

Entrees

Meat

Petit Filet Mignon

prime beef seared & served with béarnaise or bordelaise sauce

*Sliced Medallions of Filet Au Poivre
topped with a brandy & shallot cream sauce*

*Marinated London Broil
grilled & sliced, served with natural jus*

*Tenderloin Tips Bourguignon
braised with red wine, served in a burgundy sauce with mushrooms*

*Sliced Pork Tenderloin
marinated & grilled, served with a mushroom demi glace*

*Herb-Mustard Crusted Rack of Lamb
Served with a fresh mint sauce*

*Balsamic Marinated Flank Steak
tender cut served with a wine demi glace*

*Seared Berkshire Pork Chop
with merlot balsamic reduction sauce*

Seafood

Seared Salmon Filets

herb seasoned & served with cool cucumber wasabi sauce

Black & White Encrusted Tuna

coated in black and white sesame seeds and lightly seared

Fresh Chilean Sea Bass

lightly seasoned & broiled, served with a red pepper coulis

Crab Meat Stuffed Flounder

sautéed & served with a lemon beurre blanc

Premium Jumbo Crab Cakes

lump crabmeat coated in panko & served with remoulade

Shrimp and Scallop Kebobs

skewered with zucchini, red onion & bell peppers

Shrimp Scampi

sautéed with butter, white wine & garlic, tossed with linguini

Seared Halibut

seasoned with fresh herbs & served with mango salsa

Jumbo Pan Seared Scallops

caramelized & served with herb butter

Grilled Swordfish

served with lemon, garlic & basil & topped with tomato

Oven Roasted Cod

baked to perfection with herbs, lemon & garlic

Blackened Tilapia

coated with a caribbean blend of spices and lemon zest

Seafood Newburg

combination of lobster, scallops, & shrimp in a light pink sauce

Poultry

Soiree Chicken

tender breaded chicken in a lemon butter & white wine sauce

Chicken Française

egg battered chicken sautéed until golden, in a delicate wine sauce

Florentine Chicken

stuffed with spinach & fontina with a demi glace

Jamaican Jerk Chicken

seasoned & grilled to perfection, served with black bean salsa

Chicken Marsala

braised chicken with marsala wine, herbs and mushrooms

Chicken Piccata

tender chicken cutlets in a lemony caper sauce

Pecan Chicken Rollatini

nut crusted boneless breast rolled and stuffed with arugula & cheese

Chicken Valentino

stuffed with creamy mozzarella, roasted red peppers, spinach & topped with alfredo

Mediterranean Crusted Chicken

coated with seasoned cracker crumbs, parmesan, basil & garlic

Coq au Vin

french casserole of chicken, mushrooms in a white wine sauce

Grilled Chicken Kabobs

marinated chicken cubes skewered with peppers, onion & squash

Chicken Scarpariello

mix of garlic, rosemary, lemon & cherry peppers

Rosemary Lemon Chicken

marinated tender breasts, seared with a balsamic drizzle

Pasta

Penne a la Vodka
creamy pink sauce with peas & fresh basil

Mezzi Rigatoni Bolognese
bold marinara with hearty meat & spices

Basil Pesto Pasta
farfalle with pignoli nuts & fresh basil

Fettuccini Alfredo
creamy white sauce with fresh parmigiana-reggiano

Pasta Primavera
bowtie pasta with spring vegetables in oil & garlic

Papparadelle Pasta
light cream sauce with prosciutto & asparagus

Linguini with White Clam Sauce
chopped clams & pasta in a wine, garlic butter sauce

Seafood Pasta
orecchiette pasta with lobster, shrimp & scallops in a creamy white wine sauce

Pumpkin Ravioli
served with a brown sage butter & amaretto crumble

Angel Hair Aglio E. Olio
extra virgin olive oil, garlic & red pepper flakes

Pasta Puttanesca
tangy sauce mix of tomatoes, olives, capers & garlic

Vegetable Lasagna
lasagna pasta layered with béchamel sauce with broccoli, carrots & zucchini

Homemade Baked Ziti
traditional blend of sauce, fresh pasta, ricotta, parmesan & mozzarella