

Combination Dinner Selections

Dinner served with Chef's selection of Fresh Vegetable, Starch
Selection of Appetizer and Dessert
Fresh Rolls and Butter
Coffee, Decaffeinated Coffee, Tea, and Iced Tea

Filet and Chicken Breast

Filet Mignon ~ Pinot Noir Sauce
and
Grilled Chicken Breast
\$42.00 per person

Filet and Salmon

Filet Mignon
and
Salmon Medallion with Sauce Nantua
\$44.00 per person

Broiled Filet and Prawns

Filet Mignon with a Merlot Reduction
and
Two Jumbo Prawns
\$47.00 per person

Jerk Chicken and Prawns

Pan Seared Jerked Chicken
and
Grilled Sweet Prawns
Served over Caribbean Rice with Mango Sauce and Red Onion Marmalade
\$42.00 per person

Dinner Entrée Selections

Dinner served with Chef's selection of Fresh Vegetable and Starch
Selection of Appetizer and Dessert
Fresh Rolls and Butter
Coffee, Decaffeinated Coffee, Tea, and Iced Tea

Filet Mignon

Broiled Filet Mignon with a Merlot Reduction
\$41.00 per person

Herb Crusted Cod Fillet

Israeli Couscous with Forest Mushrooms and
Roasted Shallots in a Rock Shrimp Sauce
\$32.00 per person

Charbroiled 14oz. New York Steak

Yukon Gold and Portobello Mushroom Hash
Cracked Pepper Cream Sauce
\$37.00 per person

Chicken Roulade

Chicken Roulade of Ricotta & Spinach
\$33.00 per person

Filet Mardi Gras

Filet Mignon topped with Lump Crabmeat
Cream Sauce & Louisiana Gold Hot Sauce
\$43.00 per person

Grilled Chicken Breast

Herb Crusted Chicken Breast
on a Puree of Yukon Gold Potatoes
with a Marsala Sauce
\$34.00 per person

Roast Prime Rib

Roast Prime Rib of Beef, Au Jus
(Maximum 400 people)
\$35.00 per person

Spiced Pork Chop

Algerian Spiced Crusted Pork Chop on a bed of
Couscous with Dried Fruits and
Peach and Red Onion Chutney
\$36.00 per person

Grilled Salmon

Grilled Salmon Fillet with Lemon Butter
\$34.00 per person

Chicken Forestiere

Breast of Chicken with Tarragon & Pine Nuts
\$33.00 per person