



Prices start at \$38.95 plus 9.25% sales tax, and labor and facility rental if applicable.

ENTREE SELECTIONS: PLATED OR BUFFET

Crispy Braised Pork Belly with Apple Cider Gastrique

Grilled Cumin Scented Pork Tenderloin with Sweet Bourbon and Maple Glaze

Seared Angus Coulette Steak with Béarnaise

Grilled Filet of Beef with Bordelaise

Herb Roasted Beef Tenderloin with Roasted Garlic Chive Aioli

Hickory Smoked Pork Chops with Sweet Corn Chow Chow

Oven Fried Chicken on Corn Bread with Cream Chicken Sauce

Ancho Rubbed Hanger Steak with Watermelon and Red Onion Relish

Braised Beef Short Ribs with Honey Chipotle Glaze

Barbequed Lamb Chops with Minted Tomato Jam

Coriander and Fennel Crusted Grouper with Red Eye Gravy

Grilled Swordfish with Summer Vegetable Compote

Crab Encrusted Halibut with Lemon Beurre Blanc

Roasted Salmon with Grilled Fennel, Tomatoes and Capers Berries finished with Saffron Beurre Blanc

Pan Seared Salmon with Lemon Dill and Roasted Shallot Sauce

Chicken Marbella with Olives, Artichokes, Capers, Sundried Tomatoes and Fresh Herbs

Roasted Chicken Florentine with Baby Spinach and Prosciutto finished with Roasted Red Pepper Sauce

Chicken Veronique with Creamy Champagne Sauce topped with Red and Green Grapes

ENTREE SELECTIONS: PLATED OR BUFFET *CONTINUED*

Chicken Saltimbocca with Prosciutto, Fontina Cheese and Sage and Marsala Mushroom Sauce

Rigatoni with Vidalia Onions, Leeks, Summer Tomatoes, Fresh Herbs and Hearts of Palm, tossed with White Wine Garlic Butter and Ricotta Salata

Orecchiette Pasta with Spring Peas, Radicchio, Cherry Tomatoes and Spring Onions, Baby Spinach and Crispy Pancetta tossed in a Parmesan Carbonara Sauce

Eggplant Parmesan with Herbed Polenta and Tomato Basil Sauce

Lemon – Basil Penne Pasta with English Peas, Caramelized Red Onions, Swiss Chard, Artichoke Hearts, Grape Tomatoes and Parmesan Cheese

Southwestern Black Bean and Sweet Corn Ravioli with Smoked Tomato Gravy and Salsa Fresca