

## Plated Entrées

Each plated entrée includes a starter plate with rolls and whipped herb butter as well as a specialty dessert. Please allow 72 hours notice and a 20-person minimum. All prices are listed per person.

Our sales staff would be more than happy to work with you and our executive chef to develop a personalized menu or combination entrée plates. For an added touch to your plated dinner, consider a few of our elegant hors d'oeuvres.

### Poultry Entrées

**Chicken Roma** \$30.95  
Our chef's specialty! Boneless chicken breast stuffed with prosciutto, fresh mozzarella, and Roma tomatoes – topped with a white wine sauce and accompanied by a herbed lemon risotto and seasonal vegetable medley.

**Roasted Turkey Breast** \$28.95  
Fresh oven-roasted turkey breast, sliced and topped with dried-fruit chutney and garnish – served with buttermilk whipped potatoes and garlic green beans.

**Stuffed “Boursin” Chicken** \$30.95  
Boneless chicken breast stuffed with spinach, pine nuts, and boursin cheese; then coated lightly with a pesto cream sauce and served with roasted garlic mashed potatoes and freshly steamed asparagus spears.

**Pecan-Crusted Chicken** \$28.95  
Pecan-crusted boneless chicken breast, sautéed and served with dried fruit chutney, roasted redskin potatoes, and a medley of green beans, mushrooms, and julienne red onion.

**Balsamic Glazed Chicken** \$26.95  
Boneless chicken breast pan-seared with garlic, shallots, and white wine, then deglazed with a balsamic reduction and accompanied by a blackberry demi glace. Served with a wild rice medley and freshly steamed asparagus spears.

**Chicken Roulade** \$28.95  
Boneless chicken breast pounded thin, then stuffed with asparagus tips, sliced prosciutto, and fontina cheese. Topped with Alfredo sauce and served with roasted garlic potatoes and seasonal vegetable medley.

### Beef Entrées

**Beef Tenderloin** \$41.95  
Whole beef tenderloin oven-roasted to perfection, then sliced and served with a red wine reduction, roasted shallot duchesse potatoes, and green bean almandine.

**Filet Mignon** \$43.95  
8 oz. center-cut filet topped with a gorgonzola butter rosette and served with a port wine demi glace, mushroom polenta, and freshly steamed asparagus spears.

**Beef Tournedos “Oscar”** \$46.95  
Two 4 oz. tenderloin medallions topped with jumbo lump crabmeat and served with Béarnaise sauce, potato leek puree, and freshly steamed asparagus spears.

**Beef Kabobs** \$32.95  
Two large skewers of beef tenderloin, peppers, onions, and cherry tomatoes – charbroiled and served with a cracked black peppercorn au jus and wild rice medley.

## Seafood Entrées

*Sweet Ancho Glazed Mahi* \$32.95  
Fresh mahi filet basted with a sweet ancho glaze, then served on a bed of cheddar-whipped potatoes, Belgian endive filled with roasted corn and black bean relish, and garnished with curly pepper slaw.

*Pan-Roasted Chilean Sea Bass* \$40.95  
Chilean sea bass pan-seared with fresh dill and parsley. Served with a sambuca cream sauce, potato-carrot puree, and fresh wilted garlic spinach – garnished with marinated julienne vegetables.

*“Mediterranean” Halibut* \$33.95  
Fresh halibut filet braised in a Mediterranean marinade and served with a warm balsamic-lentil relish and roasted ratatouille.

*Lemon-Herb Salmon* \$28.95  
Fresh oven-roasted Atlantic salmon topped with lemon-herb butter and served with roasted garlic duchesse potatoes and walnut-infused green beans.

*Herb Grilled Swordfish* \$30.95  
Sword fish filet marinated in fresh herbs, then char-grilled and served with gewürztraminer sauce, gorgonzola risotto, sautéed baby vegetables, and garnished with braised leeks.

*Sesame-Crusted Yellowfin Tuna* \$36.95  
Fresh Yellowfin tuna crusted with sesame seeds, then seared and topped with a citrus wasabi butter – served with coconut sticky rice, sugar snap peas, and a bell pepper medley.

