



ENTRÉES

15 GUEST MINIMUM, 24 HOUR NOTICE, PLEASE
SERVED IN HOT CHAFERS

CHICKEN

Chicken rollatini with asparagus, sun dried tomatoes, fontina and pignoli nuts	11.95
Lemon marinated chicken with snow peas and julienne vegetables	12.00
Pecan crusted chicken with red pepper coulis and roasted baby potatoes	11.95
Citrus grilled chicken with baby artichokes, black olives, grape tomatoes with a lemon drizzle	11.95
Roasted chicken breast with chipotle pesto and a tomato and corn salsa	11.95
Sage infused roasted turkey with a cranberry orange relish	11.95
Chicken parmigiana with fresh tomato basil sauce, angel hair pasta and shaved parmesan	11.95

BEEF

Asian marinated filet mignon with wasabi dusted sweet potatoes	17.50
Spicy shredded beef with snow peas, peppers and soba noodles	12.95
Grilled balsamic glaze flank steak with roasted garlic mashed potatoes	13.95

FISH

Ginger soy glazed salmon with sautéed baby bok choy	12.95
Potato crusted salmon with tarragon lemon sauce	12.95
Poached salmon with a yogurt dill dressing	12.95
Roasted chilean sea bass on a bed of mango and corn salsa with a red chili sauce	16.95
Sautéed tilapia with capers, tomatoes, artichokes, black olives and a lemon drizzle	12.95
Sesame crusted seared tuna with Asian slaw and an orange miso dressing	15.95
Coconut crusted shrimp with a Thai chili sauce	14.95
Grilled lemon garlic jumbo shrimp with wild rice pilaf and pignoli nuts	14.95
Crab cakes on a bed of field greens with a spicy remoulade sauce	15.95
