

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

**Choose one of the following entrées:**  
chef recommended

**Prime Rib of Beef\***

with au jus sauce and horseradish cream

**Aged Beef Tenderloin\***

served with béarnaise sauce and red wine reduction

**Leg of Lamb\***

roasted with a dijon crust, caramelized shallots and rosemary infused demi

**Honey Glazed Ham\***

smoked, bone-in ham served with pineapple chutney and spicy dijon sauce

**Whole Herb Roasted Turkey\***

served with pan gravy and cranberry-pecan chutney

**Frutti di Mare\***

linguine pasta in light tomato sauce, tossed with clams, mussels, scallops and shrimp

**Rock Cornish Game Hen**

coated with fresh herbs then roasted in a white wine shallot sauce then glazed with an orange balsamic reduction

**Veal Oscar**

veal medallions with crab and asparagus topped with a classic hollandaise sauce

**Jumbo Stuffed Shrimp**

crab stuffed shrimp wrapped in bacon served with mango relish

**Sausage Stuffed Rack of Pork**

bone-in pork loin crusted with a garlic-spiced rub and stuffed with smoked sausage

**Also includes your choice of one of the following entrées:**

**Macadamia Mahi Mahi**

white fish with a macadamia nut crust, accented with a mango chutney

**Roasted Pork Tenderloin**

served with sautéed spinach and red peppers with a rosemary red wine reduction

**Parmesan Crusted Tilapia**

breaded with parmesan cheese and pan seared, topped with piccata sauce

**Ossobuco**

braised veal shanks in red wine, vegetables and tomatoes

**Citrus Glazed Tuna Steak**

served with three-fruit salsa

**Marinated Skirt Steak**

grilled skirt steak marinated overnight in lime, orange, garlic and mexican lager, garnished with grilled green onions

**Traditional Spanish Paella**

chicken, shrimp, crab, chorizo and mussels folded into a saffron rice

**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

**Shrimp Scampi**

served with linguine pasta in a lemon butter sauce

*\*chef fee required*