



## Entrees

Price is per serving, minimum of 10 servings

### Chicken Cordon Bleu \$12.95

Tender breast with Swiss, smoked ham and herb crumbs

### Herbed Chicken Chevre \$12.95

Oven roasted and topped with garden herb goat cheese

### Chicken Breast Puttanesca \$13.95

Plum tomatoes, capers, kalamata olives, fresh basil and olive oil

### Sliced Chicken Breast on Ratatouille \$13.95

Simmered eggplant, tomatoes, squash and bell peppers

### Maple Roast Duck Breast \$17.95

Sliced and served with cranberry-onion chutney

### Table Carved Roast Prime Rib \$18.95

Slow roasted and served with horseradish cream

**Beef Tenderloin Au Poivre \$19.95**

Cracked pepper crusted and served with a shallot demi-glace

**Roulades of beef with Lentils and Vegetables \$17.95**

Tender and served with roasted red pepper sauce

**Roast Pork Loin and Apple Chutney \$15.95**

Medallions served with granny smith chutney

**Seared Pork Chops with Pancetta and Calvados Cream \$17.95**

Center cut with smoky Italian bacon and apple brandy sauce

**Haddock with Lobster Cream \$18.95**

Flaky fish with a rich sauce of lobster

**Grilled Salmon \$15.95**

Sesame marinated and served with pickled ginger and wasabi

**Shrimp and Scallop Provencal \$17.95**

Peppers, onions, olives lightly sautéed with garlic and white wine

**Grilled Tilapia with Corn Salsa \$14.95**

Southwest seasoned with a cooling salsa and lime cream

**Herb Crusted Halibut and Saffron Cream \$18.95**

Coated with panko crumbs, roasted and served with a vibrant sauce

**Grilled Swordfish \$18.95**

Marinated in olive oil and garlic, served with a sun-dried tomato relish

**Seafood Newburg \$21.95**

Scallops, shrimp and lobster in a rich lobster cream

**Tempeh Stir-Fry \$13.95**

A firm nut encrusted tofu with crisp vegetables

**Eggplant Roulades \$13.95**

Roasted eggplant wrapped around lentils and vegetables with marinara

**Ratatouille and Grilled Parmesan Polenta \$13.95**

Simmered eggplant, peppers, onions & tomato and golden cornmeal cakes

**Vegetable Dumplings and Citrus Shoyu Sauce \$14.95**

Steamed and filled with savory vegetables

**Grilled Greek Pizette with Feta, Kalamata and Tomato \$12.95**

Rosemary-thyme dough lightly grilled and overflowing with Mediterranean flavors

**Crepes Florentine \$12.95**

Spinach, mushroom and onion filled with a light béchamel sauce