Buffet Entrée Options (cont.)*

Pork

° Bacon Wrapped Boneless Pork Chop
Served with a balsamic-maple glaze

° Pork Roulade
Spinach-pine nut filling topped with tomato coulis

° Herb Crusted Pork Loin
With natural juices

° Sage Stuffed Pork Chop
With natural juices

° Honey Glazed Ham
With natural juices

Seafood

Chefs Choice for each dish is **highlighted**

° Baked Tilapia
Buerre Blanc / Buerre Rouge / **Lemon Thyme Compound Butter** / Roasted Red Pepper Cream / Fresh Fruit Salsa / Roasted Tomato Compound Butter / Mushroom Tomato Compote / Roasted Red Pepper, Olive & Tomato Relish /

° Baked Cod
Buerre Blanc / Buerre Rouge / Lemon Thyme Compound Butter / Roasted Red Pepper Cream / Fresh Fruit Salsa / Roasted Tomato Compound Butter / Mushroom Tomato Compote / Roasted Red Pepper, Olive & Tomato Relish /

° Grilled Sword Fish
Buerre Blanc / Buerre Rouge / Lemon Thyme Compound Butter / Roasted Red Pepper Cream / Fresh Fruit Salsa / Roasted Tomato Compound Butter / Mushroom Tomato Compote / **Roasted Red Pepper, Olive & Tomato Relish** /

° Grilled Fresh Salmon
Buerre Blanc / Buerre Rouge / Lemon Thyme Compound Butter / **Roasted Red Pepper Cream** / Fresh Fruit Salsa / Roasted Tomato Compound Butter / Mushroom Tomato Compote / Roasted Red Pepper, Olive & Tomato Relish /

Vegetarian

° Parmesan
Breaded & fried zucchini & yellow squash smothered in mozzarella and home made marinara sauce

° Steamed Vegetables & Pasta
Fresh vegetables steamed and tossed with pasta, olive oil and seasonings

° Lasagna
Home made layers of steamed vegetables, pasta, cheese & a cream sauce

*all prices are subject to a 20% service charge
*food options are for catered events