

ENTREES

Minimum order 12 guests

Chicken:

Ala Carte Per Person

- Chicken cacciatore with mushrooms in a red sauce \$5.50
- Sautéed boneless breast of chicken served with an onion confit of oranges, cranberries, tomatoes, and cassis \$5.50
- Roast Cornish hen served boneless, with an apricot glaze \$12.50
- Cricket chicken-our signature dish marinated in lime, pommery mustard & brown sugar \$5.50
- Southern fried chicken, pan fried with a light flour coating \$4.50
- Indian Curry - chicken simmered with assorted vegetables in an Indian curry sauce \$5.50
- Italian chicken- topped with sundried tomatoes, basil and grated parmesan \$5.50
- Chicken kabobs - with assorted vegetables brushed with lemon & oregano served grilled \$6.00
- Lemon pepper chicken - in a lemon pepper marinade served grilled \$5.50
- Chicken Marsala - simmered with sliced mushrooms in a Marsala wine sauce \$5.50
- Chicken Florentine - with spinach and mushrooms in a Marsala cream sauce \$5.50
- Chicken parmagiana boneless breast of chicken topped with marinara and Provolone cheese \$5.50
- Chicken Sambuca -boneless breast with pistachios and prosciutto in a rich Sambuca sauce \$5.50
- Chicken sherry casserole -diced chicken simmered with artichokes, onions, and garden peas and carrots in a rich sherry cream \$5.50
- Thai chicken - chicken legs and thighs served grilled in a sauce of red curry, orange juice and coconut \$4.50
- Traditional barbecued chicken legs/thighs with our favorite hickory smoked recipe \$4.50
- Grilled duck breast served with a compote of papaya, mango and pineapple \$11.50
- Sliced grilled duck breast served medium rare with a hoisin sauce \$10.50
- Dijonnaise chicken roasted with a tangy grain mustard coating \$5.50
- Stuffed chicken breast with Italian fontina, sun dried tomatoes and spinach \$6.50
- Roast turkey mignon topped with cranberry chutney or a béarnaise sauce \$7.50

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Meat:

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- Filet mignon-roasted filet mignon topped with saga bleu rosettes in a port wine sauce \$14.00
- Filet mignon aux champignons - with wild mushrooms in a rich burgundy wine sauce \$14.00
- Beef kabobs with assorted vegetable in a soy and ginger glaze served grilled \$8.50
- Beef bourgignon simmered with onions and mushrooms in a burgundy sauce \$8.50
- Beef Wellington topped with caramelized onions or pâté in golden puff pastry and served with béarnaise \$15.00
- Whole roast tenderloin with béarnaise sauce or creamy horseradish \$140.00
- Grilled sliced flank steak with orange, soy and ginger \$5.50
- Veal cordon bleu -escalopes of veal layered with country ham and gruyère served with a Marsala wine sauce \$16.00
- Veal Florentine escalopes of veal served on a sauté of spinach in a Marsala wine sauce \$16.00
- Escallopes of veal served with fontina and prosciutto in a Madeira wine sauce \$16.50
- Veal marengo- with tomatoes mushrooms and white wine \$9.50
- Veal Marsala- with a rich Marsala wine sauce \$16.00
- Grilled veal chops with fresh orange and sage \$24.00
- Veal piccata- sautéed escalopes of veal in a delicate lemon and caper butter sauce \$16.00
- Rustic veal ragout- simmered with carrots, peas and tomatoes served over rice \$9.50
- Grilled lamb chops with honey and cumin \$23.00
- Roast rack of lamb with a juniper berry sauce \$23.00
- Stuffed roast leg of lamb with spinach and pine nuts \$12.50
- Moroccan lamb stew \$9.50
- Pork Normandy- roasted loin of pork marinated in Calvados and served with sautéed cinnamon apple \$8.50
- Thai curried pork- tenderloin of pork served with onions, red curry and coconut milk \$8.50

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Seafood:

