



Sea Cuisine™

Seafood Entrées

Tasting Party Menu

simply seafood

Don't know exactly what to prepare for dinner? Just know that you want the light, fresh taste of seafood... Well, with over a dozen choices — from garlicky Shrimp Scampi to spicy Tortilla Crusted Tilapia, Potato & Herb Crusted Cod with real parmesan cheese to smooth Lemon Dill Salmon — Sea Cuisine™ has something for everyone's taste. So you can leave the choice to your guests, Chef Owen has prepared a simple menu that compliments any item you select, and lets the delicious taste of his seafood shine through.



Mediterranean Crusted Salmon as seen on package, not as recommended in menu.

Starter

Salad

A simple salad is always a great meal starter and you can match it with any cuisine by simply changing the dressing. Chop a head of crisp romaine lettuce and mix it with a small package of fancy salad greens. Add some sliced red onion, a couple of cucumber slices and a few cherry tomatoes and you are almost there! Now to pair with our seafood, use these ready-made dressing suggestions:

Italian: Creamy Italian or Balsamic Vinaigrette

Asian: Ginger Dressing or Soy Vinaigrette

Caribbean: Ginger Dressing or Catalina Dressing

New American: Raspberry Vinaigrette or good ol' Thousand Island dressing

Main Course

Sides

Two easy sides that will perfectly pair with any Sea Cuisine™ product are white rice and steamed vegetables. Too boring? Adding a package of dry onion soup mix to your rice while it cooks will give a twist that works with any cuisine! Also consider adding some fresh herbs to your steamed vegetables. If you are not sure which herbs to use, remember, if the herb grows in a certain cuisine's region, USE IT, you can't go wrong!

Dessert

Sorbet

My favorite go-to dessert is sorbets. They are light, and refreshing and can be paired with any style cuisine. Feeling fancy? Simply add some fresh berries and a sprig of mint for a restaurant-worthy offering that your guests will appreciate (and love)!

Beverage

Fruit Soda

If you are not sure which way to go with your beverage selection, go simple! Slice your favorite fruits into each guest's glass and top with sparkling water.

