

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

Osso Bucco

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*