



ENTRÉES

(All entrées served with a choice of two sides)

BEEF & SUCH

GRILLED OR SEARED BEEF TENDERLOIN

Filet of Beef Finished with Red Wine Demi Glace

CRAB STUFFED FILET

Filet of Beef Stuffed with Lump Crab and Herb Cheese Finished with Herb Butter

BEEF WELLINGTON

Filet of Beef and Mushroom Duxelles Wrapped in Puff Pastry and Finished with Red Wine Demi

MARINATED LONDON BROIL

Flank Steak Marinated Sliced and Finished with Bleu Cheese Butter

SPICED RUBBED PORK CHOP

Grilled Boneless Pork Chop Served with Jalapeño Peach Glaze

HERBED DIJON CHICKEN

Herb Dijon Rubbed Grilled Chicken Breast Finished with Mushroom Demi Glace

SAUTEED CHICKEN PICATTA

Lemon Caper Butter Sauce

SAUTEED CHICKEN MARSALA

Herbed Chicken Finished with Marsala Mushroom Sauce

STUFFED CHICKEN BREAST

Seared Chicken Breast Stuffed with Spinach and Brie Finished with Red Wine Demi Glace

SEAFOOD & FISH

FRESH CATCH

Seasonal Fresh Catch Finished with Beurre Blanc

PECAN CRUSTED SALMON

Oven Baked Pecan Crusted Salmon Finished with Citrus Beurre Blanc

CRAB CAKES

Lump Crab Mixed with a Blend of Herbs Finished with Sriracha Aioli

SEARED SEA SCALLOPS

Finished with Saffron Beurre Blanc

VEGETARIAN

CHEF'S VEGETARIAN PASTA

Served with Seasonal Vegetables with Tomato Basil Sauce Finished with Parmesan

PORTABELLA MUSHROOM NAPOLEON

Layers of Mushrooms, Seasonal Vegetables and Polenta Cakes

DUAL ENTRÉES

Dual Entrées are required for all parties with a guest count above 50. These entrées may be a combination of any of the entrées above. Pricing may vary pending on entrée choices.