

SERVED DINNER ENTREES

(MINIMUM OF 15 GUESTS PER SELECTION)

All Entrée Selections include your choice of Salad, Potato, Vegetable, and Dessert.

Also included are Dinner Rolls, Iced Tea and Coffee.

STUFFED ROASTED CHICKEN BREAST

Roasted Chicken Breast Stuffed with Italian Ham, Baby Spinach, Sun Dried Tomatoes, and Fresh Mozzarella topped with a Sweet Pepper Coulis.

\$19.99

CHICKEN de CHAMPAGNE

Boneless, Skinless Breast of Chicken Marinated in Champagne and Garlic baked and served with a Light Champagne enhanced Cream Sauce. Garnished with a Lightly Sauteed Portobello Mushroom.

\$19.99

CHICKEN PICATTA

Boneless, Skinless Breast of Chicken marinated in White Wine and Seasonings, sautéed in rich Lemon Butter. Served with a Caper Sauce.

\$18.99

CHICKEN MARSALA

Sauteed Chicken Breast with Garlic and Mushrooms and deglazed with Marsala Wine.

\$17.99

GRILLED ITALIAN CHICKEN BREAST

Marinated in Italian Dressing and Charbroiled. A healthy and delicious delight!

\$16.99

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CENTER CUT 6 OZ PORK CHOP

Tender grilled Pork Chop served over Bacon and Green Onion, Mashed Potatoes, Sauteed Green Beans, and a Roasted Parmesan Tomato, in a Sun Dried Tomato Sauce.

\$17.99

6 OZ. FILET MIGNON WITH FIVE PEPPERCORN SAUCE

A 6 oz Filet Mignon Steak broiled to perfection! This filet is Complemented with a delicate Burgundy Wine and Demi Glaze Reduction enhanced with Five Peppercorns and Honey.

\$26.99

PRIME RIB

Slow oven-roasted and carved into succulent 8 oz portions, Served with Au Jus.

\$24.99

BEEF STROGANOFF

Tender Tips of Beef in a delicious Mushroom Sauce, enhanced with Sour Cream. Served over wide Butter Noodles.

\$16.99

CAT FISH PROVENCAL

Cat Fish Filet seasoned and baked, smothered in a Provencal Sauce of Tomato, Green Peppers, White Wine, Shallots, and Garlic.

\$16.99

PAN SEARED WHITE FISH & SCALLOPS

Served with Garlic Mashed Potatoes, Sauteed Spinach, Julienne Vegetables and Roasted Plum Tomato in a Citrus Butter Sauce.

\$21.99

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SHRIMP CREOLE

This Cajun Specialty consists of Sauteed Shrimp in a Spicy Tomato based Creole Sauce, served over rice.

\$16.99

MANICOTTI

A blend of Ricotta, Mozzarella, and Parmesan Cheeses with Herbs wrapped in Pasta and topped with Marinara Sauce.

\$15.99

VEGETABLE LASAGNA

Zucchini, Yellow Squash, and Mushrooms in Marinara Sauce. Layered with Lasagna Noodles and Three Cheese Blend, and Topped with Mozzarella.

\$15.99

VEGETABLE ALFREDO

Steamed Broccoli, Squash, Mushrooms, and Red Pepper tossed In a rich Alfredo Sauce and served over Fettuccini.

\$14.99

LINGUINI PRIMAVERA

Served with Asparagus, Mushrooms, Bell Peppers, Sun Dried Tomatoes, and Pine Nuts in a Pesto Cream Sauce or Tomato Basil Oil.

\$15.99

EGGPLANT PARMESAN

Baked and topped with Marinara Sauce, Parmesan and Mozzarella Cheeses.

\$15.99

*ALL PLATED ENTREES CAN BE SERVED AS A BUFFET FOR AN ADDITIONAL CHARGE. CHINA SERVICE AND WAITSTAFF CHARGES APPLY.