

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

Choose ONE Chef Carved or Chef Attended Entrée

Chef Carved Selections

- Inside Round of beef with Chasseur sauce
- Prime Rib of beef Au Jus Sauce and horse radish cream
- Aged Beef Tenderloin with choice of bernaise or red wine reduction
- Dijon Encrusted Rack of Lamb
- Pork Loin
Choice of Ginger and Cranberry or Rosemary Sage
- Venison Loin Maria with Chanterelles and Dried Cherries
- Tavern Ham
- Turkey Breast
Choice of Oven Roasted or Herb Grilled

Chef Attended Selections

- Citrus Snapper with Mango Relish
- Roast Duckling with Pomegranate Molasses Glaze
- Rock Cornish Game Hen
- Beef Wellington
- Veal Chop Portofino
- Veal Oscar

Also includes your choice of ONE of the following Entrées

Chicken Breast Champagne

Lightly Breaded, Sautéed Chicken Breast tossed in a Champagne Cream Sauce

Roast Pork Loin

Served with Sautéed Spinach and Red Peppers

Chicken Wellington

Wrapped in a Puff Pastry

Tilapia Parmesan

Breaded with Parmesan Cheese and pan seared with Piccata Sauce

Stuffed Pork Chop

Stuffed with Mushrooms, Herbs, and Cheese

Chicken Asiago

Stuffed Chicken Breast with Sautéed Spinach topped with a Creamy Asiago Sauce

Chicken Lorraine

Prosciutto Ham, Spinach, Swiss Cheese with Lemon Herb Sauce

Citrus Grilled Tuna Steak

Served with Three-Fruit Salsa

Beef Tenderloin Tips Diane

Served with Egg Noodles

Osso Bucco (\$1.25)

Braised Veal Shanks in Red Wine Vegetables and Tomatoes

Shrimp Scampi with Linguini Pasta

Served with a Lemon Butter Sauce

Grilled Chicken with Shellfish Paella

Grilled Chicken Breast, Shrimp, Crab and Scallops