

SPECIALTY ENTREES

Our specialty entree menu includes a dinner size entrée with choice of starch side, vegetable side, and green salad with rolls & butter. Please see last page for choices of sides. This menu is priced per person and does not include the cost of servers, rentals, beverages, and service charge. This menu is ideal for plated sit down events with our full service catering option. This menu can also be delivered or picked up cold; we will include easy to follow reheating instructions.

Reminder: Please place orders two days in advance.

🍷 Our favorites and most popular dishes!

CHICKEN ENTREES

COCONUT CURRY CHICKEN

Sautéed, then Simmered in a Savory Coconut Curry Sauce.

\$16.50/Per Person [2 Person Minimum]

CHICKEN DIJON

Delicately Sautéed and Served with a Light Dijon Tarragon Wine Sauce.

\$16.95/Per Person [2 Person Minimum]

CORNISH GAME HENS🍷

Delicate Hen Stuffed with Wild Rice & Nut Stuffing and Slow Roasted with an Orange Glaze.

\$14.95/Per Person [2 Person Minimum]

CHICKEN JACQUELINE

Served in a Savory Port Wine Reduction Sauce with Sautéed Apples and Toasted Almonds.

\$17.95/Per Person [2 Person Minimum]

CHICKEN MARSALA🍷

Breast of Chicken Drizzled in a Light Wine Reduction Sauce with Sautéed Mushrooms & Shallots.

\$16.95/Per Person [2 Person Minimum]

CHICKEN PICCATA

Served in a Light Lemon & Caper Wine Sauce.

\$16.95/Per Person [2 Person Minimum]

CHICKEN PARMESAN

Dipped in Seasoned Bread Crumbs, Lightly Sautéed and Served with a Classic Marinara Sauce
Topped with Mozzarella.

\$16.95/Per Person [2 Person Minimum]

CHICKEN PESTO

Rolled in a Sundried Tomato Pesto and Wrapped in Provolone Cheese and Baked to Perfection!

\$17.95/Per Person [2 Person Minimum]

CHICKEN SCALOPPINI

Served in a Light Wine Sauce with Artichoke Hearts and Mushrooms.

\$17.95/Per Person [2 Person Minimum]

BEEF ENTRIES

INDIVIDUAL

BEEF WELLINGTON

Fresh Tenderloin Topped with Pate, Duxelles, Wrapped in Puff Pastry and Baked Golden Brown.
Served with Béarnaise Sauce.

\$29.95/Per Person [2 Person Minimum]

CHATEAUBRIAND

Succulent Thick Cut of Beef Seasoned and Grilled to Perfection. Served with a Bordeaux or
Béarnaise Sauce.

\$29.95/Per Person [10 Person Minimum]

FILET MIGNON

USDA Choice Fresh Tenderloin Rubbed with Sea Salt and Cracked Pepper, then Grilled Over Open
Flame and Served with Your Choice of Peppercorn or Merlot Wine Sauce.

\$29.95/Per Person [2 Person Minimum]

FLANK STEAK

Spicy Dry Rubbed Flank Steak Grilled and Sliced Thin. Served with Your Choice of Au Jus, Peppercorn, or Merlot Wine Sauce.

\$17.95/Per Person [2 Person Minimum]

NEW YORK STRIP

Served with Choice of Peppercorn or Merlot Wine Sauce.

\$28.95/Per Person [10 Person Minimum]

STUFFED FLANK STEAK BRACIOLA

Tender flank Steak Stuffed with Prosciutto, Spinach and Red Pepper, then Broiled. Served with a light Marinara Sauce.

\$19.95/Per Person [4 Person Minimum]

PRIME RIB

Seasoned and Slow Roasted Rare; Sliced and Served with Au Jus and Horseradish.

\$27.95/Per Person [10 Person Minimum]

VEAL CHOP

Tender Veal Rubbed with Savory Seasonings and Grilled to Perfection. Served with Choice of Peppercorn, Au Jus or Merlot Wine Sauce.

\$29.95/Per Person [2 Person Minimum]

VEAL MARSALA

Thin Sliced Scallops of Veal Breaded and Sautéed with a Marsala Wine Sauce with Mushrooms.

\$28.95/Per Person [2 Person Minimum]

VEAL PICCATA

Thin Scallops of Veal, Breaded and Sautéed with a Lemon Caper Sauce.

\$28.95/Per Person [2 Person Minimum]

VEAL PARMESAN

Lightly breaded thin slices of veal sautéed and covered with a zesty Homemade Marinara Sauce and topped with melted Mozzarella.

\$28.95/Per Person [2 Person Minimum]

VEAL ROAST

Succulent Veal Roast rubbed with herbs and spice then slow roasted; sliced and served with a Madeira Reduction Sauce.

