



PLATED SELECTIONS

*All plated selections include a single entrée,
starch, vegetable, house salad, and fresh rolls.*

**Add \$1.50 per person to Buffet Menu pricing*

**Additional entrees are \$3.50 per person, per selection*

**Additional special plated menu salads are \$1.50 per person*

PLATED MENU SALADS

MIXED GREENS AND SPRING MIX WITH ROASTED WALNUTS,
DRIED CHERRIES, RED ONION SLICES, AND CRUMBLLED BLEU CHEESE.

CHILLED ASPARAGUS WITH CHOPPED TOMATOES,
DICED ONIONS AND HOMEMADE ITALIAN DRESSING.

CLASSIC ICEBERG WEDGE SALAD WITH SLICED BLEU CHEESE, BACON,
AND TOMATOES WITH A CHUNKY BLEU CHEESE DRESSING

TOMATO AND MOZZARELLA SALAD WITH FRESH BASIL
AND A BALSAMIC VINAIGRETTE DRESSING

PANZANELLA ITALIAN BREAD SALAD



PLATED ENTRÉE SELECTIONS

CHICKEN BREAST ITALIANO

Boneless Chicken Breasts breaded with Italian Seasoned Bread Crumbs, sautéed until golden brown and topped with our own house made lemon dressing.

CHICKEN BREAST ROULADE

Boneless Chicken Breast with a variety of succulent stuffings and topped with your favorite demi glaze.

GOLDEN APPLE ALMOND STUFFED CHICKEN BREAST

Boneless Chicken breast stuffed with Apples and Almonds, baked and topped with a demi glaze.

CHICKEN PICCATA

Chicken patties sautéed with capers in a white wine lemon butter sauce like no other!

CHICKEN CORDON BLEU

A popular dish of boneless chicken breast pounded and rolled then breaded and pan fried.

GRILLED BISTRO STEAK MEDALLIONS

Grilled over an open flame and topped with sauce bordelaise.

GORGONZOLA STEAK ALFREDO

Creamy Fettuccine alfredo with Grilled steak and topped with chunks of Gorgonzola Cheese.

PRIME RIB OF BEEF AU JUS

Classically prepared.

BROILED STEAK TIPS EN BROCHETTE

Steak tips broiled and delicately skewered with fresh vegetables.

VEAL MARSALA

Veal medallions sautéed with mushrooms and veal stock, finished with Marsala wine, a true old world favorite.

ROASTED PORK LOIN WITH TROPICAL CHUTNEY

A blend of fruit, onions, peppers, and spices rested a top moist and tender pork medallions.

FRENCHED BONE IN PORK CHOP

Seared chop finished with sauce Robert standing tall – Talk about a great presentation!

ROASTED PORK LOIN WITH APPLES

Roasted pork loin covered with sautéed apples and smoked bacon.

WHITEFISH JARDINE

Baked whitefish sprinkled with fresh sautéed vegetables. Colorful and healthy.

BAKED SALMON WITH MANGO SALSA

Mangos, pineapple, peppers, onions, cucumbers, cilantro, and parsley over skinless farm raised Salmon.

SHRIMP ETOUFFEE

This etouffee is a classic Cajun-style dish.

