

THE LIDO ISLE MENU

HORS D'OEUVRES

Select Three Tray Passed Hors d'oeuvres OR Fruit & Cheese Display

Caprese Bites

Bruschetta with Classic Pomodoro

Ratatouille Stuffed Mushrooms

Bacon Wrapped Stuffed Dates

House Smoked Salmon on a Bagel Crisp with Crème Fraiche

Bourbon Meatball

SELECT ONE SALAD

Classic Caesar Salad

Caesar Salad with Romaine, Croutons, Shaved Pecorino Romano Cheese
& Traditional Caesar Dressing

Mixed Green Salad

Spring Mix with Sliced Cucumbers, Cherry Tomatoes, Carrot Ribbons & Sliced
Black Olives. Served with Ranch & Italian Dressing

SELECT ONE ENTRÉE

Bowtie Chicken Alfredo

Chicken Breast tossed in our house made Alfredo Sauce, Garlic, and Parmesan with a
Bowtie pasta

Smoked Kalua Pulled Pork

House Smoked Kalua Pork

Chicken Florentine

Chicken Breast Stuffed with Fresh Spinach, Mushrooms, Red Bell Peppers & Asiago Cheese.
Served with a Mushroom Cream Sauce

ICON's California Chicken

Chipotle Rubbed Chicken Breast topped with Avocado Pico

Bourbon Marinated Pork Loin

Twenty-four hour bourbon marinated Pork Tenderloin topped with
Caramelized Apples & Onions

Chicken Roulade

Chicken Breast stuffed with Spinach, Mozzarella, Red Bell Peppers & Mushrooms. With a Red
Pepper Sauce

SELECT TWO SIDES:

Garlic Mashed Potatoes OR Rice Pilaf

INCLUDES:

Fresh Baked Bread & Compound Butter

Steamed & Seasoned Vegetables - Yellow Squash, Zucchini, Carrots, Red Bell
Peppers, Cauliflower & Broccoli -

& Complimentary Coffee Station

\$26.95 PER PERSON (ONE ENTRÉE) OR \$29.95 (TWO ENTREES)

Four Server Minimum