## Specialty Entrées

*Boneless, Stuffed Pork Chop* \$28.95  
Boneless pork chop stuffed with pine nuts, sun-dried tomatoes, fresh herbs, and bread crumbs – topped with a port wine sauce and served with rosemary redskin potatoes and ratatouille.

*Herbed-Crusted Rack of Lamb* \$36.95  
New Zealand lamb encrusted with Dijon mustard and fresh herbs – served with cabernet sauce, shallot duchesse potatoes, and freshly steamed asparagus spears.

*Long Island Duck Breast* \$35.95  
Long Island duck breast, sautéed then sliced and served with a raspberry-vinegar sauce, basmati rice blend, and seasonal vegetable medley.

*Honey Mustard Pork* \$28.95  
Whole pork Loin covered with honey mustard, then slow roasted and sliced and served with Madeira sauce, redskin potatoes, and oven-roasted vegetables.

*Veal Piccata “Toscana”* \$34.95  
Sautéed then topped with a tomato-herb fondue sauce and served with Yukon gold potatoes and an Italian vegetable medley.

*Parmesan-Crusted Sea Scallops* \$37.95  
Jumbo scallops encrusted with parmesan cheese, then topped with a saffron cream sauce and served with truffle-chive duchesse potatoes and haricot vert bean medley.

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## Pasta Entrées

*Tri-Colored Tortellini* \$23.95  
Cheese-filled tortellini tossed with bell pepper medley, pine nuts, and julienne sun-dried tomatoes in a creamy pesto sauce and covered with parmesan cheese.

*Seafood Medley Pasta* \$30.95  
Penne pasta tossed with shrimp, bay scallops, scallions, and red and green peppers in a seven-herb chardonnay cream.

*Tri-Colored Ravioli* \$23.95  
Cheese- and vegetable-filled ravioli tossed in marinara sauce with sautéed mushrooms, black olives, and diced green peppers – then covered with fresh grated parmesan cheese.

## **Starter Plates**

### *Caprice Salad*

Fresh tomatoes marinated with basil, garlic, and olive oil – layered with fresh mozzarella cheese and served on fresh greens.

### *Imported Cheese and Fresh Seasonal Fruit Plate*

Roquefort blue cheese, brie, fontina, and smoked cheddar cheeses paired with pineapple, cantaloupe and honeydew melon, strawberry, and grapes.

### *Mixed Greens with Walnuts & Blue Cheese*

Garden blend of frisee, tat soi, red oak leaf, green oak, and radicchio tossed with toasted walnuts, crumbled gorgonzola cheese, and balsamic vinaigrette.

### *Caesar Salad with Parmesan Crostini*

Fresh romaine lettuce, tossed with parmesan cheese, house-made croutons, red onion rings, and Caesar dressing – served with French baguette crostini topped with parmesan.

### *House-Made Soup*

Your choice of southwestern chicken and corn chowder, cream of wild mushroom, potato-leek soup, oven-roasted tomato and red pepper soup, or cream of baby asparagus.

### *Mixed Greens with Poached Pears & Goat Cheese*

Mixed garden greens tossed with port wine poached pears, toasted almonds, crumbled goat cheese, and walnut vinaigrette.

## **Specialty Desserts**

### *Flourless Chocolate Torte*

Flourless chocolate torte accompanied by blueberry coulis, anglaise, fresh blueberries, whipped cream, and shaved white chocolate.

### *Individual Key Lime Tart*

Individual key lime tart topped with candied lime zest, macadamia nuts, and fresh whipped cream.

### *Almond Sponge*

Fresh-baked almond sponge filled with cappuccino mousse and topped with a mocha anglaise and dried cherry coulis.

### *Crème Brulé*

Caramelized vanilla custard accompanied by fresh seasonal berries and whipped cream.

### *Specialty Mousse*

Served in a martini glass and decorated with toasted coconut flakes, a ginger shortbread cookie, and whipped cream. Our most popular choices include dark chocolate, mango, strawberry, raspberry, key-lime, and mint.

### *Pyramid Cake*

A soft centered chocolate cake served with twin coulis and white chocolate drizzle.

### *Champagne and Chocolate Mousse*

Champagne and chocolate mousse accompanied by a raspberry coulis and champagne anglaise.

### *Pot De Crème*

Chocolate pot de crème accompanied by dried cherry compote and whipped cream – decorated with a pirouette cookie.