

Classic Creations

Chicken Cordon Bleu

Breast of Chicken Stuffed with Ham & Swiss Cheese and served with a Chardonnay Wine Sauce
\$19.50

Roast Pork Loin

Served with Caramelized Onions and a Peppercorn demi-glaze
\$20.50

Top Sirloin Steak

9oz Center Cut Sirloin with Grilled Portobello Mushrooms and a Roasted Shallot Sauce
\$25.95

Chicken Chanterelle

Breast of Chicken Sautéed in a Port Mushroom Sauce with Pearl Onions
\$19.95

Chicken Florentine

Breast of Chicken prepared with a Spinach and Mushroom Dressing, draped with Hollandaise
\$18.50

Resorter

Rosemary Breast of Chicken with Sautéed Mushrooms and Garlic Stuffed Tri Tip
\$27.95

Catch of the Day

Salmon, Grilled or Poached, Topped with a Mango Salsa or Tarragon and Diced Tomatoes
\$21.95

Ravioli di Portabella

Portobello Mushroom stuffed Ravioli in a Creamy Cheese and Sun Dried Tomato Sauce
\$19.50

Fusilli with Grilled Vegetables

Pasta and Vegetables Tossed in an Herb Pesto Sauce
\$17.95

*All Meals Include Choice of Garden or Caesar Salad,
Chef's Selection of Accompaniments and Dinner Rolls*

*All Pricing is Subject to a 20% Service Charge and 8.75 % State Sales Tax.
Custom Menus can be Created to Meet Individual Needs. Prices Valid through December 31, 2009*

Gourmet Dinners

Minimum of 30 Guests

Salad Starters

Grilled Shrimp Caesar Salad – Hearts of Romaine, Herb Croutons and Parmesan Cheese

Spinach Salad – Mushrooms and a Warm Pancetta Dressing

Roma Tomato & Mozzarella Salad – Laced with Balsamic Vinegar & Extra Virgin Olive Oil

Dinner Entrées

Surf and Turf

40z Gulf Stream Lobster Tail with Garlic Butter and a 6oz Filet Mignon topped with a Wild Mushroom Sauce. Served with Glazed Baby Carrots and a Baked Potato – Market Price

Prime Rib

Slow Roasted and Garlic Rubbed. Served with Roasted Garlic Mashed Potatoes and a Squash, Zucchini and Bell Pepper Medley. Side of Au Jus and Creamy Horseradish - \$30.95

Filet of Beef Medallions

Served with Sautéed Wild Mushrooms and Bordelaise Sauce, Parsley Potatoes and Fresh Julienne Vegetables wrapped in a Leek Tie - \$35.95

Peppercorn Filet Mignon

Served with a Dijon horseradish Sauce, Caramelized Onions, Julienne Vegetables and Potato Dumplings – Market Price

Mixed Grill

Beef Tenderloin and Breast of Chicken with a Rum Raisin Glaze. Served with Grilled Asparagus and Parsley New Potatoes - \$37.95

Ahi Steak

Grilled Ahi topped with Wasabe butter, Served with a Jasmine infused Rice and Julienne Vegetables - \$29.95

New York Strip Steak

Served with a Mustard Sauce, Sage Whipped Potatoes and Roasted Vegetables - \$30.95

All Gourmet Meals come with Choice of Salad, Dinner Rolls with Butter, Cheesecake with Drizzle of Raspberry, Coffee and Hot Tea

All meals served on Quality Disposable Wares
Sit-Down Dinners with China are Available for an Additional Charge

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