



BEEF ENTRÉES

Please note: All beef dishes are prepared using the finest cuts of meat. We hand select our meats from a variety of USDA choice cuts or better. Our beef dishes are freshly prepared using fresh herbs and vegetables and served fresh and hot to each table family style.

Roast Beef

USDA CHOICE Top Sirloin roasts seasoned with fresh herbs and spices. Hand carved at the stove with juices still running, served over a bed of roasted vegetables and rich beef gravy.

Beef Burgundy

Hand select and custom cut beef tip sirloin. Braised and combined with fresh herbs and spices, then slow roasted to tender perfection with burgundy wine, fresh mushrooms, and pearl onions. Served over a bed of egg noodles or homemade egg dumplings.

Beef Tips

This dish is a reminder of Sunday Dinner at Grandma's. The Tips are braised and slow roasted with onions creating its own rich brown gravy. We present the entrée over a bed of egg noodles or hand made egg dumplings.

Traditional Stuffed Cabbage

Our recipe is over 3 generations old and has not been changed. Tender cabbage leaves are wrapped around a mixture of ground beef, rice & spices... It is served with smooth and flavorful tomato gravy.

Beef Wellington*

The beef tenderloin roasts are combined with sautéed onions and mushrooms and wrapped in puff pastry and served with demi glaze reduction. *Please note: We hand select and trim each tenderloin to ensure the highest quality cut of meat possible. We can prepare the Tenderloin roasts various ways. This dish is served between medium rare and medium.*

Beef Tenderloin*

Roasts are seasoned with mild herbs and spices and kicked up with black pepper. The entrée is served with auju horseradish. *Please note: We hand select and trim each tenderloin to ensure the highest quality cut of meat possible. We can prepare the Tenderloin roasts various ways.*

*Denotes a premium up-charge.



CHICKEN ENTRÉES

Chicken Breast Supreme

Our signature dish. Hand selected boneless chicken breasts are marinated in a combination of herbs and spices for 24 hours, then breaded and baked to tender perfection.

Chicken Marsala

Tender all white boneless chicken breasts are simply seasoned and sautéed. The chicken breasts are served in a Marsala wine reduction with mushrooms. This traditional dish is not cluttered with unnecessary additives, and always serves up elegance and flavorful.

Wedding Chicken

Select pieces of chicken breasts, thighs and legs are hand rubbed with our combination of spices, roasted on a mixture of celery and onions, giving a layered flavor to the dish.

Chicken Solstice

Fresh select chicken thighs are boned-out and stuffed with a tradition bread stuffing. The dark meat adds a dimension and unexpected moistness and texture to this traditional dish. Chicken gravy finishes the presentation.

Chicken Kiev

Our homemade chicken Kiev starts with hand selected tender all white meat chicken. The breasts are cut into delicate cutlets that are stuffed and rolled with herb butter. The chicken is then breaded and baked to tender perfection. The entrée is served as roulades, over a bed of rice pilaf.

Chicken Cordon Bleu

Hand selected, all white meat chicken breasts are stuffed with Black Forest ham and Swiss cheese; then breaded and baked. The entrée is served as roulades, over a bed of rice pilaf with a delicate white wine sauce.

Chicken Parmesan

Tenderized all white meat chicken breast breaded with Italian seasoned breadcrumbs and fried. The Chicken Parmesan is smothered with our homemade marinara sauce and topped with melted Italian cheeses.

**Denotes a premium up-charge.*

ENTRÉES



Hungarian Chicken Paprikash

The dish starts with boneless breasts and hand selected bone-in chicken thighs. Each piece is then hand rubbed with traditional Hungarian spices, browned and married with the flavorful gravy of paprika and sour cream. This can be served over a bed of homemade egg dumplings or egg noodles.

