



Entrees

CHICKEN FRANCAISE

LEMON WINE SAUCE

GRILLED FLANK STEAK

TERIYAKI GLAZED AND THINLY SLICED SERVED ROOM TEMPERATURE WITH SLICED SCALLION AND RED PEPPER

3 CHEESE LASAGNA

LAYERS OF PASTA, SAUCE AND 3 CHEESES

STUFFED PORK ROAST

STUFFED WITH GOAT CHEESE, SHITAKE MUSHROOMS AND SAUTÉED SPINACH, OVEN-ROASTED AND SERVED WITH A PORT WINE SAUCE

HERB-SEARED BEEF TENDERLOIN

TENDER, WHOLE ROASTED FILET, SLICED AND SERVED WITH TOASTED GARLIC AND HORSERADISH CREAM

SALMON OR HALIBUT

WITH A SPICY PECAN OR HERB CRUST & A CITRUS BEURRE BLANC

PENNE VODKA

PENNE PASTA TOSSED WITH ROASTED EGGPLANT, PLUM TOMATOES, PARMESAN CHEESE, AND PINK VODKA SAUCE

SAUSAGE AND PEPPERS

ITALIAN SAUSAGE TOSSED WITH SAUTÉED ONION, RED PEPPER, AND A WHITE WINE TOMATO BROTH

CHICKEN CATHERINE

SAUTÉED CHICKEN BREAST WITH TOASTED GARLIC, PLUM TOMATOES, ROASTED PEPPERS, AND BASIL

