

## Dinner Entrees

### BEEF ENTREES

#### Filet Mignon

with a Blackberry Port Reduction  
Herb Steamed New Potatoes  
Garlic Fried Green Beans  
Mixed Greens with Cranberries, Candied Pecans & Blue Cheese  
Sourdough Rolls & Sweet Butter  
Fresh Fruit Platter  
Individual Chocolate Raspberry Domes  
Assorted Sodas & Water  
\$28.60 per person

#### Grilled New York Steak

with Morel Mushrooms in a Port Reduction  
Steamed New Potatoes with Fresh Herbs  
Grilled Asparagus Marinated in Olive Oil & Balsamic Vinegar  
Mixed Green Salad with Caramelized Pecans, Cranberries & Blue Cheese  
Fresh Fruit Platter  
Sourdough Rolls & Butter  
Pear Tarts  
Assorted Sodas & Water  
\$26.40 per person

#### Jamaican Jerk Flank Steak with Dirty Rice

Black Beans with Andouille Sausage  
Serrano Chiles & Thyme  
Fried Plantains  
Potato Bread with Butter  
Fresh Fruit Platter  
Mango Mousse Cake  
Assorted Sodas & Water  
\$21.00 per person

#### Roast Prime Rib of Beef

with Creamy Horseradish  
Mashed Potatoes with Spinach & Gruyere  
Creamed Corn with Cayenne  
Hearts of Romaine Salad with Bay Shrimp  
Assorted Puglisi Dinner Rolls & Butter  
Fresh Fruit Platter  
Chocolate Torte Cake  
Assorted Sodas & Water  
\$26.4 per person

#### Tri Trip Marinated in Lime Tequila

with Peppercorn Sauce  
Garlic Mashed Potatoes  
Roasted Vegetable Medley  
Garden Green Salad with Tomato, Cucumber & Mushroom  
Sourdough Rolls & Sweet Butter  
Fresh Fruit Platter  
Apple Tartlets  
Assorted Sodas & Water  
\$22.00 per person

## POULTRY ENTREES

### Chicken Marsala with Mushrooms

Eggplant Parmesan  
Cheese Tortellini in a Marinara Sauce  
Garden Salad with Garbanzo & Kidney Beans  
Sourdough Rolls & Butter  
Fresh Fruit Platter  
Strawberry Short Cake  
Assorted Sodas & Water  
\$19.50 per person

### Chicken Parmesan

Cheese Tortellini in a Marinara Sauce  
Sautéed Julienned Vegetables  
Italian Salad with Garbanzo & Kidney Beans, Olives, Tomato,  
Parmesan Cheese & Sweet Italian Vinaigrette  
Sourdough Rolls & Butter  
Fresh Fruit Platter  
Tiramisu  
Assorted Sodas & Water  
\$19.80 per person

### Chicken Piccata

with White Wine & Capers  
Citrus Rice Pilaf  
Steamed Vegetables with Cider Cream Reduction  
Hearts of Romaine Salad with English Cucumbers & Plum Tomatoes  
Assorted Dinner Rolls & Butter  
Fresh Fruit Platter  
Peach Cobbler  
Assorted Sodas & Water  
\$18.70 per person

### Full Japanese Catering

Teriyaki Chicken & Beef  
Steamed Rice  
Vegetable & Shrimp Tempura  
Mixed Green Salad with Shredded Carrots, Shredded Cabbage  
& Wasabi Dressing  
California Rolls  
Almond Cookies  
Assorted Sodas & Water  
\$19.80 per person  
(Minimum order for 25 people)

### Grilled Chicken Breast with Mango Salsa

Lemon Steamed White Rice  
Warm Black Beans  
Cilantro & Tomato Spring Green Salad with Sweet Italian Dressing  
Warm Tortillas  
Fresh Fruit Platter  
Key Lime Tarts  
Assorted Sodas & Water  
\$17.60 per person

### Roasted Turkey with Cranberries

Apple, Pecan & Sausage Stuffing  
Creamed Sweet Potatoes  
Garlic & Dill Glazed Carrots  
Spinach Salad with Mustard Dressing  
Fresh Fruit Platter  
Potato Bread with Sweet Butter  
Pumpkin Cheesecake (Seasonal)  
Assorted Sodas & Water  
\$19.80 per person  
(Minimum order for 25 people)

**Stuffed Chicken Breasts**

with Spinach, Mushrooms & Ricotta Cheese  
Portobello Mushroom & Shallot Rice Pilaf  
Garlic Fried Green Beans  
Garden Green Salad with Sweet Italian Dressing  
Fresh Fruit Platter  
Three Seed Dinner Rolls & Butter  
Lemon Bars  
Assorted Sodas & Water  
\$19.80 per person

**PORK ENTREES**

**BBQ Chicken & Pork Ribs**

Country Potato Salad with Herbs & Egg  
Baked Beans  
Cornbread with Honey Butter  
Mixed Green Garden Salad  
Fruit Platter  
Walnut Fudge Brownies  
Assorted Sodas & Water  
\$19.80 per person

**Stuffed Pork Loin**

with Cranberries, Mushrooms, Pecans & Apples in a Cider Sauce  
Rice Pilaf  
Green Beans Amandine  
Baby Salad with Blue Cheese & Walnuts  
Sweet Rolls & Butter  
Apple Pie  
Assorted Sodas & Water  
\$18.70 per person

