

Main Entrée Selections

Additional Entrees and Menu selections are available for all Ethnic, Vegetarian, and Customized Menus. Please contact our Sales Department.

Mediterranean Chicken

Roasted Garlic, Sicilian Marinara with Sweet Basil

Chicken Gorgonzola

Gorgonzola Cream Sauce served with Sun-Dried Tomatoes & Pine Nuts

Chicken Winchester

Apple Sage Stuffing with Sweet Bordelaise Sauce

Chicken Piccata

Sautéed with Garlic, Capers and a Lemon Butter White Wine Sauce

Chicken Marsala

Wild Mushrooms and Shallots served with Marsala Wine Sauce

Chicken Francaise

Sautéed with Artichoke, Roasted Peppers, Mushrooms and Shallots

Chicken Tuscany

Italian Prociutto, Portobello Mushrooms and Fresh Mozzarella Served with Sicilian Marinara

Grilled Filet Mignon or

Roasted Sliced Beef Tenderloin

Peppercorn Cognac, Port Wine, Mushroom Marsala or Rosemary Sage

Tournedos of Beef Tenderloin

Tenderloin Medallions served with Grilled Portobello's with a Cabernet Demi Glaze

Sliced Tenderloin with

Two Jumbo Herb & Crab Stuffed Shrimp

Au Poivre Mustard Sauce and Lemon Chive Butter

Classic Beef Wellington

Filet Mignon wrapped in Puff Pastry with Wild Mushroom Duxelle Port Wine

Stuffed Cornish Game Hen

Served with Smoked Apple, Cranberry & Pecans with a Bordelaise Sauce

Pasta Bucatini

Roasted Sweet Peppers, Portobello Mushrooms, Spinach, Mozzarella and Sweet Basil

Crab Crusted Salmon

Golden Brown Crab Topping with Lemon Chive

Grilled Salmon

Tangerine Hone Glaze or Cucumber Lemon Dill Sauce

New England Baked Scrod

Herb Crusted and served with Lemon Burre Blanc

Chilean Sea Bass

Chipotle Black Bean Salsa or Fresh Tomato Salsa

Sesame Seared Tuna

Served with Wasabi Aioli or Zesty Tomato Vinaigrette

Grilled Red Snapper

Accompanied with a Fresh Mango Salsa

Baked Crab Stuffed Shrimp

Four Jumbo Shrimp filled with an Herbed King Crab

Surf and Turf

*Filet Mignon and Grilled Lobster Tail
Limited Availability*

Pecan Crusted Salmon

Sweet Apple & Maple Butter Demi Glaze

Herb Crusted Rack of Lamb

Served with Fresh Minted Herb Chianti Sauce

Herb Crusted Sliced Pork Tenderloin

Served with a Brandy Apricot Dijon Sauce

Veal Oscar

Topped with King Crab Meat and Rich Bearnaise

Eggplant Milanese

Tomatos, Ricotta, Mozzarella Penne with Marinara