



Additional Buffet Entrées & Plated Dinners

## **Dinner Items:**

### **Chicken**

#### Grilled Chicken Tuscana

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