

For full-service events, staffing and rental costs are additional. Please ask your sales representative for details. Includes your choice of three accompaniments with bread service.

Poultry

Chicken Picatta

sautéed boneless breast with lemon caper sauce

Chicken Marsala

sautéed boneless breast with mushroom marsala sauce

Chicken Asiago

boneless breast stuffed with spinach, sun-dried tomatoes, pine nuts and asiago cheese

Pan-Seared Duck Breast

served with orange-cranberry gastrique

Frenched Cut Chicken

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

Cornish Hen

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

Pork

Pork Loin with Five Spice Apples

soaked in an asian brine overnight, seasoned, seared and baked, topped with deglazed five spice apples

Grilled Pork Chop

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

Roast Pork Tenderloin

with a red miso and apricot glaze, served with a stone fruit chutney

Beef & Veal

Beef Tenderloin Medallions

served with your choice of béarnaise sauce, red-wine reduction or mushroom demi

Braciolo

breadcrumbs and parmesan cheese rolled into a tenderized flank steak and braised in marinara sauce

New York Strip Steak

grilled to perfection and served with maître d' hotel butter

Petite Filet Mignon

tender filet mignon grilled and topped with red-wine sauce

Braised Beef Short Ribs

boneless beef short ribs, slow cooked with port wine demi and roasted cipolini onions

Veal Scaloppini

thinly sliced veal lightly floured, served with a brown butter caper sauce and roasted broccolini

Rib Eye

14 oz. ribeye grilled and topped with onion bacon jam

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Seafood

Baked Cod

baked with lemon pepper and served with lemon butter sauce

Gulf Shrimp Alfredo

shrimp and fettuccini pasta topped with alfredo sauce

Parmesan Crusted Tilapia

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

Braided Atlantic Salmon

pan-roasted, hand-braided salmon dressed with a champagne dill cream sauce

Miso-Marinated Sea Bass

filet marinated in mirin rice wine, white miso and sake, baked then topped with beurre blanc sauce

Macadamia Mahi Mahi

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

Duets

Peppered Sirloin and Chicken Breast Medallion

sliced sirloin steak with mushroom ragout paired with a chicken breast dressed in a lemon shallot wine sauce

Frenched Quarter Chicken and Stuffed Shrimp

roasted leg and thigh served with saffron sage beurre blanc accompanied by crab stuffed shrimp wrapped in bacon and served with mango relish

Grilled Veal Chop and Diver Scallop

bone-in veal chop seasoned and grilled to perfection, served with a diver scallop and drizzled with a truffled beurre blanc sauce

Vegetarian

Portabella Mushroom

portabella mushroom stuffed with boursin cheese and spinach, garnished with red peppers

Butternut Squash Ravioli

ravioli filled with butternut squash, spices and parmesan cheese, dressed in a chipotle cream sauce

Mushroom and Carrot Sunchoke Risotto

vegetarian risotto mixed with a hearty blend of mushrooms, carrots and sunchoke

Vegetable Curry

south indian style curry with carrots, peppers, cauliflower, chick peas, sweet potatoes and spinach, braised in a vegetable coconut milk broth and served with a dill basmati rice