



DINNER

All entrees include choice of one side and freshly baked roll.

ENTREE

CHICKEN IN PHYLLO

Tender chicken breast topped with an herbed cream cheese and wrapped in flaky phyllo dough.

CHICKEN MILANESE

Tender chicken breast in a breadcrumb and parmesan crust sautéed in olive oil with a lemon butter sauce.

PROSCIUTTO STUFFED CHICKEN

Tender chicken breast stuffed with prosciutto and herbed goat cheese with a breadcrumb and parmesan crust, served with mushroom wine sauce.

STUFFED PORK CHOPS

Stuffed with mushrooms, shallots, rosemary, croutons and blue cheese.

SHRIMP SCAMPI

Jumbo prawns sautéed with lemon and garlic butter.

LAMB CHOPS

Succulent lamb chops coated in mustard butter then rolled in a herbed breadcrumb crust.

PRIME RIB

FILET MIGNON

ROSEMARY & GARLIC ROASTED PORK TENDERLOIN

SALMON FILLET

Poached salmon fillet served with either a pesto or cucumber dill sauce.

MISO SALMON

Baked salmon flavored with an asian flair.

BUFFET

MEXICAN BUFFET

Choice of:

Cheese Enchilada

Chicken Enchilada

Chicken, Beef, or Pork Taco Bar

Chile Verde Burrito

(Served with Spanish rice, refried beans, chips and salsa.)

BAKED POTATO BAR

Served with traditional condiments.

CHICKEN POT PIE LUNCH

Served with garden salad and fresh baked roll.

ITALIAN BUFFET

Spaghetti or rigatoni with marinara sauce

Cheese lasagna

Sausage lasagna

Vegetable lasagna

Homemade meatballs (2 per person)

Italian sausage link

(Served with green salad, garlic bread or baci roll.)

SIDES

POTATOES

Rosemary roasted potatoes

Baked potato

Smashers (blue cheese, cheddar, garlic or sweet mashed potatoes)

RICE

Wild rice pilaf

Lemon rice

PASTA

Buttered noodles with parmesan

VEGETABLES

Asparagus rolled in prosciutto with herb cream cheese

Steamed broccoli, cauliflower

CASSEROLES

Spaghetti Squash Casserole (spaghetti squash, onions and cheeses)

Green bean salad (fresh green beans tossed with almonds, chives, cilantro and a soy ginger dressing)

SALADS

Caesar salad with homemade dressing

Garden salad with choice of dressing

Spinach salad (baby spinach with red onions, blue cheese crumbles, pear, avocado with cilantro vinaigrette)

Hearts of palm and artichoke salad (tender hearts of palm, artichoke hearts and tomatoes served on a bed of greens with Dijon vinaigrette)

Prices Subject to Change. Prices Include Tax • Minimum Order Of 10 • 24 Hour Advanced Notice On All Orders

Call 801-266-2219 for pricing and special orders.