

Plated Dinner Entrées (cont.)



Available from 5-8 p.m.

Minimum party size: 35 guests

Maximum of two selections per party

All plated dinners come with choice of salad with bread stick, two sides and dinner roll

Pork

- ° Bacon Wrapped Boneless Pork Chop.....\$24
Served with a balsamic-maple glaze
- ° Pork Roulade.....\$23
Spinach-pine nut filling topped with tomato coulis
- ° Herb Crusted Pork Loin.....\$22
With natural juices
- ° Sage Stuffed Pork Chop.....\$23
With natural juice

Seafood

Chefs Choice for each dish is **highlighted**

- ° Baked Tilapia.....\$24
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\$23
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.....\$31.50 (8 oz.)
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.....\$28 (8 oz.)
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

- ° Steamed Vegetables & Pasta.....\$18
Fresh vegetables steamed and tossed with pasta, olive oil and seasonings
- ° Lasagna\$18
Home made layers of steamed vegetables, pasta, cheese & a cream sauce
- ° Parmesan.....\$15
Breaded & fried zucchini & yellow squash smothered in mozzarella and home made marinara sauce
- ° Vegetable Plate.....\$13
Steamed carrots, broccoli, cauliflower, grilled zucchini and starch

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