Entrées include: Garden Salad, Bread Rolls, Sweet Butter, Fresh Seasonal Vegetables, Starch and your choice of Dessert. Minimum Order of 20 Persons
Also available as a buffet, ask your catering consultant for pricing.

**Poultry**

**Signature Citrus Chicken**
4 oz. Marinated Chicken Breast Served with Gemeli Pasta and Chef’s Selected Seasonal Vegetables
$9.95

**Chicken Picatta**
4 oz. Chicken Breast sautéed and served with a Lemon, Caper and White Wine Sauce. 
All atop Fresh Pasta and Seasonal Vegetables
$11.95

**Cashew-Crusted Chicken**
4 oz. Chicken Breast encrusted with Cashew Nuts and Herbs. Served with Rice Pilaf and Seasonal Vegetables
$12.95

**Stuffed Chicken Breast**
4 oz. Chicken Breast stuffed with Green Chile and Jack Cheese. Served with Roasted Red Peppers and Sautéed Vegetables
$12.95

**Chicken En Croute**
4 oz. Chicken Breast encased in Puffed Pastry with a Demi-Glaze Sauce. Served with Sautéed Spinach and Grilled Vegetables
$12.95

**Traditional Turkey Dinner**
6 oz. Oven-Roasted Turkey Breast served with Stuffing, Mashed Potato, Glazed Carrots, Gravy and Cranberry Sauce
$13.95

**Teriyaki Chicken**
A Tangy Stir Fry of Boneless Chicken and Julienne Vegetables served over Fresh Udon Noodles or Steamed Rice
$10.95

**Herb Roasted Chicken**
Marinated and Baked Quarter Chicken with Herbs and Extra Virgin Olive Oil. Served with Lemon Pepper Rice and Vegetables
$10.95

**Chicken Milanesa**
$10.95

**Chicken Marsala**
Classical Rich Marsala Sauce served on 4 oz. Chicken Breast, Buttered Tagliatelle Pasta and Seasonal Vegetables
$11.95

**Pastrami-Seasoned Turkey**
6 oz. Oven-Roasted Pastrami-Seasoned Turkey with Corn Bread Stuffing. Served with Broccoli and Cauliflower Florets
$13.95

**Beef**

**Grilled & Seasoned Flank Steak**
8 oz. Flank Steak with Sautéed Mushrooms and Onions Served with Parisian Potatoes and Broccoli Florets
$18.00

**Barbeque Tri-Tip**
8 oz. Thinly-Sliced BBQ Tri-Tip with Garlic Mashed Potatoes, Sweet Corn and Roasted Peppers
$18.00

**Tornados of Beef**
Two 4 oz. Grilled Tenderloins topped with Artichoke bottoms filled with Béarnaise Sauce all served with Au Gratin Potatoes and Fresh Seasonal Vegetables
$28.50

**Herb-Crusted Filet Mignon**
6 oz. Tenderloin wrapped with Herbs and Bread Crumbs Served with Garlic Mashed Potatoes and Roasted Seasonal Vegetables
$25.50

嫌弃 a low-calorie item
Desserts Included With Served Entrées Include
Traditional New York Cheesecake
Chocolate Mousse Cake

Additional Desserts listed on back

New York Strip Steak
8 oz. Grilled New York Steak served with Scalloped Potatoes and Steamed Baby Vegetables
$26.50

Surf & Turf
6 oz. Filet Mignon, Petite Lobster Tail with Drawn Butter and Lemon served with Rice Pilaf and Zucchini Provencale
$35.50

Seafood

Grilled Salmon Filet
6 oz. Salmon Filet with Lemon, and Herb Caper Butter, Served over Spinach, with Orzo, Feta Cheese and Baby Carrots
$18.95

Corn Bread Catfish
Catfish Filets Pan Fried Golden Brown Served with Tartar Sauce, Wild Rice and Fresh Seasonal Greens
$14.95

Blackened Snapper
Spicy Snapper seasoned in Blackening Spice with Buttered Fusilli Pasta,Marinated Corn, Relish and Sweet Vidalia Onion Tart
$19.95

Seafood Skewer
A Sizzling Skewer of Tiger Prawns, Sea Scallops, and Cod Fish all seasoned and grilled to perfection Served on a bed of Wild Rice
$17.95

Seared Ahi Tuna
6 oz. pan-seared Ahi Tuna (rare) with Toasted Sesames Served with Ginger Rice and Julienne Snow Peas, atop Carrots tossed in a Light Soy Sauce
$17.95

Halibut “Whale” Steak
8 oz. Grilled Halibut with Smoked Salmon Butter and Capers Served with Spinach Mousse and Confetti Rice Pilaf
$18.95

Grilled Mahi Mahi
Fresh 7 oz. Grilled Mahi Mahi Steak with Pineapple Rings, Black Sticky Rice with Coconut, and Green Beans with Scallions
$24.95

Seafood Newburg
Scallops, Shrimp and White Fish in a Newburg Sauce, served in a Puffed Pastry Shell, with Sautéed Spinach and Stuffed Zucchini with Tomato Concasse
$18.95

“Takusan no” (a lot of) Sushi
California Rolls, Vegetable Rolls, Cucumber Rolls and Avocado Rolls served with a Julienne Snow Pea and Carrot Salad with Soy Ginger Dressing and Wasabi
$17.95

Vegetarian

Wild Mushroom Risotto
Shiitake, Portobello and Button Mushrooms in an authentic Italian Risotto topped with Fresh-Shaved Parmesan Served with our signature Oven-Roasted Vegetables
$9.95

Tri-Colored Spinach Lasagna
Classic Spinach Lasagna with Marinara Sauce and Chef’s Selection of Fresh Steamed Vegetables and Garlic Bread
$10.95

Vegetable Stir Fry with Grilled Tofu
Marinated and Grilled Tofu with Carrots, Snow Peas, Cabbage, Water Chestnuts, and Baby Corn served on a bed of Steamed Rice
$12.95

Vegetable Puff
A Selection of Vegetables Bechamel in a Puffed Pastry Pillow on a Bed of Fresh Spinach Leaves tossed in Extra Virgin Olive Oil
$11.95