\$28.95/Per Person [10 Person Minimum]

VEAL SCALOPPINI

Thin scallops of veal sautéed in a White Wine Reduction Sauce With Artichoke Hearts and Mushrooms.

\$28.95/Per Person [2 Person Minimum]

SEAFOOD ENTREES

GRILLED GARLIC

BASIL SALMON

Fresh Salmon Delicately Grilled to Perfection.

\$18.95/Per Person [2 Person Minimum]

GRILLED HERB SALMON

Fresh Salmon Filet Rubbed with a Delicious Blend of Herbs and Drizzled with Olive Oil, then Grilled.

\$19.95/Per Person [2 Person Minimum]

POACHED SALMON

Tender Salmon Filet Poached in White Wine and Herbs; Served with a Creamy Dill Sauce or Herb Butter and Lemon Wheels.

\$15.95/Per Person [2 Person Minimum]

LOBSTER TAIL

Sweet Lobster Tail Delicately Broiled and Served with a Butter Sauce.

MARKET PRICE [2 Person Minimum]

LOBSTER THERMIDOR

Sweet Tender Lobster Tail Meat Combined with a Savory Béchamel Sauce Flavored with Sherry, Shallots, Tarragon and Mustard. Placed Back in the Shell, Covered with Cheddar and delicately broiled.

MARKET PRICE [2 Person Minimum]

PESCADO ESPANA

Fresh Red Snapper Sautéed set on a Bed of Sweet Onions, Tomato Slices, Sautéed Scallions and Mushrooms, then Drizzled with a Light Sherry Sauce.

\$17.95/Per Person [2 Person Minimum]

RED SNAPPER SPESTOTA

Snapper sautéed with Tomatoes, Herbs, White Wine and Sweet Onions. Topped with crumbled Feta and Chives.

\$17.95/Per Person [2 Person Minimum]

RED SNAPPER MEUNIERE

Dredged in flour then sautéed in Butter, White Wine, Capers, Parsley and Shallots.

\$17.95/Per Person [2 Person Minimum]

SEA BASS

Marinated and Grilled. Served with an Orange Beurre Blanc Sauce.

\$28.95/Per Person [2 Person Minimum]

SHRIMP SCAMPI

Large Mexican Shrimp Sautéed in Olive Oil, Butter, Garlic and White Wine.

\$24.95/Per Person [2 Person Minimum]

TERIYAKI MAHI MAHI

Fresh Thresher Shark or Mahi Mahi Slow Roasted in Our Secret Teriyaki Sauce and Grilled to Perfection.

\$16.95/Per Person [2 Person Minimum]

LAMB ENTREES

RACK OF LAMB

Rubbed with a special marinade and left overnight; roasted and served with a delicate Mint Sauce.

\$28.95/Per Person [2 Person Minimum]

BONELESS LEG OF LAMB

Butterflied Boneless Leg of Lamb Rubbed with Fresh Herbs, Garlic and Whole Grain Mustard, then Slow Roasted. Served with Pommery Mustard and a Mint Sauce.

\$19.95/Per Person [2 Person Minimum]

PORK ENTREES

PORK TENDERLOIN

Served in a Mustard Cream Sauce.

\$17.95/Per Person [2 Person Minimum]

ITALIAN PORK TENDERLOIN

Rubbed with Herbs and Garlic, Grilled and Served with Balsamic Reduction Sauce.

\$17.95/Per Person [2 Person Minimum]

PORK LOIN

Slow Roasted with Herbs. Served with Choice of Sour Cherry Port Wine Sauce or an Apple Chutney Demi Glace.

\$16.95/Per Person [10 Person Minimum]

VEGETARIAN ENTREES

STUFFED PORTOBELLO MUSHROOM 🍄

\$16.95/Per Person [2 Person Minimum]

VEGETABLE SIDES

HARICOT VERT

GRILLED TOMATOES STUFFED WITH SPINACH & ARTICHOKE

GRILLED ZUCCHINI & SUMMER SQUASH

BABY CARROTS TOSSED IN PARSLEY

ROASTED SEASONAL VEGETABLE MELANGE 🍄

JULIENNE OF VEGETABLES

ASPARAGUS 🍄

SPINACH BAKE

ASPARAGUS AU GRATIN

STUFFED SQUASH

STARCH SIDES

COUSCOUS

RICE PILAF

FRUITED RICE PILAF
VEGGIE FRIED RICE
STEAMED RICE
WILD RICE PILAF🍷
RISOTTO MILANESE
ROSEMARY ROASTED NEW POTATOES🍷
TWICE BAKED BABY RED POTATOES
ROASTED GARLIC MASHED POTATOES🍷
POTATOES AU GRATIN

GREEN SALADS

MISTO🍷
SPINACH
CAESAR
ROMAINE MANDARIN
BISTRO🍷
GREEK
GARDEN
VEGGIE CHOP
FIESTA