

# Create Your Own Menu

Choose from the entrees and side dishes below to create your own menu that can be added to the "Complete Reception Package". You may also substitute any of the items in one of our existing menus. Price adjustments may apply.

## Beef Entrees

- Braised Cabernet Baron of Beef Carved to Order
- Rosemary Wild Rice Stuffed Filet Mignon with Brandy Demi Glaze
- Pan Seared Filet Mignon with Roasted Garlic Sauce
- Caramelized Onion Meatloaf
- Beef Tenderloin with Shallot Red Wine Glaze
- Honey Bacon Wrapped Filet Mignon Carved to Order
- Beef Stew with Vegetables
- Beef and Pepper Teriyaki Kabos
- Grilled Market Steak with Sugar Onions
- Grilled Tri Tip of Beef with Garlic Mustard Crust Carved to Order
- Prime Rib with Spicy Horseradish Carved to Order
- Balsamic Marinated and Grilled Strip Steak with Scallions
- Provencal Grilled Filet Mignon with Sherry Mushrooms
- Tapenade Beef
- Herb Grilled New York Steak
- Savory Short Ribs with Cognac Demi Glaze
- Beef Stroganoff
- Sirloin Fajitas
- Garlic Roasted Tri Tip Carved to Order
- Four Cheese Sirlon Stuffed Peppers
- Stir Fry Sesame Beef with Pea Pods
- Oven Roasted Garlic Pot Roast Carved to Order
- Beef Stock Rib Eye Roast Carved to Order
- Sicilian Short Ribs with Cabernet Plum Tomatoes
- Sage Peppercorn Baron of Beef Carved to Order
- Sirloin, Carmelized Onion and Cheese Stuffed Peppers

## Poultry Entrees

- Caribbean Chicken Breast
- Roasted Cornish Hen with Apple Ginger Sauce
- Teriyaki Glazed Turkey Breast
- Broiled Lemony Glaze Chicken Breast
- Tarragon Butter Baisted Turkey
- Chicken Caccatori
- 1/4 Herb Roasted Chicken
- Walnut Cheese Stuffed Chicken Breast Florentine
- Coconut Chicken Pineapple Chutney
- Rosemary Chicken with Mushroom Ragout
- Moroccan Cornish Hen
- Chicken Fajita
- Stuffed Chicken Breast with Wild Rice & Brandy Demi Glaze
- B-B-Q Honey Chicken - Breast, Wing, Leg, Thigh
- Savory Rice Stuffed Cornish Hen with Peach De Blanc
- Mesquite Grilled Chicken Breast with Melon Salsa
- Coriander Mustard Seed Glazed Chicken Breast
- Rosemary Chicken Breast with Mushroom Ragout
- Marengo Chicken Breast
- Champagne Chicken Breast
- Chicken Marsala with Porcini Mushroom
- Rotisserie Chicken Half with Cranberry Relish
- Chicken Enchilada
- Chicken Saltimbaca
- Honey Glazed Chicken Breast
- Cajun Chicken Breast
- Garlic Roasted Chicken Breast
- Teriyaki Chicken Breast
- Sesame Chicken Breast
- Creamy Cognac Mushroom Chicken Breast

## Pork, Ham, & Lamb Entrees

- Anise Butter Baisted Pork Loin Carved To Order
- Sugar Glazed Pork Tenderloin Carved To Order
- Pear Shaped Cidar Ham Carved To Order
- Pan Fried Pork Chops with Mango Pineapple Salsa
- Jerk Pork with Rum Demi Glaze Carved To Order
- Carmelized Virginia Baked Ham Carved To Order
- Maple Chipolte Pork Roast Carved To Order
- Roasted Pork with Orange Whisky Glaze Carved To Order
- Breaded Pork Chops with Apple Cream Sauce
- Honey B-B-Q Pork Spareribs
- Stuffed Pork Chops with Brandy Demi Glaze
- Grilled Pork Chops with Champagne Onion Ragout
- Roasted Leg Of Lamb with Fresh Herb Rub Carved To Oder
- Majoram Mint Roasted Leg Of Lamb Carved To Order
- Garlic and Rosemary Rack of Lamb Served with Mint Aioli
- Roasted Sherry Marinated Lamb Chops
- Southwest Pork Brochettes
- Grilled Italian Sausage with Tri Color Peppers and Onions