**SEAFOOD ENTREES**

**Baked Salmon**

with Lemon Caper Sauce  
Cous Cous  
Sauteed Green Beans  
Mixed Greens with Cranberries, Candied Pecans, Blue Cheese  
Artisan Dinner Rolls  
Fresh Fruit Tart  
Assorted Sodas & Water  
\$21.00 per Person

**Baked Salmon**

with Watercress Hollandaise Sauce  
Lemon Rice  
Sautéed Julienned Vegetables  
Garden Green Salad with Cucumbers, Tomatoes, Red Onions,  
Mushrooms & Sweet Italian Dressing  
Dinner Rolls & Sweet Butter  
Fresh Fruit Platter  
Assorted Fruit Petit For's  
Assorted Sodas & Water  
\$21.00 per person

**Breaded Filet of Sole**

with Lemon Caper Butter  
Lemon Zest Rice Pilaf  
Green Beans with Garlic  
Butter Leaf Salad with Mandarin Oranges  
Sourdough Dinner Rolls with Sweet Butter  
Fresh Fruit Platter  
Lemon Bars  
Assorted Sodas & Water  
\$19.80 per person

**Seafood Paella**

with Clams, Scallops, Prawns, Chicken, Andouille Sausage, & Stuffed Olives  
Mixed Green Garden Salad  
Artisan Dinner Rolls with Sweet Butter  
Fresh Fruit Platter  
Crème Brulee Tart  
Assorted Sodas & Water  
\$22.00 per person  
(Minimum order for 25 people)

**Prawn Scampi**

with White Wine, Lemon, & Capers served on Angel Hair Pasta  
Spinach Soufflé with Lemon Zest  
Hearts of Romaine Salad  
Sourdough Dinner Rolls with Sweet Butter  
Fresh Fruit Platter  
Key Lime Tarts  
Assorted Sodas & Water  
\$22.00 per person  
(Minimum order for 20 people)

**PASTA ENTREES**

**Cheese Tortellini with Flaked Poached Salmon**

Cheese Tortellini with Roasted Red Peppers in a Creamy Pesto Sauce  
Grilled Vegetables Tossed with Olive Oil & Balsamic Vinegar  
Spring Greens Salad  
Fresh Fruit Platter  
Assorted Rolls & Butter  
Apple Tartlets  
Assorted Sodas & Water  
\$18.45 per person

**Linguini Salchicci Calabresa**

Sweet Italian Sausage, Tomato, Garlic & Roquefort Cheese  
Penne Pasta Puttanesca  
Olive, Tomato, Garlic & Capers  
Spinach Salad with Eggs, Sunflower Seeds & Bacon  
Italian Puglisi Bread  
Fresh Fruit Platter  
Biscotti  
Assorted Sodas & Water  
\$17.35 per person

**Penne Pasta**

with Prawns Topped with Fresh Dill  
Hearts of Romaine Salad with Shrimp  
Sourdough Rolls & Butter  
Fresh Fruit Platter  
Lemon Bars  
Assorted Sodas & Water  
\$17.60 per person

**Vegetarian Lasagna with Buffalo Mozzarella**

Thyme Scented Chicken & Portobello Mushroom Lasagna with Béchamel Sauce  
Hearts of Romaine Caesar Salad  
Garlic & Herb French Bread  
Fresh Fruit Platter  
Zebra Brownies  
Assorted Sodas & Water  
\$18.45 per person  
(12 people per lasagna)

## LAMB ENTREES

### Curried Lamb Stew

Steamed White Rice with Sweet Peas  
Spinach Feta & Onion Soufflé  
Spinach Salad with Tomato, Sunflower Seeds, Hard Boiled Eggs  
& Warm Garlic Mustard Dressing  
Assorted Dinner Rolls & Butter  
Fresh Fruit Platter  
Cinnamon Rice Pudding  
Assorted Sodas & Water  
\$21.00 per person  
(Minimum order for 25 people)

### Grilled Lamb Chops

Soy, Ginger, Garlic & Sesame Oil Marinade  
Creamy Polenta with Rosemary  
Eggplant, Red Pepper & Squash Ratatouille  
Spring Greens with Cilantro Vinaigrette  
Rosemary Sourdough Rolls & Butter  
Fresh Fruit Platter  
Petit Fours  
Assorted Sodas & Water  
\$25.30 per person

### Roasted Leg of Lamb

with Mushroom & Wine Sauce  
Wild Rice with Toasted Pecans  
Baby Carrots with Dill Butter & Brown Sugar  
Baby Green Salad with Currants, Brie Cubes & Balsamic Vinaigrette  
Fresh Fruit Platter  
Sourdough Rolls & Butter  
Peach Cobbler  
Assorted Sodas & Water  
\$24.20 per person  
(Minimum order for 25 people)

### Rosemary Pesto Rack of Lamb

Steamed New Potatoes with Mint Butter & Chives  
Sautéed Julienned Vegetables  
Garden Salad with Cucumbers, Tomatoes, Red Onions & Mushrooms  
& Sweet Italian Dressing  
Olive Puglisi Bread  
Fresh Fruit Platter  
Strawberry Tarts  
Assorted Sodas & Water  
\$27.50 per person

## *Children's Dinner Menu*

### Oven Fried Chicken Tenders

Served with Honey Mustard & Ketchup

### Bowtie Pasta

Served in a Marinara Sauce

### Garlic Bread

Topped with Mozzarella Cheese  
\$6.50 per child