

DINNER ENTREES

Poultry Selections

1/2 Roast semi boneless duckling with Grand Marnier sauce

Pan seared breast of chicken Saltimbocca, fresh sage and proscuitto, vermouth butter

Chicken roulade with spinach and Boursin, sauce supreme

Teriyaki grilled breast of chicken, golden ripe pineapple, hoisin glaze

Meat Selections

Grilled New York strip steak, caramelized shallots, red wine sauce

Veal Picatta, with capers, sliced mushrooms and lemon butter

Pepper crusted center cut filet mignon, Madeira sauce

Rosemary garlic marinated rack of lamb, mint jus

Marinated hangar steak, char grilled, grain mustard sauce

Prime rib of beef, horseradish sauce

Seafood Selections

Mediterranean Mahi Mahi, olive and artichoke relish, lemon butter

Crispy Maryland crab cakes, with apple wood bacon aioli

Citrus crusted Florida Red snapper, ruby grapefruit chutney

Grilled Atlantic salmon, asparagus ragout, truffle vinaigrette

Sea scallop and shrimp brochette, roasted red pepper salsa

Duet selection

All entrees can be prepared as a duet. Your catering contact can arrange for you.

