

# ENTRÉES

Our entrées are crafted with care, featuring seasonal ingredients and bold flavors designed to complement your event.



# Entrees



## Chicken

served pan-seared | grilled | roulade

Grilled Bruschetta • Beurre Blanc & Picatta • Chardonnay Cream Sauce • Argentinian Chimichurri • Mushroom Marsala • Mediterranean Lemon Basil Sauce • Tuscan Butter • Roasted Plum Tomato

Chicken Roulade: Filled with a rotating selection of seasonal ingredients, most commonly spinach and cheese

## Seafood



### **SALMON**

served pan-seared or grilled

Red Miso & Maple Ginger Glaze • Bacon Onion Bourbon Jam [DF] • Herb & Panko Encrusted with a Beurre Blanc Sauce • Grilled Bruschetta • Lime & Dill Yogurt Sauce • Lemon Caper Beurre Blanc Blackened Seasoning with a Summer Tomato Chimichurri [DF] • Pomegranate Molasses Glaze [DF]

### **JUMBO LUMP CRAB CAKE**

served broiled

House-made Old Bay Aioli

### **BRANZINO • SEA BASS • ROCKFISH**

served pan seared

Red Miso & Maple Ginger Glaze • Bacon Onion Bourbon Jam [DF] • Herb & Panko Encrusted with a Beurre Blanc Sauce • Grilled Bruschetta • Lime & Dill Yogurt Sauce • Lemon Caper Beurre Blanc Blackened Seasoning with a Summer Tomato Chimichurri [DF] • Pomegranate Molasses Glaze [DF]

**DUAL ENTRÉE SELECTIONS AVAILABLE**

*\*\*Sauces can be interchangeable depending on protein selected*

# Entrees



## Beef



### **BRAISED BEEF SHORT RIB**

Cherry Bourbon Glaze • Cognac Black Peppercorn Cream Sauce • Red Wine Demi Glaze • Espagnole Demi Glaze • Caramelized Onion Jam • Aged Port Reduction

### **GRILLED FLANK STEAK**

Caramelized Onion • Bulgogi Sauce • Garlic Mushroom • Roasted Pepper Relish

### **GRILLED SIRLOIN • FILET MIGNON • CARVED NEW YORK STRIP**

served plated or carved

Rosemary Brown Butter • Horseradish Crème • Port Reduction • Beef Au Jus • Creamy Peppercorn

## Pork

### **HERB ROASTED PORK LOIN MEDALLION**

Apple Chutney • Cognac Grain Mustard Sauce • Calbados Demi Glaze • Honey Ginger Soy Glaze

**DUAL ENTRÉE SELECTIONS AVAILABLE**

*\*\*Sauces can be interchangeable depending on protein selected*



# Entrees

## Pasta

### **STEAK DRAGON TIP PASTA**

Chimichurri | Bacon | Lemon Juice | Roasted Tomatoes | Linguini Noodles

### **RIGATONI BOLOGNESE**

Ragout of Sausage, Organic Beef & Veal Mix | Shaved Parmesan | Basil

### **BAKED ZITI**

Ziti Pasta | Italian Sausage | Beef | Homemade Marinara Sauce | Mozzarella | Parmesan Cheese

### **CHICKEN CHARDONNAY PASTA**

White Wine Butter Sauce | Parmesan Cheese | Sun-dried Tomatoes

### **SHRIMP SCAMPI**

Lemon | White Wine | Parmesan | Chopped Tomatoes

Seafood Garlic Butter | Parsley



### **JAMAICAN JERK RASTA PASTA**

Jamaican Jerk Chicken

Coconut Cream Sauce | Assorted Bell Peppers | Onions | Parmesan

### **VEGETARIAN PASTA PRIMAVERA**

Roasted Broccoli | Cauliflower | Zucchini

Brussels Sprouts | Yellow Squash | Corn

Pesto Cream Sauce | Penne

## Vegetarian

### **RATATOUILLE-STUFFED ZUCCHINI [VEGAN]**

Crispy Chickpeas | Eggplant | Fresh Vegetables | Garlic

Red Pepper Coulis

### **CAULIFLOWER STEAK PARMESAN [VEGAN]**

Chef's Marinara Sauce | Basil | Vegan Mozzarella | Vegan Parmesan

Dash of red pepper flakes

### **QUINOA STUFFED PEPPER [VEGAN]**

Mixed Vegetables | Artichoke Hearts | Garbanzo Beans

### **BUTTERNUT SQUASH RAVIOLI [V]**

Roasted Spaghetti Squash | Sage Beurre Blanc