

Hot Stuff

Chicken

7.00 per guest

(Chicken Dijon) Baked breast of chicken seasoned and covered in a creamy Dijon mustard sauce.

(Chicken Hollandaise) Breast of chicken rolled and seasoned in house crumbs and butter baked and covered in a rich hollandaise sauce.

(Chicken Marinara) Breaded chicken breast smothered with a special tomato marinara and topped with mozzarella cheese, served over linguini.

(Chicken Tetrazzini) Penne Pasta noodle casserole filled with tender chicken, sautéed mushrooms, and three cheese combination and topped with toasted bread crumbs.

(Italian Chicken) Spinach and ricotta stuffed chicken breast wrapped in sliced prosciutto and baked.

Fish

8.25 per guest

(Salmon Alfredo) Tender Smoked Salmon in a creamy garlic Alfredo sauce tossed with penne noodles

(Parmesan Halibut) 6 oz portion of halibut crusted with parmesan cheese seared and served with lemon and tartar.

(Shrimp Scampi) Large prawns served in linguini with a delicious white wine and lemon scampi sauce with asparagus, snap peas, green beans and carrots.

(Coconut Shrimp) Large Prawns battered in a crunchy coconut batter, fried and served with warm dark rum and orange marmalade sauce on the side.

(Crab Cakes) Hand formed Louisiana Crab cakes with fresh lemon and Creole tarter sauce.

(Simply Salmon) Tender center cut salmon fillet served with a creamy piccata sauce.

Beef

9.00 per guest

(Beef Tenderloin) Oven roasted peppercorn beef tenderloin served and sliced with a creamy horseradish sauce and hot au jus.

(Steak Stroganoff) Sirloin steak, onions, garlic, and fresh mushrooms in a creamy sauce served over egg noodles. (\$7.00 per guest)

(Flank Steak) Marinated and grilled and served with your choice of sauces

(Roasted Peppers) Ground sirloin beef stuffed Bell Peppers with onion, tomato, rice and cheese and well roasted. (\$7.00 per guest)

(Carne Asada) Steak Fajitas with sautéed vegetables, beans, rice, warm tortillas and all the condiments.

Pork

\$7.50 per guest

(Pork Tenderloin) Seared Pork Tenderloin roasted and sliced served with apples and cranberries.

(Pork Chops) Gently seasoned pork chop seared and baked to perfection.

(Bourbon Ham) Orange and Bourbon soaked Ham sliced thick and served with a warm glaze.

(Anduille Sausage) Pasta sundried tomato, feta, artichokes olives

Vegetarian

6.00 per guest

(Vegetarian Lasagna) Eggplant and Spinach layered with lasagna noodles, bell peppers, onion and three cheeses.

(Vegetable Stir Fry) A large assortment of fresh cut vegetables in teriyaki sauce with noodles, served on rice.

(Mushrooms) Wild mushroom strudel or stuffed Portobello mushrooms

Kids (10 & Under)

6.00 per guest

Chicken Fingers/ Fresh Cut Vegetables with ranch dip

Mac and Cheese/ Fruit Platters or Fruit Cups

Mini Corndogs / Cottage Cheese and Peaches

Spaghetti / Green Salad and Rolls

