

Served Dinner Selections

Each served dinner entrée is accompanied by your choice of salad, two side dishes, dessert, and beverage service. Beverage service includes: hot tea, iced tea, coffee, and iced water.

Beef Selections

Priced per person

Beef Tenderloin

Crusted with Black Pepper and served with a Dried Cherry Sauce

\$27.00

Filet of Beef

Wrapped with Bacon, served with Gorgonzola Butter

\$27.00

Slow Roasted Beef Tenderloin

With Red Wine Sauce

\$27.00

Filet of Beef Lyonnaise

Rolled Tenderloin of Beef Stuffed with Spinach

\$27.00

Herb Crusted Prime Rib

Served with Au Jus

\$26.00

Roasted Sirloin

With Green Peppercorn and Cognac Sauce

\$25.00

Poultry

Priced per person

Fontina and Spinach Stuffed Chicken Breast

Wrapped in Puff Pastry and served on Béarnaise Sauce

\$20.00

Chicken Elegance

Chicken Breast stuffed with Ham and Swiss Cheeses Wrapped in Puff Pastry served on Champagne Sauce

\$20.00

Asiago and Fennel Stuffed Chicken Breast

Served with Fresh Salsa on the side

\$19.00

Champagne and Shitake Chicken

Airline Chicken Breast topped with a Champagne and Shitake Mushroom sauce

\$19.00

Apricot Chicken

Chicken Breast stuffed with Pistachios and Mushrooms, glazed with White Wine and Apricot Sauce

\$18.00

Chicken Cordon Bleu

Traditional Chicken Cordon Bleu and Asparagus served with Honey Mustard Sauce

\$18.00

Chicken Piccata

Served with a hint of Lemon and sprinkled with Capers

\$17.00

Pork Selections

Priced per person

Pecan Crusted Pork Tenderloin

Served with Mushroom Cream Sauce

\$18.00

Bacon-Wrapped Pork Medallions

Served with Tomato Corn Salsa

\$17.00

Pork Chops with Gingered Jezebel Sauce

Boneless Pork Loin Chops served with Gingered Jezebel sauce

\$17.00

Seafood Selections

All seafood selections are subject to Market Price

Sautéed Halibut

Served with Pecan Shallot Topping

Baked Salmon

Salmon in Crisp Rice Paper with Sweet and Spicy Sake Essence

Tilapia

Served with Crabmeat and Citrus Beurre Blanc

Classic Scallops Mornay

Served in a crisp Puff Pastry Cup

Vegetable Entrée Selections

Vegetable Strudel

Sautéed Seasonal Vegetables wrapped in layers of Phyllo Dough

Leek Tart with Gruyere Cheese

Basil Polenta with Vegetable Ragout

Portabella Mushroom with Bulgur, Almonds, and Apricots

Vegetable Kabobs on Cranberry Rice

Combination Plates Selection

Priced per person

Marinated Beef Tenderloin and Tarboro Pork Tenderloins

Served with Green Peppercorn Sauce

\$35.00

Slow Roasted Beef Tenderloin and Salmon Filet

Beef Tenderloin Slow Roasted and served with Red Wine Sauce, with Caviar Butter Sauce

\$35.00

Loins of Lamb with Honey, Lemon & Thyme, Beef Tenderloin with Maitre d'Butter

\$35.00

Roast Veal with Armagnac Sauce and Rosemary Cream Cheese Chicken

\$35.00

Pan Seared Duck Breast with Sweet Cherry Sauce paired with Maryland Crab Cakes

\$32.00

Champagne Chicken and Grilled Garlic Shrimp

\$32.00

Vegetables

Asparagus Spears with Lemon and Parmesan Curls

Broccoli with Hollandaise Sauce and Toasted Panko Crumbs

Gratin Broccoli in Béchamel

Broccoli with Hazelnut Butter

Orange glazed Carrots with mint

Roasted Carrots and Parsnips with Shallot Herb Butter

Tiny Carrots with fresh chopped Parsley
Creamy Corn Pudding
Three Pea Stir Fry
Brussels Sprout Chiffonade with Poppy Seeds
Green Beans with Caramelized Onions
Whole Green Beans with Shallots and Red Peppers
Zucchini and Summer Squash Fettuccine

Starches

Bulgarian Potatoes
Potato Mouseline
City Potatoes
Whipped Yukon Gold Potatoes with Horseradish
Rosemary Roasted Potatoes with Caramelized Onions
Potato Fondantes
Roasted Sweet Potatoes with Lime
Sweet Potatoes with Grand Marnier
Praline Topping Sweet Potatoes
Rice Pilaf
Orzo Pilaf

Salads

Tossed Garden Salad with your choice of dressings
Baby Spring Greens with fresh berries and Raspberry vinaigrette
Traditional Caesar Salad
Spinach Salad with Sliced Strawberries and Candied Pecans with Country Dressing
OU Shades of Greens
Dreaming of Spring with fine julienne strips of red, green and yellow peppers and leeks
California Salad with Mandarin Oranges, Sliced Strawberries, Pistachios and flaked coconut, served with tarragon vinaigrette