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- Sautéed crab cakes served with a thyme buerre blanc sauce \$13.50
- Seafood puttanesca-shrimp and scallops served in a sauce of chopped tomatoes, black olives, onions and Italian spices \$11.50
- Seafood fra diablo -fettuccine with shrimp and scallops in a spicy tomato sauce \$11.50
- Seafood and chicken jambalaya \$12.50
- Bouillabaisse blanc-poached shrimp, sea scallops, chicken, snowpeas, asparagus and wild mushrooms in a light cream sauce \$12.50
- Seafood kabobs with assorted vegetables brushed with lemon and oregano \$9.50
- Mixed seafood risotto shrimp squid, clams and mussels simmered with risotto & vegetables \$12.50
- New Orleans jambalaya traditional southern rice casserole with chicken, sausage, shrimp, scallops, onions, peas and tomatoes seasoned with southern spices \$12.50
- Chilean sea bass served with a citrus sauce \$15.00
- Fresh filet of grouper served Pan-fried with a citrus sauce \$7.50
- Fresh filet of grouper served oven roasted with a dill and white wine cream sauce \$7.50
- Stuffed filet of sole with crab imperial served with a lemon hollandaise sauce \$13.50
- Stuffed filet of sole with spinach served with a buerre blanc sauce \$8.50
- Grilled swordfish steak puttanesca served in a sauce of chopped tomatoes, black olives, onions and Italian spices \$10.50
- Moroccan swordfish brochettes seasoned with paprika, cumin and orange \$8.50
- Tilapia filet served pan-fried with a citrus sauce \$8.50
- Coconut curried mahi mahi \$8.50
- Grilled tuna steak offered with a fresh fruit salsa \$10.50
- Grilled tuna steak topped with a confit of onions, oranges and tomatoes \$10.50
- Cornmeal coated filet of catfish, pan-fried and offered with a traditional tartar sauce \$8.50
- Cold poached salmon with a cucumber dill sauce or rosemary mustard \$7.00
- Roasted salmon filet with a dijon and herb crust \$7.00
- Grilled salmon served with sweet onion confit \$7.00
- Grilled filet of salmon served with a dill buerre blanc and garnished with golden puff pastry crescents \$7.50
- Grilled filet of salmon marinated in ginger, soy and brown sugar \$7.00
- Grilled filet of salmon and sea scallops in a fresh tomato and basil buerre blanc \$8.50

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Vegetarian:

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- Phyllo flower filled with warmed mushroom ragout \$6.50
- Italian risotto with shitake mushrooms, diced tomatoes and peas \$6.50
- Acorn squash filled with curried vegetables or cous cous and vegetables \$6.50
- Spaghetti squash with ciligene mozzarella in a walnut pesto sauce \$6.50
- Vegetable and tofu stirfry - assorted vegetables to include snowpeas, broccoli, peppers, water chestnuts, bamboo shoots, bean sprouts, and miniature corn stir-fried with tofu and cashews in sesame soy sauce \$6.50
- Grilled polenta squares topped with wild mushroom sauté finished in a brandy cream \$5.50

ENTRÉE SALADS

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- Caesar salad - Crisp romaine with homemade croutons and parmesan cheese
 - Grilled lemon chicken (entrée) \$7.50 per person
 - Grilled assorted vegetables (entrée) \$7.50 per person
 - Grilled shrimp (entrée) \$10.50 per person
 - Grilled filet of salmon (entrée) \$9.50 per person
 - Grilled shoulder filet of beef, sliced, medium rare \$9.50 per person
- Nicoise salad: grilled tuna steak, French beans, black onions and nicoise dressing served on greens \$11.95 pp
- Chef salad: roast turkey, roast beef, black forest ham and Swiss cheese served with tomatoes, cucumbers and carrots with your choice of dressing \$7.50 pp
- Cold poached salmon salad on bed of spring mix greens \$10.50 pp
- Sliced smoke duck breast salad on Arugula and Radicchio with fresh orange, cashews and raspberry vinaigrette \$11.50 pp