



Entrees

Classics - Beef, Lamb, Pork

Carved Beef Tenderloin, Wild Mushroom Demi, Horseradish Cream, or Gremolata

Grilled Prime Rib Roast, Wild Mushrooms & Demi, Horseradish Cream

Grilled Veal Chop, Port Wine Reduction Sauce

Roasted Rack Of Lamb, Roasted Garlic, Red Wine Demi

Dijon & Breadcrumb Crusted Rack Of Lamb

Carved Rosemary & Olive Oil Roasted Leg Of Lamb

Red Wine Braised Beef Short Ribs

Pork Loin Stuffed With Pecan & Andouille Sausage, Roasting Jus

Cider Braised Pork Loin, Caramelized Apples & Red Onions

Grilled Pork Tenderloin, Molasses Rum Barbecue, Grilled Peaches (Seasonal)

Poultry & Seafood

Free Range Chicken Breast, Wild Mushroom Cream Sauce

Citrus Marinated Roasted Chicken Breast

Braised Chicken Fricassee, White Wine Cream Sauce

Baked Paprika Chicken Over Roasted Sweet Onions & Fresh Thyme

Dijon Cornish Hen, Garlic, Lemon, Dijon Mustard Sauce

Herb & Sea Salt Crusted Cornish Hen With Citrus Thyme Butter

Pan Seared Duck Breast, Fresh Peppercorn Sauce

Pan Seared Chilean Sea Bass, Caper Browned Butter

Glazed Salmon With Haricot Vert Salad



Entrees

Southwestern - Beef & Lamb

Grilled Beef Tenderloin, Tomato Cilantro Relish

Southwest Rubbed Rib Roast Served With Adobo Cream

Beef Short Ribs Mole

Braised Lamb Shank Adobo

Chili & Cumin Crusted Pork Loin Roast

Cilantro Pesto Rubbed Pork Loin With Salsa Fresca

Poultry & Seafood

Achiote Cornish Hens, Chorizo & Mustard Green Stuffing

Grilled Free Range Chicken Breasts Marinated In Lime & Red Chili

Grilled Free Range Chicken Breasts, Tomato Chipotle Chutney

16 Spice Grilled Free Range Chicken Breast

Roasted Ancho Chile Rubbed Chicken Breast

Braised Chicken Thighs With Cilantro And Tomatillo Relish

Roasted Chicken Breast With Black Bean, Tri-Colored Bell Pepper, & Corn Salsa

Chicken Enchiladas With Red & Green Chile Sauce

Chicken & Spinach Enchiladas With Green Chile Cream Sauce

Pan Seared Sea Bass, Orange & Fennel Salsa

Dynamic Fajita or Taco Bar Station

Guests Can Choose From Chicken, Beef, Pork, Or Shrimp And Load Up With Onions, Peppers, And Tomatoes To Be Sauteed On The Spot By One Of Our Chefs. Also Includes Fresh Flour & Corn Tortillas, Grated Cheeses, Pico De Gallo Sour Cream, And Housemade Guacamole.



Entrees

Italian - Beef & Lamb, Pork

Carved Stuffed Veal Or Pork Loin (Prosciutto, Basil, Cheese, Herbs, & Garlic)

Classic Braised Osso Bucco (Veal Shank), Wild Mushroom Demi

Sicilian Bistecca With Grilled Lemons And Oregano

Beef Tenderloin Carpaccio With Capers And Baby Arugula

Oregano, Basil, And Lemon Zest Crusted Prime Rib

Herb & Sea Salt Crusted Angus Roast With Gorgonzola Cream

Pancetta Wrapped Beef Tenderloin Filets

Chianti Braised Short Ribs With Gremolata

Herb Crusted Pork Medallions, Pancetta & Port Wine Reduction

Grilled Center Cut Pork Chops, Garlic, Basil, Oregano Relish

Grilled Schreiner's Sweet & Hot Italian Sausage With Pepperonata

Classic Italian Meatballs With A Spicy Marinara Sauce And Parmesan Cheese

Poultry & Seafood

Roast Chicken Breast Served Over Roasted Artichoke Hearts, Fennel, & Garlic

Classic Chicken Piccata With White Wine, Lemon, & Butter Sauce & Capers

Chicken Marsala With Sliced Mushrooms And Classic Marsala Sauce

Chicken Cacciatore With Red & Green Bell Peppers, Onions, Tomatoes, & Oregano

Shrimp Scampi Action Station

Pancetta Wrapped Sea Scallops

Pan Seared Sea Bass With Fennel & Leek Butter



Entrees

Pan Asian - Beef, Lamb, Pork

Seared Beef Tenderloin, Spicy Tangerine Sauce, Glass Noodles

Pan Seared Skirt Steak With Fresh Broccoli & Sweet Onions In A Sweet Soy Glaze

Peppercorn & Fennel Crusted Lamb Loin, Orange Chili Hoisin Sauce

Cured Pork Loin, Pasilla Pepper Sauce

Ginger Soy Beef Tenderloin Served With A Red Curry Dipping Sauce

Poultry & Seafood

Seared Sea Scallops, Bok Choy, Long Beans In A Ginger Broth

Pan Seared Salmon With Black Bean Vinaigrette

Miso Glazed Sea Bass

Coconut Curry Shrimp

Coconut Crusted Jumbo Shrimp

Grilled Lemongrass Shrimp

Classic Shrimp Tempura

Sesame & Walnut Crusted Chicken Stir Fry, Pineapple Dipping Sauce

Classic Chicken Teriyaki With Toasted White Sesame Seeds

Pan Seared Duck Breast Marinated In Honey, Soy & Five Spice Sauce

Coconut Curried Chicken, Lime, Coriander

The Ultimate Mongolian Barbecue

Guests Can Fill Their Bowls With Chicken, Beef, Pork, Or Shrimp, Choice Of Vegetables, Noodles, Or Rice, And Sauce. Our Chef's Stir Fry On The Spot.

Scallop & Shrimp Butter Lettuce Wraps