

# Dinner Entrees

All Dinner Entrees are served with A Taste of Excellence Salad,  
your choice of vegetable, starch, fresh rolls with butter

## Pork Entrees

Teriyaki Glazed Roast Pork Loin  
Sliced and served with a spicy cabbage slaw

Spinach Stuffed Pork Loin  
Sliced pinwheel pork loin stuffed with spinach,  
pine nuts and asiago cheese. Served with natural  
juices and roasted garlic

Dried Fruit Stuffed Pork Loin  
Pork loin stuffed with dried fruits, garlic and  
fresh herbs. Served with an apple onion  
marmalade

Prosciutto wrapped Pork Tenderloin  
Served with a Gorgonzola cream sauce

18.95-22.95 per person

## Vegetarian & Vegan(V) Entrées

Wild Mushroom Crepes  
Wild mushroom & asparagus stuffed crepes.  
Served with a tarragon cream sauce

Grilled Vegetable Terrine (V)  
Grilled portabella mushroom, eggplant, zucchini,  
yellow squash and roasted red pepper stack.  
Drizzled with a balsamic reduction.

Stuffed Portabella Cap (V)  
Stuffed portabella mushroom cap with risotto,  
sautéed spinach, sundried tomatoes and  
kalamatta olives.

Tomato Florentine  
Beefsteak tomato stuffed with spinach, garlic,  
shallots and parmesan cheese

Additional vegetarian and vegan options available.  
We can accommodate any gluten free or special  
dietary requests.

Ask a sales manager about custom designing a  
menu for your special event.

## Seafood Entrees

Pan Seared Filet of Salmon  
Pan seared and served with champagne dill  
cream sauce

Potato Crusted Grouper  
Potato crusted grouper served with a light  
lemon buerre blanc

Stuffed Tilapia  
Stuffed with julienne vegetables and basted with  
sherry butter

Halibut Steak  
Fresh halibut lightly seasoned and sautéed with  
butter and lemon

Lobster a L'americaine  
An 8 oz. lobster tail oven roasted with shallots,  
thyme, brandy, and tarragon. Served with a  
garlic butter sauce (M.P.)

Maryland Crab Cakes  
Prepared in traditional fashion with Old Bay  
Seasoning. Sautéed to golden brown with  
remoulade sauce

Grilled Ahi Tuna  
Grilled Ahi tuna steak with a ginger soy zinfandel  
sauce

Jack Daniels Salmon  
Filet of salmon grilled and glazed with a sweet  
Jack Daniels sauce

Mediterranean Cod  
Pan seared cod served sautéed spinach,  
sundried tomatoes, and Kalamata olives.  
Finished with a light lemon buerre blanc

Dayboat Scallops  
Pan seared scallops finished with a hearts of  
palm and roasted corn slaw

23.95-34.95 per person

All of our menu items can be combination priced.  
Prices may vary depending on quantity of guests.

Please contact our consultants

# Dinner Entrees

All Dinner Entrees are served with A Taste of Excellence Salad,  
your choice of vegetable, starch, fresh rolls with butter

## Chicken Entrées

Chicken Pizzaiolo with Artichokes  
Grilled airline chicken breast with herbed tomato concasse and artichoke cream. Topped with pine nuts and asiago cheese

Chicken Florentine  
Stuffed with spinach and fontina cheese, served with a white wine cream sauce

Chicken Parmesan  
Breaded and sautéed, topped with fresh marinara and Italian cheeses

Chicken Madeira  
Braised chicken, shallots and garlic wrapped in a puff pastry and served with a Madeira cream sauce

Chicken Marsala  
Sautéed with fresh mushrooms and a marsala wine sauce

Blackened Chicken Pesto  
Rubbed with Cajun spices and blackened and served with a pistachio pesto cream

Chicken and Scallion Cream Sauce  
Boneless breast of chicken, grilled and topped with a champagne cream sauce and fresh scallions

Brie Chicken  
Lightly sautéed and baked with a flavorful raspberry brie and walnut sauce

Lemon Chicken  
Grilled airline chicken breast drizzled with a sweet lemon garlic sauce

Chicken Cordon Bleu  
With prosciutto, spinach and Swiss cheese served with a roasted red pepper cream sauce

Crab Stuffed Chicken Breast  
An airline chicken breast stuffed with a rich crab stuffing and finished with a spicy Cajun cream

19.95-28.95 per person

## Beef Entrées

8oz/10oz Peppercorn Crusted Beef Tenderloin  
Served with a rich red wine reduction

8oz/10oz Garlic Rosemary Rubbed Beef Tenderloin  
Served with an herbed demi-glace

Beef Wellington  
Tenderloin wrapped in a sweet puff pastry and traditional duxelle filling. Served with a dark burgundy sauce.

12oz/14oz New York Strip Steak  
Char-grilled and served over strips of portabella mushrooms with a roasted garlic demi-glace

Braised Boneless Beef Short Rib  
Short ribs braised in red wine and aromatic vegetables in a pan reduction

Roasted Long Bone Veal Chop  
Long bone veal chop marinated in garlic and herbs. Served with a red wine reduction

Your Favorite Cut  
We will cut any steak you request and prepare it to your liking

26.95-36.50 per person



All of our menu items can be combination priced. Prices may vary depending on quantity of guests. Please contact our consultants