



FRESH FISH

CEDAR ROASTED BLACK COD

Sake, mirin, shiro miso, organic cane sugar, extra virgin olive oil

BLACKENED BARRAMUNDI

Butter, thyme, seasoning, lemons, cream

TILAPIA FILLETS

Seasoning, lemon, thyme, basil, extra virgin olive oil

BLUEBERRY GOAT CHEESE SALMON

Alaska salmon fillets, goat cheese, blueberries, basil, orange liqueur

SEA FOOD ALFREDO

Fettucine pasta, salmon, shrimp, scallops

BROILED ENGLISH SALMON

Citrus, fennel, black pepper, English Beer

WHOLE FISH

Your choice of fish, fried, grilled or steamed A La Maison

WHITE FISH OREGANATA

Honey mustard rub, zesty herbed crust, citrus vinaigrette

www.pickychillicatering.com / 612-237-6490

service@pickychillicatering.com

Price to order, Subject to availability



CRABS & LOBSTERS

MISO LOBSTER RAMEN

White wine, peppercorns, heavy cream, miso, white pepper scallions.

FOIE GRAS & LOBSTER

Balsamic onions, mustard, eggs, butter, asiago cheese, honey, cider vinegar, sugar

LOBSTER ROLL

lemon, mayonnaise, hot dog bun, celery seed, celery leaves, salt as needed

HAWAIIAN LOBSTER ROLL

Tarragon, mayo, seasoning, lemon juice, fresh basil

ALASKAN KING CRAB

Steamed crab, garlic, olive oil, spicy oil, old bay seasoning.

MAMAN I'M HOME

Snow crab, Maine lobster, Andouille sausage, fresh gulf shrimp, mussels, crawfish with red potatoes, corn on the cob, steamed, garlic, olive oil old bay seasonings and spicy garlic.

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Per MN Department of Health, consuming raw or undercooked seafood, shellfish, or eggs may increase your risk of food borne illness.