brown Sugar and Cream

Dessert Station

Assorted Cakes & Pastries