



Entree Menu

CHICKEN

BRAISED CHICKEN: Lemon oregano boneless braised chicken with pine nut rice pilaf.

CHICKEN PAPRIKAS: Boneless Chicken breast simmered in a Hungarian paprika sauce served with galuska noodles and sour cream.

CHICKEN PUTANESCA: Penne pasta and grilled chicken sausage tossed with olives, capers, artichoke hearts, and tomatoes in a garlic olive oil sauce topped with fresh asiago cheese.

GRILLED KEBABS: Marinated chicken, pork, lamb, beef filet, scallops or shrimp kebabs seasoned and skewered with fresh seasonal vegetables.

MEDITERRANEAN CHICKEN: Braised chicken with Italian sausage, plum tomatoes, peppers and mushrooms in a marinara sauce.

CHICKEN PASTA: Chicken with your choice of pasta, sauced and prepared to your specific tastes.

SEAFOOD

ASIAN TUNA: Asian style seared Tuna with ponzu or spicy soy and rice noodle salad.

FISH FILET: Beer and Saffron poached monkfish, swordfish or mako shark.

LEMON SALMON: Salmon with a lemon caper cream.

MEDITERRANEAN TUNA: Mediterranean Seared Tuna with olive tapenade and couscous.

RUSSIAN SALMON: Baked salmon topped with caramelized onions, spinach, lemon dill aioli and gruyere cheese.

SALMON KULEBIAKA: Salmon baked in a puff pastry filled with dilled rice, wild mushrooms and chopped egg. Topped with delicate mustard dill cream sauce.

SEAFOOD PAELLA: Traditional Spanish style containing a mixture of seafood, sausage, saffron rice & peas.

Seafood Continued...



Entree Menu Continued

SEAFOOD PASTA: Your choice of pasta, shrimp or scallops sauced and catered to meet your likes and specifications.

SEA SCALLOPS: Scallops pan seared or grilled with a Red thai chili glaze, coconut lemongrass curry sauce, or lemon olive oil vinaigrette.

SHRIMP SANTORINI: Shrimp baked in a Greek tomato sauce flavored with capers and sundried tomatoes. Topped with feta cheese.

STUFFED SALMON: Tender crab filled salmon with red pepper beurre blanc.

TILAPIA, BARAMUNDI OR FRESH COD: Seasoned and topped with a pesto and parmesan crust.

BEEF

FILET MIGNON: Herb rubbed and roasted whole Filet Mignon served with saffron and goat cheese risotto, tomato demi-glace and roasted asparagus.

FILET TIPS: Beef filet tips with wild mushrooms in a whole grain mustard cream sauce.

BEEF TENDERLOIN EN CROUTE: Seared Filet Mignon topped with Stilton blue cheese and sautéed leeks, enveloped in puff pastry, served with a pinot noir reduction.

VEAL

ARMENIAN MOUSSAKA: Layered ground veal and roasted butternut squash seasoned with cumin and cinnamon, baked with a yogurt and kashkaval cheese topping.

VEAL STEW: Braised veal in cabernet sauce with cinnamon and pearl onions.

Pork Continued...



Entree Menu Continued

PORK

ASIAN PORK LOIN OR CHOPS: Thai Chili and Sesame Crusted Pork Loin roasted with ginger and scallions served with broccoli slaw

BIGOS: Polish hunter stew made with braised pork, kielbasa, ham, bacon and duck. Flavored with sweet madeira wine and baked with sauerkraut, apples and prunes.

PORK GUNDLE: Roasted pork tenderloin topped with a hazelnut cream sauce, served with a prune, pear and apple chutney.

PUMPKIN TORTELLINI: Tossed Fresh pumpkin tortellini served with a chorizo sausage and goat cheese cream sauce.

ROAST PORK: Slow roasted pork offered two different styles - basted with maple, apple cider and whole grain mustard or rubbed with sage, fennel, rosemary and garlic.

ROSEMARY & PEPPER CRUSTED PORK LOIN OR CHOPS: Fresh rosemary and encrusted peppersons in a red wine demi-glace, mushroom risotto or roasted herb potatoes.

Sides

- Balsamic Glazed Grilled Vegetables
- Braised Red Cabbage
- Broccoli with Browned Butter
- Broccoli Slaw
- Couscous, Quinoa
- Green Beans
- Marinated Asparagus
- Mushroom Risotto
- Parmesan Mashed Potatoes
- Pine Nut Rice Pilaf
- Rice Pilaf
- Rice Pilaf with Saffron and Apricots
- Roasted Asparagus (seasonal)
- Rosemary Demi-Glace Grilled Vegetable
- Roasted Herb Potatoes
- Rosemary Roasted Red Potatoes
- Saffron and Goat Cheese Risotto
- Saffron Rice
- Southwest Corn
- Steamed Seasonal Vegetables
- Sweet & Sour Pearl Onion with Flame Raisins
- Whipped Sweet Potatoes
- Yukon Gold Mashed

**Sustainable or organic product upon request.*

**We also offer wild game and beef alternatives such as Buffalo and Bison, Kobe beef, venison, wild boar, elk, trout, duck, and rabbit. Set up a consultation for a tailored menu specific to your event.*