



Dinner

Includes Entrée One Salad, Two Sides, Dessert, Bread and Butter

Roasted Prime Rib

Rubbed with Dijon Mustard, Garlic and Cracked Pepper Corns
or Olive Oil, Garlic, Herbs and Seasoning
And served with a Cabernet Au jus or Gravy

Grilled Beef Tenderloin with Garlic Horseradish Sauce

Herb Roasted Pork Roast

Roasted with Pears and Sweet Potatoes, served with a Brandy Gravy

Beef Brisket

Applewood/Hickory Smoked

Braised Short Ribs with Vegetables

Roasted Tri Tip

Marinated in Olive Oil, Herbs and Spices

Stuffed Boneless Breast of Chicken

Served with a White Wine Reduction

Chicken Parmesan with Mozzarella and Marinara



Gourmet Caterers

Baked Italian Chicken

Chicken on the Bone, Quartered Rubbed with Olive Oil, and Herbs
Roasted with Garlic, Assorted Peppers, Tomato slices, onions and Lemon Wedges

Lemon Rosemary Chicken

Boneless Breast of Chicken Sautéed with White Wine
And Lemon with Fresh Rosemary Sprigs

Roasted or Grilled Salmon

Served with your choice of Papaya Relish, Citrus Mango Salsa,
Pomegranate Glaze or Dill Sauce and Lemon Wedges



Gourmet Caterers

Sides

Roasted Red Potatoes,
Garlic Mashed Potatoes,
Slow Roasted Sweet Potatoes with a brown
sugar Glaze,
Wild Rice Pilaf,
Cilantro Rice with Veggies,

Pasta Marinara,
Roasted Fresh Vegetables,
Steamed Broccoli with Lemon Butter,
Sweet Brown Sugar Carrots,
Green Beans

(Soup can be added for \$2.00 per person)

Salads

Mixed Greens:

with Shredded Red Cabbage, Carrots, Assorted Mini Peppers, Dried Cranberries, Caramelized Walnuts and Sun Dried Tomato Vinaigrette

Classic Caesar Salad

Spinach Salad:

with Hard Boiled Eggs, Sliced Mushrooms, Crisp Bacon, Diced Purple Onions and a Sweet Vinaigrette

Romaine Salad:

with Spinach, Tomatoes, Hearts of Palm, Shredded Carrots with Red Wine Vinaigrette

Greek Salad:

with Romaine Lettuce, Greek Olives, Tomatoes, Purple Onions with a Feta Cheese Vinaigrette

Gourmet Mixed Green Salad:

Golden Raisins, Mini diced Peppers, Candied Pecans Gorgonzola Cheese,
with a Tangerine Vinaigrette

The Wedge:

with Crisp Bacon Bits, Purple Onion, Diced Tomatoes, and a House Made Blue Cheese Dressing



Gourmet Caterers

Citrus Cranberry and Walnut Quinoa Salad

Tropical Greens Salad

Mixed Gourmet Greens with Avocado, Chopped Mango, Feta Cheese, Toasted Pine Nuts and Cranberries, with Citrus Soy Dressing

Mandarin Grove Salad

Mixed Greens and Spinach Leaves with Sliced Mandarin Oranges, Toasted Sliced Almonds with a Poppy Seed Vinaigrette

Please check our Dessert Menu for choices