

## **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 Fillet 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.*

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