## Veal Entrees

- Veal Scallopini
- Veal Parmesan
- Veal Picata
- Sauted Veal with Rosemary and Thyme
- Veal Florentine
- Veal Marsalla
- Veal Saltimbaca
- Veal Oscar
- Veal Stew

# Create Your Own Menu

Choose from the entrees and side dishes below to create your own menu that can be added to the "Complete Reception Package". You may also substitute any of the items in one of our existing menus. Price adjustments may apply.

## Fish & Shellfish

- Halibut Puttanesca Tomato, Olives, Anchovy Rosemary Sauce
- Oven Roasted Halibut with Orange Glaze
- Cajun Catfish
- Seafood Chopino
- Calamari Dore with Lemon Caper Sauce
- Riesling Poached Salmon
- Braised Swordfish with Lemon Thyme Butter
- Seared Salmon with Creamy Leek Sauce
- Fish Stew with Cucumber Broth
- Chilled King Crab with Spicy Cocktail Sauce
- Grilled Oysters with Red Pepper Mayo
- Terriaki Shrimp Pineapple Kabobs
- Dill Marinated Mahi Mahi
- Battered Sole Grenobloise with Lemon Capers
- Grilled Tuna with Orange Mint Chutney
- Clams & Mussles with Garlic Butter Wine Sauce
- Swordfish Kabobs Grilled with Olive Pesto
- Rosemary Grilled Trout
- Braised Cod with Tomato, Oregano and Garlic
- Stripped Bass with Ginger Lemon Sauce
- Roasted Salmon with Chardonay Bernaise
- Grilled Tuna Steaks with Balsamic Tomato Glaze
- Firecracker Prawn Skewers
- Baked Clams with Pinenuts and Basil
- Seared Scallops Nicolese
- Seafood Newburg with Shrimp, Lobster and Scallops
- Sole Truffle, Leaf Spinach & Cheese with Champagne Sauce
- Red Snapper with Roasted Red Pepper and Onion

## Pasta Entrees

- Cheddar Cheese Babalushi
- Three Cheese Manicotti with Tomato Basil Cabernet Sauce
- Beef Ravioli with Meat and Whole Tomato Bolognese
- Spaghetti with Asparagus Mushroom Beshemel
- Rigatoni Sicilian
- Penne with Grilled Onion Sausage Bolognese
- Macaroni Formaggioi with Prosciutto
- Farfalle with Grilled Vegetable with Olive Oil and Garlic
- Pesto Del Mar with Basil Scallops
- Tortellini Fresco with Broccoli Florets
- Creamy Lemon Fettuccine with Asparagus and Artichokes
- Ricotta & Scallion Stuffed Shell Palmadora
- Sausage Cannaloni with Meat Marinara
- Lobster Ravioli with Tomato Champagne Sauce
- Gnocchi with Artichoke Basil Beshemel
- Vincenti Farfalle with Artichoke Asigo Herb Cream Sauce
- Wild Mushrrom Pasta Purses with Basil Cream Sauce
- Fussili with Grilled Mushroom Tomato Marinade
- Stripped Sunfried Tomato/Basil Ravioli with Lite Lemon Parsaly Wine Sauce
- Orange Pepper Pasta Purses with Chicken & Mushroom Topped with Four Cheese Sauce
- Pasta Chateau
- Seafood Florentine Clams, Shrimp & Scallops
- Primavera Verde
- Lemon Pepper Scampi
- Penne Palmadora
- Greek Farfalle Feta, Artichoke, Plum Tomatoes
- Lasagne Florentine
- Roasted Chicken and Garlic Mustocholi
- Napa Tortellini
- Penne with Wild Mushroom and Spinach Cream Sauce
- Classic Lasagne with Meat Marinade
- Clams Linguini
- Creamy Pesto Farfalle
- Fettuccini Alfredo
- Cheese Ravioli with Lobster Garlic Champagne Sauce
- Sausage Tortellini with Tomato Marinade
- Cheese Tortellini Carbonara

