

ENTREES

Beef

Roast Prime Rib of Beef

Slow roasted served with peppercorn sauce

Carving of 2nd Beef Fillet

Carving of New York Roast

Carving of Roast Rib eye

Veal

Veal Piccata

Sautéed veal in a lemon and white wine sauce

Veal Marsala

Sautéed Veal in Marsala wine sauce

Mediterranean Veal

*Sautéed Veal topped with diced tomatoes, eggplant, zucchini,
Garlic and Olive Oil*

Veal Scaloppini

Sautéed Veal in a red wine and mushroom sauce

12oz French Cut Veal Chop Forestiere

Full Bone veal Chop grilled to perfection



ENTREES

Chicken

Lemon Chicken

Sautéed boneless breast of chicken in a lemon and white wine sauce

Ballotine of Chicken

Stuffed chicken with rice and dried fruit • Served with apricot sauce

Chicken Teriyaki

Grilled breast of chicken glazed with teriyaki sauce

Chicken Marsala

Sautéed boneless breast of chicken in a Marsala wine sauce

Supreme of Chicken

Grilled breast of chicken topped with a light veal jus and julienne of vegetables

Cornish Hen

Stuffed with Rice, Spinach

Venetian Chicken

Chicken breast stuffed with Artichokes • Served with a white wine and chive sauce

Chicken Chasseur

Breast of chicken sautéed and served with a Red Wine & Mushroom Sauce

Roast Breast of Duck Montmorency

Fish Entrée

Fresh Fillet of Salmon

Poached or Grilled Salmon baked in Teriyaki Sauce

Fillet of Halibut

Shallow fried halibut topped with Sweet Red Pepper Coulis

Salmon Wellington

Fillet of Salmon Enveloped in puff pastry

Combination Plates

"Ask your sales consultant for suggestions"

