



THE FLAVORS OF EVELYN
CATERING & GRILL EVENTS

SEAFOOD AND FISH

- ◆ **GRILLED TILAPIA**
With lemon cream and white wine.
- ◆ **BAKED TILAPIA IN A PARMESAN CRUST**
Crispy with fine herbs.
- ◆ **FISH ROLL**
Baked fish filet stuffed with cheese paste, broccoli and caramelized onion.
- ◆ **FISH ENTOMATED**
Juicy spicy fish with tomatoes, chili peppers, onion and pepper base and garlic.
- ◆ **FRIED FISH**
Tempura served with tartar sauce.
- ◆ **CREAMY FISH**
Mahi mahi in cream of mushroom and cherry tomato.
- ◆ **GRILLED SALMON**
Served with mango creole sauce.
- ◆ **SALMON TERIYAKI**
Roasted and glazed with caramelized teriyaki with chives and sesame.
- ◆ **SALMON TUSCANA**
Cream of spinach, garlic, white wine and cherry tomato.
- ◆ **PANKONIZED SHRIMP**
Fried and crispy served with chipotle mayonnaise.



PANKONIZED SHRIMP

Specials

- ◆ **STUFFED SALMON**
Grilled stuffed with crab meat.
- ◆ **SALMON WITH ROQUEFORT**
Grilled and bathed in blue cheese cream.
- ◆ **CAMARONES ENCOCADOS**
Sautéed in coconut milk sauce, onions and peppers.
- ◆ **SHRIMP IN LEMON**
Baked with skin in butter, garlic and lemon sprinkled with parsley.
- ◆ **GRATINATED MUSSELS/MUSSELS AU GRATIN**
With cream cheese and herbs.



GRILLED SALMON

- ◆ **CRISPY COCONUT SHRIMP**
Battered with coconut and panko, fried served with Provençal mayonnaise.
- ◆ **GARLIC SHRIMP**
Shrimp sautéed in garlic cream
- ◆ **SPICY SHRIMPS**
Shrimp in tomato juice, chili peppers and hot peppers
- ◆ **SHRIMP BROCHETTES**
Interpersed on sticks with grilled onions, peppers and cherry tomato served with special mayonnaise
- ◆ **WOK SHRIMP**
Sautéed with broccoli and teriyaki vegetables.
- ◆ **SWEET AND SOUR SHRIMP**
Sautéed with orange, honey and soy sauce.
- ◆ **PROVENÇAL SQUID**
Sautéed in butter, garlic, parsley and lemon.
- ◆ **CRAB CROQUETTES**
Delicious croquettes served with herb mayonnaise.
- ◆ **MUSSELS**
Sweat with lemon, garlic and parsley.



SHRIMP BROCHETTES

- ◆ **PRAWNS FLAMBEE**
Roasted with cognac, lemon and garlic butter.
- ◆ **GRATINATED PRAWNS/PRAWNS GRATIN**
Gratin with spinach, crab paste and cheeses.
- ◆ **SEAFOOD CASSEROLE**
variety of shrimp, squid, mussels, clams and octopus with tomato sauce and roasted peppers.
- ◆ **TUNA CRUST WITH PEPPERS**
Sealed fillet served with Creole mango sauce.