



# *Entrées*

## *Beef and Pork*

*Prime Rib with Rosemary Au Jus*

*Tender Beef sauteed with Port Red Wine and Peppers*

*Pancetta wrapped Oven- Roasted Brisket served with a Balsamic Reduction*

*Filet Mignon with a Garlic Infused Demi-Glace*

*Stir Fry Beef in Roasted Sesame Soy Sauce*

*Hoisin Glazed Flank Steak with Sweet Vidalia Onions*

*Pork Tenderloin with a Brown Sugar Rum Glaze*

*Havana Roast Pork Tenderloin*

*Balsamic Glazed Pork Chops stuffed with Spiced Apples & Cornbread Stuffing*

*Grilled Rosemary Garlic New Zealand Baby Lamb Chops  
Served with a Rosemary Au Jus*

# *Poultry*

*Chicken Stuffed with Spinach in a Wild Mushroom Cream Sauce*

*Chicken Marsala with Mushrooms*

*Rosemary Chicken in a White Wine Sauce*

*Chicken Breasts stuffed with Couscous, Sun-dried Tomatoes & Kalamata Olives*

*Chicken Piccata with Fresh Basil, Sun-dried Tomatoes, Vidalia Onions & Imported Capers*

*Grilled Guava and Rosemary Glazed Chicken Breasts*

*French Chicken Breasts in an Orange-Tarragon Cream Sauce*

*Apricot Glazed Chicken with Dried Figs & Sage*

*Coconut Curry Chicken with Straw Mushrooms, Bell Peppers, & Onions*

*Pineapple Teriyaki-Glazed Chicken Breast*

*Florentine Prosciutto wrapped Chicken Breast*

*Sage Roasted Chicken with Madeira Sauce*

*Roast Chicken and Potatoes with Balsamic-Black Pepper Sauce*

*Chicken Marbella*



# *Seafood*

*Pecan-Crusted Mahi-mahi with Orange-Mango Chutney*

*Spanish Seafood Paella*

*Mahi-mahi in a Lemon Caper Sauce*

*New Orleans Jambalaya with Shrimp, Sausage & Chicken*

*Fish sauteed with Spinach & Onions in Garlic-Soy*

*Shrimp and Scallops in a Garlic Cream Sauce*

*Pan-seared Dolphin in a Lobster-Crab Brandy Cream Sauce*

*Fresh Florida Snapper with Sauteed Spinach in a Pinot Noir Butter Sauce*

*Pan Seared Basil Pesto Crusted Salmon  
Served with a Lemon Aioli Sauce*

*Classic Tomato Saffron Seafood Stew with an Assortment of Fish,  
Shellfish and Spices*

*Thai Coconut Shrimp with Jasmine Rice*

*Pistachio-crusted Tilapia with Shrimp & Mango Ravioli*



# *Italian Cuisine*

*Classic Chicken Parmesan with Oven-Roasted Tomatoes & Smoked Mozzarella*

*Penne with Chicken & Roasted Peppers in a Pesto Sauce*

*Meat Lasagna in Pink Sauce*

*Vegetable Lasagna in a Cream Sauce*

*Cajun Shrimp, Zucchini, and Peas with Penne Pasta in a Roasted  
Red-Pepper Cream Sauce*

*Bowtie Pasta with Chicken and Chorizo in Pink Sauce*

*Linguine with Lobster, Shrimp & Calamari in a Fresh Garlic-Tomato  
Basil Sauce*

*Butternut Squash Filled Ravioli in a Walnut Butter Cream Cheese Sauce*

*Chicken Florentine with Linguini in a Creamy Parmesan Butter Sauce*

*Lobster Ravioli in a Saffron Zucchini Sauce*

*Fusilli alla Carbonara*

*Fettuccine with Salmon in a Vodka Sauce*

*Tortellini Gratinee with Béchamel Sauce and Pecorino Romano Cheese*

*Three Cheese Tortellini with Caprese Sauce*



# *The Side*

*Thyme Roasted Russet Potatoes*

*Duchess Mashed Potatoes with Parmesan Cheese*

*Garlic Mashed Potatoes*

*Herb Potatoes au Gratin*

*Basmati Wild Rice*

*Turkish Onion Rice*

*Herb -Seasoned Rice Pilaf*

*Caribbean Black Beans and Rice*

*Vegetable Medley sautéed in garlic and butter*

*Brown Sugar Caramelized Baby Carrots*

*Assorted Grilled Vegetables*

*Green Beans sauteed in Garlic and Olive Oil*

*Brown Sugar Baked Plantains*

*Soft Grilled Polenta and Portobello Mushrooms with Balsamic Butter*



# *Salad*

*Caesar Salad with Focaccia Croutons with Shaved Parmesan*

*Fresh Garden Salad with Tomatoes, Red Onions, and Cucumber (Balsamic Vinaigrette, Red Raspberry Vinaigrette, Chunky Blue Cheese, or Ranch)*

*Spinach Salad with Gorgonzola, Caramelized Walnuts, Apples, Tomatoes, and Red Onion*

*Romaine with Roasted Peppers, Mozzarella, Spicy Italian Sausage, & Ham  
In a Pesto Vinaigrette*

*Mixed Greens with Mandarin Oranges, Sliced Almonds, Sliced Red Bell Peppers, Water Chestnuts, & Tomatoes in a Sesame-Ginger Dressing*

*Chopped Romaine Lettuce, Crumbled Feta Cheese, Roma Tomato Wedges, Cucumbers and Red Onions in a Champagne Vinaigrette*

# *Bread*

*A Selection of Thick Crusted Roasted Garlic Loaves, Rosemary*

*Olive Oil Bread, Hearty Whole-Grain Bread,*

*Petit Dinner Rolls, French Baguette, Focaccia, Honey Glazed Cornbread &*

*Italian Parmesan Garlic Bread*

