

Immaculate Cuisine

Additional Buffet Entrées & Plated Dinners

Dinner Items:

Chicken

Grilled Chicken Toscana

marinated in fresh garlic, herbs, and extra virgin olive oil, then grilled and topped with fresh tomato Bruchetta, and parmesan cheese.

Blackened Chicken Breast

with light tomato cream sauce.

Chicken Picatta

seared chicken breast with fresh herbs, lemon, capers, and white wine cream sauce.

Chicken Marsala

marinated chicken breast, seared with shallots, garlic, fresh mushrooms, and finished with a marsala wine reduction & chicken demi glace.

Chicken Scallopini

lightly breaded chicken breast with a white wine mushroom sauce.

Chicken Fra Diablo

seared chicken breast tossed with penne, creamy tomato basil sauce, parmesan, capers, and sherry.

Chicken Frances

seared chicken breast with fresh herbs, sun dried tomatoes, and a lemon chardonnay cream reduction.

Stuffed Chicken Florentine

stuffed chicken breast with spinach, mushrooms, Julesburg Swiss, & finished with a white wine cream sauce.

Mojo Grilled Chicken with Black Bean & Corn Salsa

marinated in citrus, garlic, Cuban herbs, spices, topped with a black bean & corn salsa, and melted pepper jack cheese.

Champagne Dijon Chicken

chicken breast seared and finished in a creamy Dijon champagne sauce with capers.

Cordon Bleu

chicken breast rolled with black forest ham & Brie, finished with a Dijon sauce.

Chicken Wellington

seared chicken breast wrapped in puff pastry with mushrooms & herbs, finished with a red wine demi glace.

Chicken Saltimbocca

chicken breast seared with prosciutto & sage, finished with smoked provolone & a roasted red pepper sauce.

Chicken Parmesan

lightly breaded parmesan crusted chicken breast topped with Mozzarella, parmesan, and basil marinara sauce.

Balsamic Pesto Chicken Pasta

penne pasta tossed with grilled chicken, olives, artichoke hearts, sun dried tomatoes, basil pesto, toasted pine nuts, balsamic glaze, and crumbled feta.

Chicken Carbonara

grilled chicken with pasta, bacon, ham, peas, & a parmesan cream sauce.

Grilled Chicken Alfredo

herb grilled chicken with bowtie pasta & parmesan Alfredo Sauce.

Jerk Chicken Pasta

jerk seared chicken with a roasted red pepper cream sauce, penne pasta

Tuscan Chicken Tortellini

cheese tortellini with grilled chicken, roasted red pepper & sundried tomato cream sauce, and parmesan.

Cajun Jambalaya

blackened chicken breast with andouille sausage, peppers, onions, tomatoes, & rice.

Penne Ala Vodka

Shrimp & chicken tossed in a tomato & Vodka cream sauce, with parmesan & scallions

Vegetarian

Pasta Primavera

fresh garden vegetables tossed with light parmesan cream sauce & bowtie pasta.

Pesto Pasta with Toasted Pine Nuts

orzo pasta, olives, artichoke hearts, peppers, onions, sun dried tomatoes & feta topped with toasted pine nuts.

Penne with Gorgonzola Cream

penne pasta tossed with a gorgonzola cream sauce with, kalamata olives, & spinach.

Grilled Vegetables & Saffron Pearl Pasta

seasonal colorful peppers, onions, mushrooms, carrots, squash, zucchini, tossed with pearl pasta.

Grilled Marinated Portobello with Rice Jardin

marinated Portobello grilled & served over garden style rice & finished with balsamic tomatoes.

Pacific Rim Stir Fry

fresh broccoli, peppers, onions, Napa & purple cabbage, mushrooms, carrots, celery, squash & zucchini, water chestnuts, ginger, garlic, and scallions.

Beef and Pork

Steak Marsala

tender steak tips cooked with shallots, garlic, mushrooms, and a marsala demi glace.

Roasted Top Round

slow roasted with rosemary, garlic, and onion, carved with ajus, horseradish sauce, chipotle, and Dijon mustard. (Pre-Carved or with carving attendant)

Grilled London Broil

marinated, grilled, and carved with grilled onions, ajus, horseradish, and Dijon.

Grilled Steak Fajitas (Chicken Available too)

marinated and grilled with peppers, onions, salsa, lettuce, cheese, guacamole, and sour cream.