## Garden Salads

- Spinach, Tomato & Cucumber with Creamy Artichoke Dressing
- Splendid Ceasars
- Shrimp Ceasars
- Chicken Ceasars
- Mediterranean Garbanzo with Mandarin Orange Vinagerette
- Shrimp Almondine with Toasted Almond Vinagerette
- Roguefort Carmelized Walnut Salad w/ Balsamic Vinagerette
- Candied Pear Spinach Salad with Tangy Rosemary Vinagerette
- Baby Spinach Honey Raspberry Dressing Crumbled Blue Cheese & Bacon
- Frisee Salad with maple Vinagerette
- Shrimp Salad with Tangy Thousand Island Dressing
- Guava Greens with Sundried Tomato Dressing
- Spring Garden Green with Dressing On The Side
- Greek Goddess Lemon Parsley Dijon Dressing
- Anise Salad with Lemon Balsamic Vinagerette

# Create Your Own Menu

Choose from the entrees and side dishes below to create your own menu that can be added to the "Complete Reception Package". You may also substitute any of the items in one of our existing menus. Price adjustments may apply.

## *Cold Side Dishes*

- Shrimp Maruzze
- Greek Tripolino
- Sicilian Tomato Cucumber Vinaigrette
- Macaroni and Egg
- Artichoke Parmesan Fussili
- Creamy Pesto Farfalle with Peas
- Pinto Bean Rice Corn Salad with Tomato and Onion Garlic Oil
- Cauliflower Bacon Broccoli Salad with Golden Raisin Mayo Aioli
- Antipasto Freddo
- Potato Nicose
- Peppered Rice
- Thai Noodle Salad
- Rice Salad with Lemon Dill
- Shrimp Veracruz
- Coconut Cole Slaw
- Coco Loco Shrimp Salad
- Tortellini Scandonti

## *Hot Potato & Rice Side Dishes*

- Twice Baked Potatoes
- Pinenut and Basil Rice
- Scalloped Potatoes
- Chive Roasted White Potatoes
- Spanish Rice
- Toasted Pecan Sweet Potatoes
- Cheddar and Chive Twice Baked Potatoes
- Coconut Rice
- Baked Potato Bar
- Steamed Rice
- Velvety Rosemary Potatoes
- Potato and Shallot Gratin
- Curried Rice Pilaf
- Spicy Garlic Mashed Potatoes
- Nuttled Wild Rice
- Rice Pilaf
- Chive and Onion Mashed Potatoes
- Herb Roasted Red Potatoes
- Dilled New Potatoes
- Saffron Rice

## *Hot Vegetable Side Dishes*

- Woodsy Mushroom Saute
- Cream Spinach with Leeks
- Refried Beans
- Ginger Candied Carrots
- Polenini Tomatoes
- Creamed Spinach Stuffed Zucchini Cups
- Chilled Asparagus with Dill Cucumber Sauce
- Baby Sweet Peas with Caramelized Pearl Onions
- Cognac Snow Peas
- Spicy Green Beans with Bacon
- Sherry Ginger Stir Fry Zucchini
- Vegetable Stir Fry with Sesame Marinade
- Garlic Vegetables with Cashews
- Long Grain Rice, Mushroom & Cheese Stuffed Pepper
- Chilled Artichoke with Lemon Parsley Aioli
- Oven Baked Butternut Squash with Garlic & Butter
- Wild Rice Tomato Cheese Stuffed Zucchini

## *Gourmet Soups*

- Poached Salmon Leek Soup
- Potato Seafood Chowder
- Cilantro Gazpacho
- French Onion
- Creamy Mushroom
- Three Cheese Broccoli
- Potato Leek
- Vegetable Minestrone
- Artichoke and Asparagus Bisque
- Potato and Bacon
- Broccoli Leek Soup
- Fire Roasted Creamy Tomato Bisque
- Mexican Black Bean Soup
- Crab Corn Chowder
- Creamy Roasted Chicken and Potatoe
- Salmon Chowder
- Fisherman's Chowder
- Butternut Squash
- Creamy Spinach
- Watermelon Gazpacho
- Pea Bisque with Smoked Ham