



Corporate Entrees (Hot)

Chicken

Classic Chicken Piccata

sauteed breast of chicken with caper, lemon,
& Italian parsley

Chicken Rustica

grilled breast of chicken finished with a roasted balsamic
tomato sauce, basil and parmesan

Classic Chicken Parmesan

sauteed golden with marinara, mozzarella, parmesan and basil

Grilled Caribbean Chicken

with a traditional jerk marinade and tropical pico de gallo

Mexico City Fiesta Chicken

masa dusted breast of chicken sauteed golden with chipotle
crema and fresh pico de gallo

Stuffed Breast of Chicken

- Free range breast of chicken with house made Italian
sausage, sautéed spinach, & ricotta cheese
- Free range breast of chicken with wild mushroom duxelle
and demi glace
- Free range breast of chicken with asiago cheese, toasted
bread crumbs and tomato cream
- Free range breast of chicken with crab and basil with
brandy lemon pepper cream



Fish

Atlantic Salmon

pan roasted with fresh thyme and shallot served on a vegetable bed with avocado crema or shallot mascarpone mousse

Blackened or Grilled Tilapia

with green chili rice and smoked tomatoes

Pork

Rosemary Roasted Pork loin

whole roasted, sliced & served with a garlic whole grain mustard cream sauce or roasted jus

Pecan Smoked Pork Tenderloin

slow smoked and roasted pork tenderloin with an ancho chile barbecue sauce

Beef

South American Grilled Hanger Steak

cumin and red chile rubbed hanger steak grilled to medium rare with blackened sweet onion, finished with an Argentinean chimichurri sauce

Whole Roasted Sirloin

Served with onion confit, horseradish



Pasta

Lasagna

fresh pasta layered with soft ricotta, beef and Italian sausage, mozzarella, parmesan, & tomato basil cream

***Cannelloni with Marinara and Parmesan**

wide pasta filled with sautéed garlic, spinach & soft ricotta cheese; baked & finished with fresh tomato sauce, oregano and parmesan cheese

Penne Al Arrabiata "Angry Style"

crisp pancetta, fresh tomatoes, virgin olive oil, hot pepper, and caramelized garlic

Add shrimp or chicken to above pastas

Vegetarian

Spanish Paella

saffron rice, tomato, braised artichokes and cannellini beans, sautéed and finished with a rich vegetable stock, fresh basil and Italian parsley

Red Mole Potato Enchiladas

soft tortillas filled with black peppered red bliss potatoes, scallions & cheeses with a Mexican red mole sauce



Display Presentations

Chilled Raw Vegetable Crudités with Assorted Dips
\$4.00++ per person

Display of Sliced Seasonal Fresh Fruits and Berries
\$5.00++ per person

Wheel of Baked Brie En Croute with Sliced Baguettes and Fresh Chutney
\$5.50++ per person

Selected Domestic and Imported Cheeses with Assorted Breads and
Water Crackers
\$6.00++ per person

Smoked Salmon served with Diced Onions, Capers,
Whipped Cream Cheese and Sliced Rye
\$6.50++ per person

Decorated Whole Poached Pacific Salmon with Crème Fraiche and
Sliced Baguettes
(Serves 25 people)
\$150.00++ per salmon



Carving Stations

(\$100 Attendant Fee Per Station is required)

Whole Roasted Pork Loin served with Natural Jus
Mustard, Mayonnaise and Silver Dollar Rolls
(Serves 20 guests)
\$80.00++ per 20 guests

Whole Roast Sirloin of Beef served with Natural Jus, Horseradish,
Mustard, Mayonnaise and Silver Dollar Rolls
(Serves 20 guests)
\$220.00++ per 20 guests

Honey-Glazed Country Ham served with
Mayonnaise and Mustard and Miniature Rolls
(Serves 30 guests)
\$170.00++ per 30 guests

Whole Roasted Turkey served with Cranberry Sauce, Condiments
and Miniature Rolls
(Serves 30 guests)
\$150.00++ per 30 guests

Whole Roasted Prime Rib served with Horseradish, Natural Jus,
Mayonnaise and Mustard and Silver Dollar Rolls
(Serves 20 guests)
\$350.00++ per 20 guests

Whole Roasted Baron of Beef served with Natural Jus, Horseradish,
Mustard, Mayonnaise and Silver Dollar Rolls
(Serves 100 guests)
\$675.00++ per 100 guests



Specialty Stations

Wild Mushroom Sauté

Imported and Domestic Mushrooms Sautéed with Garlic, Olive Oil and Drizzled with Truffle Oil served on Crostini
\$8.25++ per person

The Butcher Block

Choice of Whole Roast Sirloin, Honey Cured Ham, Whole Roasted Turkey or Smoked Salmon
Carved In Room by Chef's Apprentice
\$12.00++ per person

Tri Color Farfalle served with Pesto, Marinara and Alfredo Sauces
Grilled Chicken, Italian Sausage and Julienne Vegetables
Oven-Fresh Garlic Bread
Freshly Grated Parmesan Cheese
\$10.00++ per person

Southwest Fajita Station

Chipotle rubbed Grilled Chicken Breast and Flank Steak with Fresh Tortillas, Sour Cream, Pico di Gallo, Shredded Cheese, Tri Color Tortilla chips, Guacamole and House Made Salsa
\$12.50++per person

Seafood Bar

Sides of Smoked Salmon
Crab Legs, Gulf Prawns, Mussels, Clams and Oysters on the Half Shell with Fresh Citrus
and Chef's Cocktail Sauce
\$14.50++ per person