

LUNCHEON AND DINNER ENTREES



All meat and seafood entrées include your choice of salad, breads, starch and vegetable from Accompaniments, and beverage service consisting of STARBUCKS® COFFEE (regular or decaf), hot or iced tea, milk and ice water. Soup du Jour may be added for \$2.50 per person.

Poultry

- Chicken Tapenade** \$15.25
Boneless breast of chicken baked and topped with chopped olives, almonds and parsley.
- Chicken Chardonnay** \$15.25
Sautéed breast of chicken in a creamy white wine sauce with fresh mushrooms and shallots.
- Chicken Saltimbocca** \$16.25
Tender chicken breast sautéed to a golden brown. Topped with prosciutto ham and provolone cheese, lightly glazed with a Marsala demi-glace sauce.
- Mediterranean Chicken** \$16.25
Baked chicken breast in a rich sauce with mushrooms, artichoke hearts, sun-dried tomatoes, sprinkled with feta cheese.
- Caesar Chicken** \$15.25
Breast of chicken coated with crushed croutons and parmesan cheese with a bit of Caesar dressing for added zest.
- Cranberry Chicken with Sun-Dried Fruit Dressing** \$16.25
A baked chicken breast stuffed with bread crumbs, raisins, dried cranberries, apricots, onions and celery topped with a cranberry-white wine sauce.
- Duck Breast with Oriental Orange Sauce** \$18.95
Served with Crabmeat Fire Crackers.
- Roast Turkey Breast** \$14.25
Traditional fresh roast turkey with turkey gravy.

Beef & Pork

(Please note that all beef items will be cooked to “medium”, unless otherwise specified)

- Beef Oscar with Béarnaise Sauce** \$27.50
A juicy steak with crabmeat and asparagus, served with a tarragon and red wine butter sauce.
- Roast Prime Rib Au Jus (minimum 15 guests)** \$23.95
A generous cut of freshly roasted and carved beef, served with a savory au jus.
- New York Strip Steak with Caramelized Onions** \$21.95
Tender onions caramelized with balsamic vinegar and olive oil cover our New York Strip, broiled to perfection.

Beef Tenderloin Bordeaux (minimum 10 guests)	\$26.95
<i>Medallions of our best cut of beef, served with a sauce of red wine, herbs, and shallots.</i>	
Tender Sliced Roast Beef	\$15.25
<i>Top inside round cooked medium well, served with a bordelaise sauce.</i>	
Grilled Beef Tender Tips in Demi-Glace	\$17.50
<i>Specially selected strips of beef, grilled just right, with a rich, flavorful brown sauce.</i>	
Roast Pork Loin with Flame Roasted Fuji Apples	\$16.95
<i>Specially seasoned pork loin served with a side of crisp, tart roasted apple slices.</i>	
Medallions of Pork Dijon	\$16.95
<i>Tender pork medallions served with a light shallot and mustard cream sauce.</i>	

Seafood

Crunchy Topped Cod Filets	\$16.50
<i>A flavorful mix of whole wheat bread crumbs, fresh parsley, lemon zest and juice, along with a fresh tomato slice, tops a flaky filet of cod.</i>	
Soy & Ginger Glazed Salmon	\$17.50
<i>Grilled salmon filets, lightly marinated in fresh ginger, garlic, soy sauce and olive oil.</i>	
Salmon Filets with Lemon Thyme Sauce	\$17.50
<i>Baked salmon filets, lightly seasoned, topped with creamy lemon-thyme sauce.</i>	
Parmesan Baked Filet of Cod	\$15.50
<i>Flaky filets of cod, lightly breaded in a potato chip, parmesan cheese and thyme mixture, baked golden brown.</i>	
Chilean Sea Bass	\$19.95
<i>Poached in parchment paper with herbs and vegetables.</i>	
Broiled Tilapia with Sweet Potato Crust	\$17.50
<i>Mild whitefish topped with creamy sweet potatoes.</i>	

Pasta & Vegetarian

Pasta and Vegetarian meals include your choice of salad and breads (see Accompaniments), and beverage service

Spinach Feta Pasta*	\$11.25
<i>A special mixture of tomato, spinach, garlic and feta cheese, tossed with a penne rigate pasta</i>	
Penne Pasta with Mushroom Pesto*	\$11.25
<i>This unique pesto is made with finely chopped Portobello and button mushrooms blended with olive oil, lightly toasted chopped walnuts, and an array of fresh herbs served with chef's vegetable.</i>	
Garden Vegetable Lasagna	\$11.25
<i>Fresh zucchini, yellow squash, mushrooms and spinach layered with an assortment of cheeses, and vegetarian marinara sauce.</i>	
Stuffed Zucchini with Tomatoes, Feta, Olives and Basil	\$11.95
<i>This Greek-inspired dish bursts with distinct yet well blended flavors, served with 2 side dishes.</i>	
Sweet & Sour Stir Fry*	\$11.25
<i>A rich assortment of fresh vegetables, tossed in a rice wine vinegar, soy sauce and vegetable broth blend, served over rice.</i>	

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