



**~Entrees~**

Entrées come in 2 sizes; a half pan and a full pan. A half will serve 15 and a full pan will serve 30, unless otherwise noted.

**\*All items are seasonal and subject to availability and market prices.**

**~Poultry~**

- ~Grilled Chicken \$60.00/\$120.00
- ~Fried Chicken \$60.00/\$120.00  
Traditional, crispy legs and thighs
- ~Turkey Basil Meatloaf \$75.00/\$150.00  
Finished with a basil pesto
- ~Lemon Herb Chicken \$75.00/\$150.00  
Topped with a preserved lemon beurre blanc and lemon slices
- ~Coq au Vin \$75.00/\$150.00  
Chicken thighs in a red wine sauce
- ~Chicken Picatta \$75.00/\$150.00  
Pan sauteed and topped with a lemon-butter-caper sauce
- ~Chicken Marsala \$90.00/\$180.00  
Sautéed mushrooms, caramelized onions and a rich marsala sauce
- ~Asparagus Lemon Chicken \$90.00/\$180.00  
Roasted chicken breasts with asparagus and topped with fresh hollandaise sauce
- ~Tandoori Spiced Chicken \$90.00/\$180.00  
Topped with a yogurt citrus sauce
- ~Chicken Parmesan \$90.00/\$180.00  
Lightly breaded chicken breasts topped with a homemade marinara sauce and Italian cheeses



- ~Chicken Cordon Bleu \$105.00/\$210.00  
Stuffed with ham and a creamy gruyere cheese
- ~Stuffed Chicken Breast \$105.00/\$210.00  
Stuffed with herbed ricotta and parmesan cheeses and roasted red peppers topped with a garlic porcini sauce and toasted pine nuts
- ~Mediterranean Chicken \$105.00/\$210.00  
Grilled chicken on a bed of fresh spinach and topped with artichokes, olives, mushrooms, sun dried tomatoes and olive oil

**~Beef~**

- ~Traditional Meatloaf* *\$75.00/\$150.00*
- ~Grilled Steak Kebob* *\$120.00/\$240.00*  
*With mushrooms, peppers, onions and zucchini, topped with garlic butter*
- ~Grilled Steak* *\$120.00/\$240.00*  
*With caramelized onions, mushrooms and a red wine-balsamic glaze*
- ~Grilled Steak* *\$120.00/\$240.00*  
*With zucchini pappardelle, julienne red peppers and a merlot sauce*
- ~Beef Burgundy* *\$120.00/\$240.00*  
*Sirloin tips and mushrooms in a rich red wine sauce on a bed of buttered egg noodles*
- ~Rolled Stuffed Flank Steak* *\$135.00/\$270.00*  
*Stuffed with spinach, arugula and prociutto*
- ~Herb Crusted Beef Tenderloin* *\$150.00/\$300.00*  
*With a horseradish cream sauce*
- ~Bacon Wrapped Tenderloin* *\$150.00/\$300.00*  
*Apple wood smoked bacon wrapped around a tenderloin. Topped with a pomegranate demi glace*



**~Pork~**



- ~Pork Scallopini* 1/\$180.00  
*Topped with a lemon and caper sauce*
- ~Pork Roast* \$90.00/\$180.00  
*Topped with a mushroom-pomegranate demi glaze*
- ~Spiral Sliced Ham* \$105.00/\$210.00  
*Choose either a Raspberry Chipotle Glaze or a Honey Mustard Glaze*
- ~Pork Tenderloin Medallions* \$105.00/\$210.00  
*With an apple-cider sauce*
- ~Pork Medallions- (Seasonal)* \$105.00/\$210.00  
*Served on a bed of grilled peaches and grill sweet potatoes*
- ~Stuffed Pork Roulade* \$120.00/\$240.00  
*Stuffed with apples, golden raisins, sweet potatoes and thyme and a rosemary demi glaze*



**~Vegetarian~**

- ~Eggplant Parmesan* \$60.00/\$120.00

*Served on a bed of sautéed vegetables topped with parmesan cheese and basil tomato sauce. Serves 12*

*~Stuffed Whole Bell Peppers \$60.00/\$120.00  
Stuffed with pesto orzo and seasonal veggies. Serves 12*

*~Stuffed Tomatoes \$60.00/\$120.00  
Stuffed with a grilled vegetable couscous. Serves 12*

*~Vegetarian Napoleon (Summer Only) \$90.00/\$180.00  
Grilled seasonal veggies layered with Romesco sauce, fried mozzarella and a potato cake. Serves 12*



**~Seafood~**

*~Coconut Crusted Tilapia Market Price  
With a grilled pineapple and mango relish*

*~Grilled Sea Bass Market Price  
With a citrus chimchurri*

*~Roasted Halibut Market Price  
With a roasted red pepper sauce on a bed of spinach*

*~Jerk Crab Cakes Market Price  
Chefs own recipe topped with a chili-lime aioli and served with a mango-cucumber salsa*

*~Coconut Shrimp Market Price*

*~Shrimp Market Price  
With a parsley and caper sauce*

*~Shrimp Market Price  
With oranges and a tequila sauce*

*~Broiled Salmon Market Price  
Marinated and basted with a honey butter glaze*

*~Baked Salmon Market Price  
With a Parmesan Crust and topped with a pesto cream*

*~Baked Salmon  
In a lemon-dill beurre blanc*

*Market Price*

*\*A serving is approximately 5 ounces.*

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