



Menu & Pricing Effective January 2, 2017

Main Entrées

Listing for Custom Menus

Buffet Meats:

Beef Tender Tips with Marsala Mushroom Sauce over Fettuccini
Beef Shoulder Fillet au Poivre with Béarnaise Sauce (*Prepared Medium*)
Beef Shoulder Fillet with Jack Daniels Demi-Glace (*Prepared Medium*)
Beef Shoulder Fillet with Marsala Mushrooms (*Prepared Medium*)
Beef Shoulder Fillet with Red Wine Reduction (*Prepared Medium*)
Short Rib of Beef with Cabernet Jus & Cremini Mushrooms (*Add \$4 Per Person*)
Beef Tenderloin Medallions with Cabernet Balsamic Reduction (*Add \$4 Per Person Prepared Medium*)
Beef Tenderloin Medallions with Caramelized Onions & Mushrooms (*Add \$4 Per Person Prepared Medium*)
Herb-Roasted Pork Tenderloin with Dijon Cream Sauce
Herb-Roasted Pork Tenderloin with Port Wine Demi-Glace

Plated Meats:

Beef Tender Tips with Marsala Mushroom Sauce over Fettuccini
Beef Shoulder Fillet au Poivre with Béarnaise Sauce (*Prepared Medium*)
Beef Shoulder Fillet with Jack Daniels Demi-Glace (*Prepared Medium*)
Beef Shoulder Fillet with Marsala Mushrooms (*Prepared Medium*)
Beef Shoulder Fillet with Red Wine Reduction (*Prepared Medium*)
Prime Rib of Beef au Jus with Horseradish Aioli (*Add \$4 Per Person Prepared Medium*)
Hickory-Smoked Boneless Short Rib of Beef with Cabernet Jus & Cremini Mushrooms (*Add \$4 Per Person*)
Beef Tenderloin Medallions with Cabernet Balsamic Reduction (*Add \$4 Per Person Prepared Medium*)
Beef Tenderloin Medallions with Caramelized Onions & Mushrooms (*Add \$4 Per Person Prepared Medium*)
Filet Mignon with Cabernet Balsamic Reduction, Red Onion Marmalade, & Crumbled Bleu Cheese
(6-Oz. *Add \$6 Per Person/9-Oz. Add \$9 Per Person Prepared Medium*)
Filet Mignon with Roasted Garlic Herb Butter (6-oz. *Add \$6 Per Person/9-Oz. Add \$9 Per Person Prepared Medium*)
Filet Mignon Oscar with Crabmeat, Asparagus & Béarnaise Sauce
(6-Oz. *Add \$6 Per Person/9-Oz. Add \$9 Per Person Prepared Medium*)
Dijon & Herb-Encrusted New Zealand Rack of Lamb (*Add \$5 Per Person Prepared Medium*)
Herb-Roasted Pork Tenderloin with Dijon Cream Sauce
Herb-Roasted Pork Tenderloin with Port Wine Demo-Glace

Buffet Poultry:

Chicken Florentine Topped with Spinach & Provolone
Chicken Marsala & Mushrooms over Fettuccini
Chicken Parmesan over Spaghetti Marinara
Chicken Piccata with Lemon Caper Cream Sauce, Artichokes, Asparagus, & Mushrooms over Penne
Grilled Chicken Breast with Lemon, Garlic, Fresh Herbs, & Olive Oil
Herb-Encrusted Chicken Breast over Wilted Spinach & Tomatoes with Alfredo Sauce

Main Entrées Listing for Custom Menus

Continued

Plated Poultry:

- Chicken Marsala & Mushrooms over Fettuccini
- Chicken Parmesan over Spaghetti Marinara
- Chicken Piccata with Lemon Caper Cream Sauce, Artichokes, Asparagus, & Mushrooms over Penne
- Grilled Chicken Breast with Lemon, Garlic, Fresh Herbs, & Olive Oil
- Herb-Encrusted Chicken Breast over Wilted Spinach & Tomatoes with Alfredo Sauce
- Mediterranean Stuffed Chicken Breast with Spinach, Feta, Sun-Dried Tomatoes, & Fresh Basil
- Pecan-Encrusted Chicken Breast Stuffed with Brie with Mixed Berry Sauce
- Seared Boneless Duck Breast with Pomegranate Glace

Buffet Seafood:

- Panko-Encrusted Alaskan Cod with Lemon Caper Cream Sauce
- Grilled Salmon with Lemon, Garlic, Fresh Herbs, & Olive Oil
- Sweet Potato-Encrusted Salmon with Sun-Dried Cranberries, Apples, Walnuts, & Amaretto Sauce
- Grilled Tilapia with Lemon, Garlic, Fresh Herbs, & Olive Oil
- Parmesan-Encrusted Tilapia over Sautéed Spinach with Lemon, Garlic, Fresh Herbs, & Olive Oil
- Broiled Lump Crab Cakes with Lemon Aioli (*Add \$3 Per Person*)
- Baked Shrimp Stuffed with Crab Imperial with Hollandaise Sauce (*Add \$4 Per Person*)

