

Menu

Poultry

Champagne Chicken

Celebrate the good times with our tender boneless breast of chicken taken to new heights with our special Champagne Sauce

Golden Apple Almond Chicken Roulade

Tender chicken breast filled with Almond Apple Stuffing complemented by brandied Bacon Cream Sauce

Chicken Marsala

Juicy seasoned chicken breasts pan-seared to perfection served with a mushroom Marsala Wine Sauce

Chicken Piccata

Chicken breast cutlets dredged in seasoned flour sautéed with a special sauce of Capers, Lemon, Butter, and White Wine

Golden Pressure-Fried Chicken

Crisp golden brown bone-in chicken coated with our signature blend of herbs and spices. All white meat breasts available

**Mushroom Risotto Stuffed Chicken Breast

Gorgonzola and mushroom risotto nestled inside tender chicken breast paired with rich chicken jus lié

Chicken Rosemary

Sautéed chicken breast simmered in a garlic rosemary white wine sauce

Chicken Parmesan

Breaded chicken breast lightly pan-fried baked until bubbly with rich marinara sauce, parmesan and mozzarella

Chicken Breast "Italiano"

Chicken breasts gently coated with Italian seasoned bread crumbs and sautéed served in a sauce infused with fresh basil, thyme and lemon

Chicken Breast "Roulade"

Tender Rolled Breast of Chicken with your choice of rice or bread stuffing, sliced and topped with a flavorful demi glaze- Cranberry, Cherry, Raspberry or Apple Cinnamon

Roast Breast of Turkey

Served with cranberry studded dressing and apple cider gravy

Beef

Oven Roasted Top Round of Beef

Served with a flavorful Mushroom Burgundy, Peppercorn, Bourbon Sauce or savory Au Jus with sliced mushrooms

Beef Tips w/Rice or Pasta

Choice Tips in a Savory Sauce of your choice, served over Long Grain Rice or Pasta

Broiled "Bistro Steak" Medallions: MKT Price may affect cost: ask your coordinator
Medallion of tender Choice Beef served with Au Jus or with a savory burgundy mushroom sauce.

Gorgonzola Steak Alfredo

Fettuccine in a creamy Gorgonzola Alfredo Sauce topped with choice tenderloin tips, served with sliced green onion and bits of sweet and creamy Gorgonzola Cheese

Pasta/Vegetarian

Spinach and Goat Cheese Cannelloni

Served with a roasted red pepper coli

Cheese Stuffed Shells

Tender pasta shells filled with mozzarella, provolone, parmesan, and ricotta cheese topped with your choice of either marinara or alfredo sauce.

Eggplant Rollatini

Sliced eggplant rolled around Italian cheeses, topped with marinara and baked until bubbly

Baked Ziti

Served in Old World Marinara Sauce topped with Mozzarella Cheese

Baked Lasagna

Meat or Vegetable

Fresh Vegetable Medley over Pasta

Seasonal fresh vegetables sautéed with a garlic butter sauce over al dente pasta, finished with grated parmesan cheese.

Pork and Sausage

Baked Premium Ham

Glazed with Brown Sugar and Pineapple

Baked Kielbasa

"Toledo's Best," from Stanley's Market served with Sauerkraut or Sweet and Sour Cabbage

Roasted Pork Loin

Moist and delicious. Served with Apple Jack, Ginger or Raspberry Demi Glaze

Page #1 Up charges

**\$2.50 per person up charge except Premier Package

*\$1.50 per person up charge except Premier Package

Seafood

Baked Lemon-Peppered Cod

Tender Flakes of Atlantic Cod baked and served w/Lemon and Pepper

*North Atlantic Salmon

Served with a sour Cream Dill Sauce

Pecan Crusted Tilapia: MKT price may affect pricing: see your coordinator

Vegetables

Key Largo Blend

Colorful large pieces of Squash, Carrots, Green Beans and Peppers

Roasted Cauliflower Florets

Fresh Cauliflower roasted with garlic, salt and pepper

Tender Peas

Butter glazed Peas with Pearl Onions

Broccoli Florets

Steamed and Buttered

Sweet Corn (O' Brien)

Red and Green Bell Peppers, Onion, and crisp Bacon

Green Beans Almandine

Slender Green Beans served with Toasted Almonds

Glazed Baby Carrots

Candied with light Brown Sugar and Butter

California Blend

Cauliflower, Broccoli and Carrots

All of our vegetables are prepared "al Dente" unless otherwise directed

Carving Station

Prime Rib of Beef

\$3.50 per person up charge

Steamship Round of Beef

\$1.50 per person up charge

Strip Loin

\$3.50 per person up charge

Turkey Breast

\$1.50 per person up charge

Potatoes & Starches

Yukon Gold Mashed Potatoes

Creamy mashed potatoes with an elegant border, lightly browned and garnished with handmade butter roses

Mashed Garlic Red Skins

Flavorful mashed potatoes garnished with chives and handmade butter roses

Quartered Red Skin Potatoes

Our Famous Red Skins are served with Grated Parmesan Cheese & Garlic or lightly seasoned with Parsley and Butter

*Elegant Duchess Potatoes

Hand piped individual rosettes of buttery yukon gold potatoes lightly baked until golden brown

Au-Gratin Potatoes

With Cheddar Cheese

Rice or Rice Pilaf

Lightly Seasoned w/Butter

Buttered Egg Noodles

With Parmesan Cheese (optional)

Salads

*Tuscan Parmesan Salad

Creamy parmesan dressing, parmesan crisp, sundried tomatoes, and toasted pine nuts

*Crisp Apple Salad

Apple Cider Vinaigrette, Apple Chips, Gorgonzola, and Bacon

**Grilled Baby Romaine Wedge

Tomato, Red Onion, Bacon & Bleu Cheese Crouton
Accompanied by creamy Avocado green goddess dressing

**Cobb Salad on Boston Bibb

Bacon, Egg, Turkey, and Tomato and your choice of two dressings

All American Blend Salad

Mixed Greens served with seasonal accompaniments and your choice of two dressings

Page #2 Up charges

**\$1.50 per person up charge except Premier Package

*\$.75 per person up charge except Premier Package