

# Entrees

These are just a few of the many possibilities for your dinner event. Prices include choice of one meat, vegetable, and starch. An additional meat can be added. Please call to discuss service options.

## Salads

- Fresh Spinach.....\$2.00  
With Mandarin oranges, almonds, and Asiago.
- Mixed Greens.....\$2.00  
With assorted toppings and dressings
- Iceberg Wedge.....\$2.50  
With fried Tortellin, almonds, and strawberries
- Boston Bibb.....\$2.00  
With grapefruit, avacado, poppyseed dressing
- Classic Caesar.....\$2.00

## Chicken

- Grilled or Blackened Chicken Breast.....\$12.00  
With sauce
- Chicken Wellington.....\$15.00  
Chicken and mushroom filling in puff pastry
- Mediterranean Chicken.....\$12.00  
With tomatoes, lemon, olives, an artichoke hearts
- Caribbean Chicken.....\$12.00  
With sweet and spicy citrus sauce
- Pesto Stuffed Chicken.....\$13.00
- Southwestern Chicken.....\$14.00

## Seafood

- Salmon.....\$14.00  
Lemon-Dill, Blackened, or Sesame-Teriyaki
- Marinated Shrimp.....\$15.00  
Fresh lemon, cilantro, and garlic
- Orange Roughy.....\$17.00  
With sauce of choice
- Crab Cakes.....\$18.00  
Great with our herb remoulade
- Creole Grouper or Snapper.....\$16.00  
With a spicy tomato relish
- Blackened Shrimp.....\$15.00  
Excellent with Hollandaise sauce

## Beef and Lamb

- Flank Steak Pinwheels.....\$14.00  
Stuffed with roasted peppers, Feta and spinach
- Steak Pizziola.....\$17.00  
Ribeye with tomatoes, garlic, and fresh basil
- Beef Stroganoff.....\$13.00  
Tender pieces of beef in a rich mushroom sauce
- Roast Tenderloin of Beef.....\$19.00  
The Cadillac of beef
- Steak Diane.....\$17.00  
Classic beef with tangy sauce reduction
- Beef Wellington.....\$21.00  
Filet of beef with mushroom filing wrapped in puff pastry
- Marinated Flank Steak.....\$15.00  
Grilled, sliced and served with sweet demiglace
- Lamb Chops.....\$21.00  
With minted Hollandaise

## Pork and Veal

- Blackberry Glazed Pork Loin.....\$15.00
- Caribbean Jerked Pork Loin.....\$15.00
- Pork Scaloppini.....\$14.00... Veal .....\$16.00  
Pan sautéed with lemon
- Blackened Chops.....\$16.00  
Great with our roasted red pepper sauce

## Vegetables-Starches

- Fresh Vegetable Medley
  - Baby Green Beans
  - Broccoli Casserole
  - Honey-mint Carrots
  - Southern Style Green Beans
  - Roasted Asparagus
  - Roasted Potatoes
  - Baked Cheese Grits
  - Seasoned Rice
  - Herbed Pasta
  - Corn Puddin'
  - Twice Baked Potatoes
- add \$1.50                      add \$1.50

## Desserts

- Cheesecake with fruit topping
- Chocolate Dipped Cheesecake
- Caramel Brownie Bash
- Caramel Apple Pie
- Tiramisu
- Assorted Dessert Bars

# Theme Dinners & Upscale Dining

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## Themes and Schemes

## Upscale Dining

### **Cajun.....\$19.00**

Grilled Andouille Sausage      Jambalaya  
Creole Gumbo over rice      Fried Corn  
Red Beans and Rice      Sweet and Sour Slaw  
Shrimp      Muffaletta Bread  
Fried Catfish      Blackened Chicken Skewers

### **Bella Notte Italian.....\$17.00**

Antipasto Platter Display  
Assorted meats and cheeses with mixed greens  
Caesar Salad      Assorted Mini Pizzas  
Pasta Sauté Station      Assorted Breads

### **Upscale Down-Home.....\$17.00**

Pulled Smoked Pork      BBQ Ribs  
Fried Green Tomatoes      Baked Cheese Grits  
Grilled Vegetables      Raspberry Slaw

### **Caribbean Adventure.....\$19.00**

Jerked Pork Loin      Marinated Shrimp  
Sweet and Spicy Chicken      Citrus Rice  
Black Bean Salad      Island Corn Bread

### **Mardi Gras Shrimp Boil.....\$18.00**

Shrimp      Corn  
Crawfish      Potatoes  
Andouille Sausage      Crusty Bread  
Raspberry Slaw      King Cake

### **Blue Cheese Crusted Filet of Beef**

.....\$38.00

Aged Angus filet with peppery blue cheese, duchess potatoes with Jack cheese, roasted asparagus bundles topped with red pepper curls and garnished with edible flowers.

### **Lemon-Dill Salmon.....\$21.00**

With white wine-butter sauce topped with citrus salsa, lemon steamed baby green beans, grilled polenta cakes, garnished with tri-color tortilla crispies.

### **Monster Pork Chops.....\$24.00**

With Blackberry-Merlot sauce, garlic mashed red-skinned potatoes, fresh medley of julienne vegetables, and garnished with fresh blackberries and edible flowers

### **Rack of Lamb.....\$30.00**

With Creole demiglace, fresh herb potato strudel, fresh medley of julienne vegetables, and garnished with rosemary-tomato chutney.

### **Chicken and Shrimp.....\$18.00**

Juicy chicken breast with jumbo grilled shrimp drizzled with Hollandaise sauce, spicy pecan rice, fresh sauté of miniature vegetables.

### **Rosemary Grilled Pork Tenderloin**

.....\$25.00

With red wine peach sauce, garlic and Jack mashed potatoes, medley of julienne vegetables, garnished with a poached peach half.