Plated Seafood:

- Panko-Encrusted Alaskan Cod with Lemon Caper Cream Sauce
- Grilled Salmon with Lemon, Garlic, Fresh Herbs, & Olive Oil
- Maple-Bacon Glazed Salmon over Wild Rice & Orzo with Wilted Spinach & Leeks
- Grilled Salmon Crab Velouté & Lemon
- Sweet Potato-Encrusted Salmon with Sun-Dried Cranberries, Apples, Walnuts, & Amaretto Sauce
- Grilled Tilapia with Lemon, Garlic, Fresh Herbs, & Olive Oil
- Parmesan-Encrusted Tilapia over Sautéed Spinach with Lemon, Garlic, Fresh Herbs, & Olive Oil
- Maple-Bacon Glazed Chilean Sea Bass over Wild Rice & Orzo with Wilted Spinach & Leeks (*Add \$5 Per Person*)
- Flounder Florentine Stuffed with Spinach, Parmesan, & Lump Crab with Beurre Blanc Sauce (*Add \$5 Per Person*)
- Broiled Lump Crab Cakes with Lemon Aioli (*Add \$3 Per Person*)
- Baked Shrimp Stuffed with Crab Imperial with Hollandaise Sauce (*Add \$4 Per Person*)

Plated Surf & Turf Combos:

- Herb-Encrusted Chicken Breast over Wilted Spinach with Alfredo Sauce and Broiled Lump Crab Cake with Lemon Aioli (*Add \$2 Per Person*)
- Herb-Encrusted Chicken Breast over Wilted Spinach with Alfredo and Maple Bacon-Glazed Salmon over Wild Rice & Orzo with Wilted Spinach & Leeks (*Add \$2 Per Person*)
- 6-Oz. Beef Shoulder Filet with Marsala Mushrooms (*Prepared Medium*) and Broiled Lump Crab Cake with Lemon Aioli (*Add \$2 Per Person*)
- 6-Oz. Petite Filet Mignon with Roasted Garlic Herb Butter (*Prepared Medium*) and Broiled Lump Crab Cake with Lemon Aioli (*Add \$5 Per Person*)
- 6-Oz. Petite Filet Mignon with Roasted Garlic Herb Butter (*Prepared Medium*) and Baked Shrimp Stuffed with Crab Imperial with Hollandaise Sauce (*Add \$5 Per Person*)
- 6-oz. Petite Filet Mignon with Roasted Garlic Herb Butter (*Prepared Medium*) and 5-Oz. Cold-Water Lobster Tail with Drawn Butter (*Add \$10 Per Person*)

Main Entrées Listing for Custom Menus

Continued

Buffet Pastas & Pilafs:

House-Made 4-Cheese Lasagna with Marinara
Mac 'N Cheese with Smoked Mozzarella, Panko Bread Crumbs, & Applewood Bacon
Fettuccini Alfredo
Chicken & Broccoli Fettuccini Alfredo
Penne Marinara
Penne Marinara with Italian Meatballs
Penne Marinara with Italian Sweet Sausage
Rotini a la Vodka Sauce
Rotini Prima Vera with Vodka Sauce
Caramelized Onion & Smoked Tomato Pilaf
Sweet Corn & Roasted Chili Pilaf
Wild Mushroom Pilaf

Plated Pastas & Pilafs:

House-Made 4-Cheese Lasagna with Marinara
Mac 'N Cheese with Smoked Mozzarella, Panko Bread Crumbs, & Applewood Bacon
Seafood Mac 'N Cheese with Panko Bread Crumbs & Lobster Sherry Cheese Sauce (*Add \$5 Per Person*)
Fettuccini Alfredo
Chicken & Broccoli Fettuccini Alfredo
Penne Marinara
Penne Marinara with Italian Meatballs
Penne Marinara with Italian Sweet Sausage
Rotini a la Vodka Sauce
Rotini Prima Vera with Vodka Sauce
Caramelized Onion & Smoked Tomato Pilaf
Sweet Corn & Roasted Chili Pilaf
Wild Mushroom Pilaf

Children's Entrées:

(For Kids 12 & Under. Includes a Fresh Fruit Salad or Happy Face Fries)

Macaroni & Cheese
Spaghetti Marinara & Meatballs
Crunchy Chicken Tenders with Honey Mustard
Grilled Cheese Sandwich
Cheeseburger