

Includes your choice of three accompaniments with bread service. Includes disposable wear, utensils and napkins. Minimums apply; please ask your sales representative for details

Poultry Entrées

Chicken Coq Au Vin

bone-in pieces with onions, mushrooms, carrots, garlic and cognac, finished with a demi glaze

Roasted Bone-In Chicken

grecian, barbeque, vesuvio or rotisserie style bone-in chicken

Roast Turkey Breast

roasted sliced turkey breast with a pan gravy sauce

Sweet and Sour Chicken

tempura-battered chicken pieces with a sweet and tangy sauce

Home-style Fried Chicken

tender seasoned bone-in chicken, breaded and deep fried until golden brown

Stuffed Chicken Asiago

boneless breast stuffed with spinach, pine nuts, sun-dried tomatoes and asiago cheese, sliced into medallions and finished with a light tomato beurre blanc

Chicken Breast Champagne

lightly floured chicken breast seasoned, sautéed and served with a divine sauce of rich chicken stock, cream and champagne

Chicken Marsala

chicken breast sautéed and served with a sweet marsala and mushroom sauce

Chicken Parmesan

breaded chicken breast, seasoned, pan-fried and finished in the oven with mozzarella cheese and marinara sauce

Chicken Picatta

sautéed breast lightly flowered with a white wine lemon caper sauce

Peach Salsa-Que Chicken

fresh sliced peaches, chicken grilled to perfection with chopped cilantro and red peppers

Frenched Cut Chicken

herb crusted frenched cut chicken topped with a fire roasted red pepper sauce

Beef Entrées

Barbeque Beef Brisket

slow-cooked beef brisket in a tangy barbeque sauce

Herb Meatloaf

meatloaf baked, sliced and topped with brown gravy

Italian Beef on Hoagie Rolls

thinly sliced roast beef with sweet peppers and au jus, served with hoagie rolls and giardiniera on the side

Swedish Meatballs with Egg Noodles

meatballs in a traditional brown and sour cream sauce garnished with parsley sitting atop a bed of egg noodles

Yankee Pot Roast

slow cooked beef rounds with fresh vegetables and seasonings

Beef Tenderloin Tips

tenderloin tips sautéed with butter and garlic, simmered in brandy, finished with a flavorful demi-glaze, presented with egg noodles

Beef Rouladen

dill pickles, mustard, onion and bacon rolled into thinly sliced beef, topped with red wine reduction

Ropa Vieja

skirt steak braised with peppers, onions and sofrito, served with cuban black beans and rice

Grilled Flank Steak

served with mushroom demi-glaze, green onions and garlic

Pepper Steak

with bell peppers, tomatoes, onions, ground pepper then mixed with natural juices and soy sauce until thickened and garnished with chunky tomatoes

Braised Beef Short Ribs

slow cooked with port wine demi and roasted cipolini onions

One Entrée

Two Entrées

Three Entrées

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Pork Entrées

Cranberry and Ginger Seared Pork Loin

apple cider brined pork loin seared and dressed with a cranberry glaze

Garlic Roasted Pork Dijonaise

pork loin marinated in garlic and seasonings, roasted, sliced and served with dijon mustard cream sauce

Barbeque Baby Back Ribs

slowly cooked ribs served with a tangy barbeque sauce

Pulled BBQ Pork with Potato Rolls

slowly cooked pulled pork served with a tangy barbeque sauce

Sliced Honey Dijon Glazed Ham

honey dijon glazed ham served with a citrus walnut sauce

Roast Pork Florentine

slow roasted pork loin stuffed with garlic and spinach, served with a dijon sauce

Grilled Pork Chop

chipotle and maple glazed bone-in pork chops with a grilled bosc pear relish

Pasta Entrées

Baked Lasagna: Meat, Cheese or Spinach

our homemade lasagna baked to perfection

Baked Ziti with Sausage

baked ziti pasta with pepper cream sauce, sausage, peppers and onions topped with mozzarella cheese

Penne Asiago

penne pasta in a sun-dried tomato cream sauce

Spaghetti and Meatballs

old world classic meatballs served in a marinara sauce

Meat Tortellini with Arugula and Sun-Dried Tomatoes

beef and pork tortellini mixed with arugula, garlic olio and parmesan cheese

Fettuccini Alfredo

fettuccini topped with your choice of grilled chicken or shrimp with a creamy alfredo sauce

Cavatappi with Bolognese Sauce

corkscrew noodles in a hearty meat bolognese sauce

Ravioli Arrabbiata

ravioli filled with ricotta cheese then topped with crumbled sausage, red beets and finished with spicy arrabbiata sauce

Seafood Entrées

Fish Tacos

grilled marinated cod with shredded slaw, pico de gallo and red onion with fresh cilantro and guacamole

Parmesan Crusted Tilapia

breaded with parmesan cheese and pan-seared then topped with a lemon wine sauce

Alaskan Halibut

grilled halibut steak served with a white wine saffron broth and garnished with manzanilla olives

Bourbon Smoked Salmon

char-grilled smoked salmon with a bourbon honey glaze

Poached Salmon

fresh salmon poached in white wine with a light creamy dill sauce

Baked Cod Cacciatore

lemon scented fresh cod, baked and topped with kalamata olives, capers, peppers and basil in a light tomato white wine sauce

Arctic Char with Braised Kale

fresh char seared and served atop braised kale with white beans and ham

Vegetarian Entrées

Basmati-Stuffed Cabbage Rolls

cabbage stuffed with basmati rice, carrots, celery and red pepper then topped with marinara sauce and cheese

Artichoke, Potato and Portobello Casserole

sliced potato, artichokes and portobello mushrooms layered and topped with goat cheese

Stuffed Peppers

risotto, onion, celery, sweet potatoes and parsley in a tomato sauce stuffed in sweet peppers

Eggplant Parmesan

breaded eggplant pan-fried with marinara and baked with mozzarella cheese

Stuffed Portobello Mushroom

portobello mushrooms stuffed with hummus and sautéed spinach and topped with diced red peppers and mozzarella cheese

Portobello Stack

portobella, red pepper, red onion, zucchini, squash and spinach in a smoked tomato sauce

One Entrée

Two Entrées

Three Entrées