



Place Order By Calling: 1-877-266-5700

DINNER MENU

DINNER SELECTION OPTIONS:

- Silver \$17.50
Gold \$24.00
Platinum \$28.00

APPETIZERS:

- Spinach Balls
Sweet and Sour Mini Meatballs
Stuffed Mushroom Caps
Jumbo Shrimp Cocktail*
Spiced Shrimp*
Quesadilla's - Chicken or Cheese
Antipasta Skewers
Bruschetta In Phyllo Cups
Spanakopita
Spinach & Artichoke Dip
Hummus
Spinach & Artichoke Rangoon
Raspberry & Brie in Phyllo Cups
Assorted Mini Quiche
Fruit and Cheese Tray
Veggie Tray
Chicken Wings (rotisserie, "jerked", and buffalo)
Ultimate Hot Crab Dip* w/sliced french baguette

*additional cost

CHICKEN ENTREES:

- Roasted Chicken with artichokes
Caribbean Jerk Chicken
Lemon Garlic Chicken
Chicken Fra Diablo
Chicken Alfredo
Chicken Cordon Bleu
Chicken Piccata





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PORK ENTREES:

Sausage Sautee

Italian sausage, grilled then sautéed with sweet peppers & onions.

Roasted Pork loin with Wild Mushroom Sauce

Pork tenderloin roasted and served with a wild mushroom sauce.

Roasted Pork Loin with Apples

Pork tenderloin stuffed with apples, fontina cheese and walnuts.

BEEF ENTREE*:

Roasted Beef Tenderloins

served with your choice of the following:

- Béarnaise sauce
- Red wine reduction
- Brandy peppercorn sauce
- Creamy horseradish
- Wild mushroom sauce



SEAFOOD ENTREES*:

Salmon Piccata

Prepared with lemon, white wine and capers.

Jerk Spiced Mahi Mahi

Jerk rubbed Mahi Mahi steaks topped with fresh mango salsa.

Parmesean Pollack

Pollack filets are coated in tomato sauce, breaded and baked.

Hawaiian Shrimp Skewers

Jumbo grilled shrimp and pineapples on skewers.

VEGETABLES:

Balsamic Glazed Asparagus

Asparagus spears pan glazed with vinegar and olive oil.

Green Beans Almondine

French green beans steamed and tossed with butter and sliced almonds.

Ratatouille

Diced squash and zucchini sautéed with tomatoes, sweet peppers, garlic and basil

Seasonal Roasted Vegetables

Seasonal vegetables brushed with olive oil, herbs and roasted to perfection

Baby Carrots

Tender baby carrots glazed with brown sugar.





STARCHES:

Artichoke Smashed Potatoes

Potatoes pureed with cream and garlic marinated artichokes.

Saffron Rice

Fragrant basmati rice, baked with saffron.

Wild Rice

Wild rice tossed with dried cranberries, apricots and toasted pecans.

Roasted Red Potatoes

Red potatoes tossed with light virgin olive oil, fresh herbs, sea salt and oven roasted.

Pasta selection

Choice of pasta tossed with choice of sauce (marinara, alfredo, basil pesto, white wine parmesan)

Loaded Baked Potato

Plump russet potatoes served with bacon, butter, cheese, scallions and sour cream.

Vegetable Confetti Pilaf

Toasted long grain rice finished with diced farmer's market vegetables.

Mashed Potatoes

Potatoes whipped with creamy butter and roasted garlic.

