



ENTREE IDEAS

Braised Chicken Breast & Shrimp

with red peppers, artichokes in white wine lemon stock presented with cinnamon-scallion rice and butternut squash, pear gratin. Garnished with spinach pesto

Roasted Stuffed Chicken Breast

with capicola ham and cheddar cheese with a cumin-cream sauce.
Accompanied by a sweet potato-apple bread pudding & maple pecan glazed carrots with leek jam

Grilled Tenderloin of Beef

with gorgonzola butter & smoked garlic demi accompanied by potato-mushroom terrine and fennel mustard flan

Roasted Tenderloin of Beef

with 12 spice seasoning and maple rosemary jus accompanied by Spanish potato tortilla wedge and roasted asparagus spears with sesame seeds

Surf & Turf—

petite apple smoked tenderloin of beef with Maine crab cake accompanied by port reduction sauce, with sweet potato & apple gratin with spiced baby squash

Braised Short Rib of Beef

with aged cheddar Johnny cake and roasted baby crew top carrots

Sautéed Atlantic Salmon

with a carrot-grapefruit sauce, three pepper orzo gratin with steamed coconut asparagus and banana chutney

Baked Ginger Snap Encrusted Sea Bass

with a lime kiwi sauce, wild rice-walnut pancake and sauté of yellow and red peppers with fennel

Seared Ahi Tuna

accompanied by mango-Saracchi sauce and pickled ginger, short rice cake with sautéed snap peas