

ENTREES

Chicken Champagne: Fresh Marinated Chicken Breast that is Grilled and Served with a Champagne Sauce, Plum Tomatoes and Green Onions	\$20.75
Chicken Saltimbocca: Fresh Chicken Breast Stuffed with Prosciutto, Cheese and Fresh Sage served with a Sauvignon Blanc Sage Sauce	\$23.95
Chicken Brie: Fresh Chicken Breast Stuffed with Brie Cheese and Apple Pieces served with a Pinot Grigio Sauce	\$25.95
Chicken Spiedini: Fresh Chicken, Provolone Cheese, Homemade Italian Breadcrumbs, Prosciutto Ham Served with a Homemade Marinara Sauce	\$25.95
Chicken Cordon Bleu: Pounded Chicken Breast Filled with Swiss Cheese, Sliced Ham, Cracked Pepper, Coated in Homemade Bread Crumbs and Baked To a Golden Brown	\$25.95
Chicken and Brandy Cream Sauce: Boneless Breast of Chicken Dusted with Homemade Bread Crumbs, Topped with a Slice of Canadian Bacon, Covered with a Brandy Cream Sauce, Fresh Mushroom and Parmesan Cheese	\$25.95
Chicken Florentine: Boneless Skin on Breast of Chicken filled with Fresh Creamed Spinach and Provolone Cheese Served with a Champagne Sauce Topped with Chopped Tomatoes and Green Onions	\$25.95
Grilled Salmon: Marinated and Seasoned Fresh Salmon Filet served with a Caper Chardonnay Sauce	\$25.95
Baked Red Snapper: Red Snapper Filler Topped with a Mixture of Garlic, Worcestershire Sauce, Creole Seasoning, Chives, Homemade Bread Crumbs and Freshly Grated Parmesan Cheese	\$26.95
Grilled Swordfish: Grilled Swordfish Steak served with a Sauce which includes Fennel, Garlic, Plum Tomatoes, Basil and Capers	\$27.95
Sea Bass: Fresh Sea Bass Fillet Seasoned with Sea Salt and Pepper then Baked and Served Topped with a Seafood Cream Sauce and Baby Shrimp	\$34.95
Classic Prime Rib of Beef: Prime Rib Rubbed with a Mixture of Fresh Thyme, Garlic, Cracked Black Pepper Course Sea Salt that is Slow Cooked to a Medium Rare served with Au Jus	\$25.95
Beef Short Ribs: Slow Cooked Beef Short Ribs Served Topped with Braised Celery and Carrots	\$25.95
Black Angus Meat Loaf: Ground Beef, Sautéed Onions, Celery, Homemade Bread Crumbs, Garlic, Eggs, and Dried Thyme, Served with a Rich Brown Sauce	\$20.75
Braised Brisket of Beef: Slow Roasted and served with a Rich Sauce topped with Smoked Bacon, Tomatoes, and Mushroom	\$20.75
Tenderloin of Beef: Fresh Tenderloin that is Marinated with Fresh Lemon, Olive Oil, Fresh Rosemary and Garlic, Grilled and served with a Cognac Mustard Sauce	\$27.95

Lamb Shanks: Pain Seared Then Slowly Roasted in Garlic and Vegetables \$28.95

Stuffed Pork Loin: A Pork Loin which is Stuffed with Garlic, Thyme, Sage, Rosemary and Freshly Grated Parmesan Cheese which is Served with a Vermouth Sauce \$23.95

Entrees are served with patron's choice of two Accompaniments, fresh baked breads, and coffee and tea

Double plated option (4 oz portion of 2 different items) – all entrees will be billed at the highest priced entrée plus \$2.95.

If you offer your guests a choice of entrees by mail, all entrees will be billed at the highest priced entrée plus \$3.95.

Prices are subject to 20% service charge and applicable tax

Prices are subject to change until both parties approve the proposal in writing and required deposit and signed policy page are received by the caterer.

E0311