



Plated Options

Chicken Marsala

Grilled chicken breast topped with a mushroom marsala sauce, smashed potatoes, and asparagus.

Chicken Fontina

Dusted in bread crumbs, stuffed with fontina cheese, mushroom chardonnay sauce, roasted paprika potatoes, and broccoli aoli.

Caribbean Chicken

Grilled chicken breast, citrus rice, sautéed spinach and red pepper, with a coconut tarragon cream sauce.

Chicken Picatta

Grilled chicken breast with a lemon caper butter sauce, served on a grilled vegetable risotto topped with a parsley herb garnish.

Portabella en Croute

Marinated portabella mushroom wrapped in a golden puff pastry and stuffed with green and red peppers sautéed in fresh herbs and boursin cheese served with marinara and sautéed asparagus.

Sliced Beef

Encrusted with gorgonzola cheese, topped with a mushroom demi glaze, home made mashed potatoes, sautéed spinach and red pepper. +1

Grilled Salmon

Grilled salmon, citrus rice, and sautéed asparagus with a tarragon cream sauce. +1

Chicken Cranberry

Stuffed with a fresh sage and cranberry bread dressing, port demi glaze, home made mashed potatoes, and broccoli aoli. +1

Beef Tenderloin

Merlot demi glaze, sautéed leeks, and grilled vegetable risotto. +3

Chicken & Salmon

Grilled chicken breast, grilled salmon filet, citrus rice, sautéed asparagus, with a coconut tarragon cream sauce. +6

Tenderloin & Chicken

Sliced beef tenderloin, grilled chicken breast, wild mushroom demi glaze, home made mashed potatoes, and broccoli aoli. +6

Chicken & Shrimp

Grilled chicken breast, jumbo grilled prawns, tarragon cream sauce, and grilled vegetable risotto. +7

Tenderloin & Shrimp

Sliced beef tenderloin with a mushroom demi glaze, crab stuffed prawns drizzled with a tarragon cream sauce, home made mashed potatoes, sautéed spinach, and red peppers. +13/guest