



Entrees

- ③ Grilled Flank Steak with Bourbon Sauce
- ③ Beef Bourguignon
- ③ Beef Stroganoff
- ③ Tenderloin Medallions with Madeira sauce
- ③ Brisket with Onion Gravy ③ Beef or Chicken Fajitas
- ③ Beef Chili
- ③ Chicken Breast with Lemon Caper Sauce
- ③ Caribbean Chicken breast with Mango Salsa (light menu)
- ③ Chicken Parmesan
- ③ Chicken Breast Florentine
- ③ Chicken Breast with Red Pepper Sauce
- ③ Chicken Cutlets with Mushrooms and Leeks
- ③ Chicken Cacciatore
- ③ ¼ Baked Chicken with Dried Fruit
- ③ Paella with Chicken and Sausage- add Seafood**
- ③ ¼ Roasted Chicken with Garlic and Rosemary
- ③ Poached Chicken Breast with Tarragon Sauce (light menu)
- ③ Pork Scaloppini with Herb Sauce
- ③ Pork Tenderloin in Rum Glazed Sauce
- ③ Jamaican Jerk Pork Loin with Onion Marmalade
- ③ Mojo Pork Loin
- ③ Shredded Pork – *Cuban Style*
- ③ Center Cut Pork Chops with Granny Smith Apples sautéed with Rum
- ③ Leg of Lamb with Rosemary and Garlic with Apple Mint Salsa
- ③ Italian Sausage with Peppers and Onions
- ③ Grandma's Meatloaf (special request) **Seafood**
- ③ Salmon Filet with Dill Sauce





- ③ Tilapia with Herb Lemon Sauce
- ③ Red Snapper with Piquillo Pepper Sauce
- ③ Shrimp with Garlic Piri-Piri (Spicy)***
- ③ Island Shrimp (Shrimp Kebobs on Sugarcane)

Pastas, Starches & Vegetables

Pastas

- ③ Lasagna Bolognese
- ③ Vegetarian Lasagna
- ③ Baked Ziti with Meat Sauce
- ③ Cheese Stuffed Shells baked with Béchamel Sauce
- ③ Penne Pasta with Pancetta and Chunks of Chicken in Light Cream Sauce

Starches

- ③ White Rice
- ③ Yellow Rice
- ③ Wild and White Rice Pilaf
- ③ Roasted Rosemary Potatoes
- ③ Parsley Potatoes
- ③ Roasted Root Vegetables
- ③ Creamy Garlic Mashed Potatoes
- ③ Au Gratin Potatoes
- ③ Butter or Pesto



Vegetables

- ③ Vegetable Medley with Tarragon Butter
- ③ Green Bean Almandine
- ③ Green Beans with Tarragon Butter
- ③ Broccoli with Olive Oil and Garlic
- ③ Broccoli Casserole
- ③ Glazed Carrots
- ③ Succotash of Vegetables
- ③ Green Peas with Pearl Onions
- ③ Southern Greens
- ③ Corn Kernels with Red Peppers
- ③ Black Beans
- ③ Grilled Vegetables (served cold)



Salads & Desserts

Salads

- ③ Bowtie Pasta Salad with Fresh Tomato, Garlic and Brie Cheese
- ③ Orzo with Roasted Garlic Basil, Red Peppers and Feta
- ③ Mixed Garden Salad with House Vinaigrette
- ③ Caesar Salad with Homemade Croutons and House dressing
- ③ Chopped Salad with Mustard Vinaigrette
- ③ Spinach Salad with Strawberries and Mandarin Oranges w/ Raspberry Vinaigrette



Desserts

- ③ Cream Cheese Brownies
- ③ Lemon Cake
- ③ Chocolate Cake
- ③ Assorted Cookies
- ③ Bread Pudding with Brandy Sauce



Available Stations

- ③ Pasta*
- ③ Carving*
- ③ Omelet and/or Crêpe*
- ③ Ice Cream Sundae
- ③ Coffee & Tea

*Chef Attended and will include Chef's Fee

Additional Information

Rentals

All rentals available upon request and are an additional charge. Rental Include but are not limited to the following:

- ③ Linens
- ③ Glassware, China & Silverware
- ③ Chafers
- ③ Tables & Chairs



Service Personnel

Service Personnel are available upon request and are an additional charge. These Charges include:

- ③ Chef on Site @ \$35.00 Per Hour / Per Chef with a Four Hour Minimum
- ③ Team Captains @ 30.00 Per Hour / Per Server with a Four Hour Minimum
- ③ Servers to Set Up, Serve, and Clean Up @ \$25.00 Per Hour / Per Server with a Four Hour Minimum
- ③ Bartenders to Set Up, Serve, and Clean Up @ \$35.00 Per Hour / Per Server with a Four Hour Minimum.

Bar Service

Bar Service is available upon request and is an additional charge.

Taxes and Service Charges

All sales taxes are applicable and will be added to event total.

18% Service Charge will be added to all events.