

Served Meals

1 Server required per 20 guests at \$90.00 for 2 hours

China & linen service included

Chicken Entrees

Breast of Chicken Dijonnaise ~ \$15.00

Grilled Chicken Breast Gremolata with Parsley, Garlic & Lemon –Zest rub ~ \$16.00

Chicken Breast Nicoise with Olives, Capers, Tomatoes, Artichokes & Onions ~ \$16.00

Breast of Chicken Francaise ~ \$15.00

Tequila Almond Chicken with Avocado Salsa ~ \$16.00

Persian Rice Stuffed Chicken Breast ~ \$16.00

Breast of Chicken Stuffed with Spinach & Cheese ~ \$16.00

Sautéed Chicken Valdostano with Proscuitto & Fontina finished with a Mushroom Marsala Sauce ~ \$17.00

Seafood Entrees

Two Pepper Shrimp & Scallops ~ \$19.00

Grilled Mahi Mahi with Wild Mushroom Sauce ~ \$21.00

Braised Salmon Fillet with Lentils & Red Wine Sauce ~ \$20.00

Baked Salmon with Cucumber Dill Sauce ~ \$20.00

Seafood Stuffed Flounder with Champagne Beurre Blanc ~ \$21.00

Tilapia with Lime-Chipotle Crust and Avocado Salsa ~ \$18.00

Beef Entrees ~ (call your catering representative for pricing)

Tenderloin of Beef with Sauce Bordelaise

Prime Rib Au Jus (served medium-rare only)

Beef Tournedos Rossini

Petit Filet Mignon

Pork, Veal & Lamb

Pork Tenderloin with Mango Salsa ~ \$22.00

Tenderloin of Pork with Cognac Peppercorn Sauce ~ \$22.00

Veal Picatta with Lemon-Butter & Capers ~ \$21.00

Double Lamb Chop with Mediterranean Salsa ~ \$30.00

All entrees accompanied by dinner rolls and butter, your choice of the below listed and coffee, decaf and hot tea service. Assorted sodas are available at \$1.25 per person.

Select 1 from each Category

Appetizer

Seasonal Sliced Melon or Fruit Cup
Pasta Alfredo
Caesar Salad
Soup Du Jour
Mixed Greens with Tomato

Vegetable

Glazed Baby Carrots
Whole Green Beans
Steamed Broccoli with butter
Julienne Mixed Seasonal Vegetables

Starch

Rice Pilaf
Oven Roasted Potatoes
Mashed Potatoes
Parsley Red Bliss Potatoes
Twice Baked Potatoes

Dessert

English Trifle
Apple Strudel with Whipped Cream
Chocolate Fudge Layer Cake
Carrot Cake
Cheesecake with Fresh Berry Compote
Pound Cake with Fresh Seasonal Fruit & Sabayon
Sauce

*Consider adding a 1 hour reception prior to dinner (refer to the reception menu)