Melting Pot Catering Company A Fusion Of Flavours

Dine Out @ Home

Plated Appetizers

Blue Crab cakes
Pan seared Sablefish over greens with lime aioli

Salad

Spring salad of watercress, roasted heirloom beets, sprouts and feta cheese with fresh cider vinaigrette

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Butternut squash soup with the soothing warmth of Caribbean curry and fresh thyme

Fish

Pan seared snapper fillet with lemongrass and coconut sauce over sauteed rainbow chard

Lamb

Well-seasoned Rack of lamb crusted with honey mustard and rosemary served with scalloped potatoes and seasonal vegetables

Dessert Duo

Rum and raisin cheesecake
Chocolate banana brownie with caramel sauce