



Entrées

PASTA ENTRÉES

Asiago Chicken Pasta with Sun-Dried Tomatoes

Garlic-Sautéed chicken pieces with penne pasta covered in an asiago cream sauce, spinach and sun-dried tomatoes

Penne with Sun-dried Tomatoes and Arugula

Penne noodles blended with tender arugula leaves, creamy pesto, savory pancetta and flavorful sun-dried tomatoes

Duo Striped Mascarpone Filled Pasta

Elegantly red and green striped pasta filled with creamy mascarpone served with white wine and parmesan cheese sauce

BEEF ENTRÉES

Marinated Flank Steak

Savory flank steak strips marinated in red wine vinegar, soy sauce and garlic, delicious!

Creole Flank Steak

Creole seasoned flank steak strips with smoky flavor, hint of sweetness and bit of kick

Kalbi Beef Short ribs

Tender slices of grilled boneless beef short ribs marinated with soy sauce, brown sugar, garlic and sesame oil and finished with green onions

Braised Boneless Short Ribs

Boneless beef short ribs, hand-seasoned and oven-seared infused with classic veal demi-glace and slow braised for hours until tender

Beef Tenderloin with Port wine sauce

Tender Beef tenderloin roasted low and slow and served with a luscious port wine reduction sauce

(Minimum order 25 people)

Prime Rib

Generously seasoned prime rib, slow roasted to perfection, hand carved and served with au jus and creamy horseradish

(Minimum order 25 people)

P O R K E N T R É E S

Pulled Pork

Slow roasted tender pork rubbed in a classic dry rub and slow roasted until falling off the bone, Served with barbecue sauce

Hawaiian Kalua Pork

Smoky slow roasted pork rubbed in special Hawaiian sea salt and tossed with shredded cabbage

C H I C K E N E N T R É E S

Southern Fried Chicken with Mashed Potatoes

Boneless fried chicken, creamy red skinned mashed potatoes, rich gravy, parsley served in individual bamboo boats

Chicken Marsala with Tomatoes

Pan fried chicken with buttery wine soaked mushrooms and cherry tomatoes served with luscious Marsala wine sauce

Chicken Piccata

Chicken thighs, dredged and pan fried to golden with seasonings and served with a buttery lemon sauce accented with capers

Creamy Tuscan Garlic Chicken

Chicken breast with creamy garlic sauce with spinach, sun-dried tomatoes and parmesan

Creole Chicken with Mushrooms

Pan seared Chicken thighs marinated with creole spices including cumin, cayenne and garlic. Served with a rich tomato mushroom sauce accented with rosemary

Chicken Cacciatore

Melt in your mouth chicken with tangy Italian tomato, garlic and basil sauce

Italian Roasted Wings

Classic blend of fresh herbs and spices for a flavorful Italian seasoned wing

Stuffed Chicken Breast Florentine

Boneless skinless chicken breast stuffed with flavorful filling of tender green spinach and combination of swiss and American cheeses. Lightly dusted with Italian herbs and spices

S A L M O N E N T R É E S

Maple Glazed Salmon

Baked Atlantic salmon glazed with rich maple syrup, garlic and soy sauce

Parmesan Citrus Salmon

Baked Atlantic salmon with a rich and creamy citrus crust topped with lemon slices

This is a sample menu of some of our more popular items. Please contact us directly for pricing and to customize a menu for your event. You can contact us at the number below or through the contact us form on our website.