

Includes disposable plates, utensils, and napkins, your choice of three accompaniments (salad, vegetable, and starch), and bread service.

## **Chicken Piccata**

Sautéed Boneless Breast with Lemon Caper Sauce

## **Chicken Breast Brittany**

Apple Almond Stuffed Chicken Breast with Supreme Sauce

## **Chicken Champagne**

Sautéed Boneless Chicken Breast with Champagne Cream Sauce

## **Chicken Asiago**

Boneless Breast stuffed with Spinach, Sun-Dried Tomatoes, Pine Nuts, & Asiago Cheese and sliced into Medallions  
Served in a light Tomato Buerre Blanc

## **Chicken Wellington**

Chicken with Spinach Duxelles, White Wine, & Cheddar Cheese  
Wrapped in a Puff Pastry

## **Chicken Breast Roulade**

Chicken Breast Stuffed with Boursin Cheese, Baby Spinach, Roasted Peppers, Served with Smoked Paprika Cream.

## **Prime Rib of Beef**

12oz Slow Roasted

Served with Horseradish Cream Sauce & Au Jus

## **Sliced Inside Round of Beef**

Rolled and topped with Chasseur Sauce

## **Sliced Roast Tenderloin of Beef**

Served with Sauce Béarnaise

## **New York Strip Steak**

12oz Char Grilled

Served with Maitre d' Hotel Butter

## **Twin Pork Chops Grant Style**

Grilled and topped with Garlic & White Wine

Finished with Tomatoes, Mushrooms, & Balsamic Vinegar

## **Roast Pork Loin**

Served with Honey Dijon Sauce

## **Roast Pork Tenderloin**

Served with Raspberry Vinaigrette & Sun-Dried Cherry Relish

## **Baked Orange Roughy**

Baked with Lemon Pepper, served with Chive Butter Sauce

## **Seafood Pasta**

Baby Shrimp, Scallops, & Crab tossed with Fettuccini & Cardinal Sauce

## **Encrusted Swordfish**

Breaded with Parmesan & Pan-Seared with Lemon Buerre Blanc

## **Braided Atlantic Salmon**

Pan Fried Salmon with Champagne Dill Cream