

# *Bon Voyage Catering*

## **More Dinner Suggestions**

### **Pork Specialties**

**Chipotle-Crusted Pork Tenderloin** with Cranberry Compote  
**Maple Bourbon Pork Tenderloin** with Roasted Sweet Potatoes  
**Fresh Ginger and Honey Glazed Pork Tenderloin** with Jasmine Rice  
**Apricot-Brandy Pork Tenderloin** stuffed with Apricots soaked in Brandy  
**Garlic Herb Grilled Pork Tenderloin** with Assorted Grilled Vegetables  
**Grecian Pork Tenderloin** Marinated in Olive Oil, Lime Juice and Oregano  
**Rosemary Pork Tenderloin** with Roasted Potatoes

### **Seafood Specialties**

**Grilled Salmon** with Lemon Aioli  
**Hoisin-Glazed Salmon** served with Basmati Rice  
**Shrimp And Grits** cooked with Scallions and Cheddar Cheese  
**Coquilles St. Jacques** Scallops in a creamy mushroom wine sauce  
**Grilled or Poached Salmon** with Light Dill Cream Sauce  
**Halibut or Seabass** with White Wine Mushroom Sauce  
**Coconut Shrimp** with Mango Pico de Gallo or Mango Chipotle Sauce

### **Mexican and Southwest Specialties**

Mexican and Southwest Dinners served with Fiesta Rice, Black Beans, Dinner Salad, Salsa and Chips, unless noted otherwise

**Grilled or Blackened Fish Tacos** with Shredded Cabbage, Pico de Gallo, Fresh Salsa and Flour Tortillas on the side  
**Sweet and Spicy Chipotle Chicken or Salmon** (Raspberry, Mango or Peach)  
**Spinach Enchiladas** with choice of sauce: Verde, Sour Cream, Creamy Poblano  
**Chicken Enchiladas** with choice of sauce: Verde, Sour Cream, Ranchero, Creamy Poblano  
**Beef Enchiladas** with choice of sauce: Verde, Sour Cream, Chili Con Carne, Creamy Poblano, Ranchero  
**Pollo Con Crema** Chicken in Sour Cream Sauce with Toasted Sliced Almonds  
**Red Snapper Mojo de Ajo** (Roasted Garlic Sauce)  
**Shrimp or Red Snapper Veracruz** (Chunky Salsa with Olives)