PORK ENTRÉES

Stuffed Pork Loin

We hand select the boneless pork loin, then butterfly the roasts. The interior is stuffed with bread stuffing and fresh fruit – you name your taste, apples, plums, cranberries. The loins are rolled, tied, and roasted to perfection. The roasts are sliced and served with a simple pork gravy. A true feast for the eyes as well as the palate.

Marinated Pork Loin

Boneless pork loins are marinated for 24 hours in a combination of fresh and dried herbs, thereby infusing the meat with a savory flavor. The loins are slow roasted and sliced into generous portions. The entrée is served over a bed of hearty potato dumplings with a gravy that likens itself to German schnitzel. A great selection for cool weather.

Pork Chops

A Guest Favorite - Hand selected pork chops are lightly seasoned, breaded and roasted. Always moist and fall off the bone tender.

Kielbasa & Sauerkraut

A traditional time honored family recipe. Our homemade and hand stuffed fresh Kielbasa is served with Sauerkraut and hand made potato dumplings.

Roasted Pork

Our slow roasted pork is hand rubbed with fresh herbs and spices. We serve this dish with a traditional bread stuffing and pork gravy.

ENTRÉES



Pork Cutlets

Tender portions of delicate pork are lightly breaded and sautéed. Served over a bed of spaetzels with schnitzel gravy. A throwback to central European cooking, an excellent choice for an event during cool weather.

Pork Tenderloin

The fillet mignon of pork - The possibilities are endless. Stuffed, medallions, skewered, marinated, variety of rubs. We will custom design this entrée for you and your guests.

Crown Roast*

A menu item that truly takes center stage. Whole pork loins are carved and “Frenched” to create the distinct design of the Crown. The roast is lightly seasoned and roasted to tender perfection. Each roast is filled with a corn dressing and accompanied with mashed potato garnish. Each individual roast is served per table – a dining experience your guests won’t soon forget.

PASTA ENTRÉES

Pasta with Marinara & Meatballs or Sausage

Homemade Marinara served with your choice of pasta. Large traditional Italian meatballs or Italian sausage finish the dish. You can always tell a homemade meatball. Each one is hand formed with only the finest ingredients. Italian Style meatballs have the classic flavors of basil, oregano, & Parmesan cheese.

Three-Cheese Lasagna

Our four-layer lasagna is filled with ricotta cheese, mozzarella and Parmesan cheeses, our homemade marinara, Italian sausage and beef. We can also make this as a vegetarian dish, with carrots, broccoli, spinach, onions and white sauce.

Italian Sausage

Our locally homemade sausage is baked and served with sautéed sweet onions and red and green bell peppers. Presented over a bed of penne pasta with a light marina sauce.

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ENTRÉES



Tortellini

This dish has fast become a guest favorite. Tortellini is served with a light sauce made from diced tomatoes, extra virgin olive oil, and fresh basil. Simplicity makes this dish excite your taste buds.

Vegetable Primavera

Fresh vegetables are the key to this dish - carrots, summer squash, zucchini, and onions. Vegetables are steamed to crisp tenderness and combined with penne pasta and a delicate white sauce.

Baked Ziti

This meatless pasta dish is a combination of our homemade marinara sauce and our three-cheese Italian herb blend. The mixture is combined with al dente Ziti pasta and baked. The dish is topped with Italian cheeses and fresh basil.

Pierogis

Our Pierogi recipe is a family Favorite. Our homemade dough is stuffed with your choice of potato and cheese, sweet cheese, sauerkraut, sweet cabbage, or meat. The Pierogis are served with sautéed onion and butter.

FISH & SEAFOOD ENTRÉES

Please note: All seafood and fish dishes are premium entrées. An additional charge applies based on the current market prices.

Baked Salmon

Hand selected salmon fillets are skinned and portioned, then baked with fresh dill and served with capers and shallots. We can also offer this dish as a stuffed fillet filled with a combination of crab-meat and herbs.

Shrimp*

Fresh shrimp, skewered and seasoned the way you would like...spicy Cajun, Caribbean jerk with lime, Asian style. Served on a bed of rice pilaf.

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