



Plated Menu

(minimum 6 orders per selection)

Assorted Bread Selection

Please choose one salad:

Spinach Salad with sliced toasted almonds, croutons,
dried cranberries, apples, & honey/dijon/dill vinaigrette

Romaine Salad with Olives, Grape Tomatoes, Garbanzo Beans, Croutons,
and Tahini/Basil Vinaigrette

Mixed Green Salad with Cucumbers, Cherry Tomatoes, Shredded Carrots,
Red Cabbage, Croutons, Parmesan, and a Herb Vinaigrette

Caesar Salad of romaine hearts, croutons, red onions,
parmesan, and caesar dressing

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Petite Filet Mignon of Beef (8oz) with a Blackberry Demi-glace,
Yukon Gold Mashed Potatoes, & Chef's Choice Vegetable

32.95\$*

Grilled New York Steak (10oz) with a Port Wine Cream Reduction,
Roasted Potato Medley, & Chef's Choice Vegetable

28.95\$*

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Salmon en Croute with a Lemon Burre Blanc ,
Jasmine Rice Pilaf, & Chef's Choice Vegetable

25.95\$*

Pine Nut and Parmesan crusted Cod with Basil Pesto Cream Sauce,
Jasmine Rice Pilaf, & Chef's Choice Vegetable

25.95\$*

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Chicken Breast Roulade- stuffed Chicken Breast with Goat Cheese, Roasted Butternut
Squash, Caramelized Onions, finished with a Sauce a la Poulette

18.95\$*

Chicken a l'orange, grilled Chicken Breast with Orange Tarragon Sauce
and Jasmine Rice Pilaf, served with Chef's Choice Vegetable

18.95\$*



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Pork Saltimbocca

breaded pork cutlets with prosciutto and provolone cheese with a mushroom marsala sauce
19.95\$*

Stuffed Pork Loin

with spinach, ricotta, mushrooms, and pine nuts with a basil cream
18.95\$*

Pan Seared Pork Tenderloin Medalions

with a blackberry reduction and caramelized onions
19.95\$*

Artichoke, Leek, Spinach and Gruyere Tart

served with Chef's Choice Vegetable
17.95\$*

Butternut Squash and Ricotta Cannelloni with Basil Pesto Cream Sauce

served with Chef's Choice Vegetable
17.95\$*

House Made Fresh Mushroom Lasagna

fresh lasagna noodles layered with ricotta, parmesan, mozzarella cheese,
served with a mushroom cream sauce
17.95\$*

*plus 8.25% tax and 18% gratuity