Lasagna Al Forno

this classic is baked with choice ground beef, Italian sausage, parmesan, mozzarella, & basil.

Slow Roasted Prime Rib

Spaghetti with Meat Sauce or Meat Balls

Grilled Chimi Churri Steak

marinated, grilled, and carved with sautéed peppers, onions, chipotle sauce, balsamic glaze, and horseradish cream sauce.

Steak Dianne

seared beef tenderloin medallions flambéed with brandy, mushrooms & finished with a Dijon demi glace.

Beef Stroganoff

tender tips of beef, and fresh mushrooms, slow cooked and served with buttered egg noodles with a demi & sour cream sauce.

Beef Bourguignon

tender seared beef, slow cooked with burgundy, bacon, onions & mushrooms, served with Rice Jardin.

Baked Ziti Tuscan Style (Turkey Sausage available)

ziti noodles layered and baked with Italian Sausage, garlic, onion, pomodoro tomato sauce, ricotta, mozzarella, & parmesan cheeses.

Grilled Italian Pork Loin

marinated with fresh rosemary, garlic, and extra virgin olive oil, grilled and carved with lightly caramelized onions, and ajus.

Bourbon Grilled Pork Tenderloin

marinated and grilled with a bourbon glaze, then finished with grilled onions, peppers, & mushrooms.

Pork Roulade

stuffed pork loin pinwheel roasted with a sausage, sage, and onion stuffing.

Caribbean Jerk Roasted Pork Loin

sweet & spicy rubbed pork loin, roasted & seared with an orange pineapple glaze.

Chipotle Pork

bone-in pork chops with peppers, onions & brandy honey chipotle sauce.

Seafood

Grilled Shrimp & Scallop Pasta

with asparagus tips, ham, peppers, garlic, onions, and a parmesan cream sauce tossed with penne.

Onion & Herb Baked Salmon

seared & with dill & a lemon butter sauce.

Grilled Salmon Filet

lightly marinated and grilled with dill, sea salt, and cracked pepper, served with an artichoke tomato relish.

Grilled Mahi Mahi with Citrus Herb Butter

California Grilled Fish Tacos

soft tacos with salsa fresca, red onions, guacamole, shredded lettuce, cheese, and sour cream.

Tequila Shrimp with Santa Fe Rice

marinated shrimp tossed with Santa Fe rice, including black beans, corn, peppers, onion, cilantro & salsa.

Grilled Balsamic Shrimp with Pearl Pasta

jumbo shrimp and fresh herbs, grilled & tossed with pearl pasta, sun dried tomatoes, olives, peppers, onions, basil, with toasted pine nuts, feta, & balsamic glaze.

Tuscan Style Shrimp Scampi

with sun dried tomatoes, artichoke hearts, lemon, garlic, basil, & white wine butter sauce.

Crab Stuffed Flounder

with royal lump blue crab stuffing & a lemon butter caper sauce with white wine & parsley.

Bahamas Style Mahi Mahi

marinated & grilled with a coconut rum sauce & fresh mango pineapple salsa.

Cajun Shrimp Jambalaya

blackened jumbo shrimp, andouille sausage, peppers, onions, tomatoes, & rice.

Coquille St. Jacques

scallops & mushrooms baked in mornay sauce & topped with parmesan cheese & piped potatoes.

Super Lump Crab Cakes

lump crab panko encrusted and served with our signature lemon caper sauce.

Sides

Sautéed Green Beans & Julienned Carrots

Citrus Green Beans

Grilled or Sautéed Fresh Seasonal Vegetables
assortment of yellow squash, zucchini, peppers, onions, & carrots.

Lemon & Herb Roasted Potatoes

Baked Potatoes & Sweet potatoes

Twice Baked Potatoes

Roasted Root Vegetables

Baked Acorn Squash with maple butter

Butternut Squash with cinnamon butter & candied pecans

Orzo Pilaf

Rosemary Roasted Red Potatoes

Roasted Shallot and Garlic Mashed Potatoes

Sweet Mashed Potatoes

Savory Sweets

Potato Croquettes

Black Beans & Yellow Rice

Santa Fe Rice with black beans and corn

Garden Rice

Coconut Rice with fruit

Peas & Rice

Pasta Alfredo, Marinara, Pesto, Ala Vodka, Mac & cheese