

~ *All entrées include bread service, salad and vegetable du jour.* ~

Party Packages for \$16

Broiled Trout

Broiled rainbow trout with a lemon dill sauce and Chef's rice.

Chicken Marsala

Chicken breast, scaloppini, sautéed with a Marsala wine cream sauce served over fettuccini.

Sea Salt and Rosemary Crusted Petit Ribeye

Grilled petit ribeye topped with a sea salt and rosemary, served with Chef's mash.

Fettuccini Alfredo

*Sun dried tomatoes, cherry tomatoes, spinach, asparagus and artichokes in a cheesy garlic sauce.
Served over fettuccine and topped with Parmesan cheese.*



Party Packages for \$17

Stuffed Trout

Broiled trout stuffed with bell peppers, red onion and red potatoes. Served with wilted spinach.

Chicken Oscar

A sautéed chicken breast topped with a crab asparagus and lemon dill sauce served with Chef's rice.

Marinated Flank Steak

A balsamic and brown sugar marinated flank steak topped with bleu cheese and served with Chef's potatoes.

Vegetable Moussaka

Eggplant, chickpea, mushroom lasagna topped with cheddar jack cheese.



Party Packages for \$19

Potato Crusted Salmon Filet

Roasted salmon fillet crusted with new potatoes and herbs, served with maitre d' butter, sautéed spinach, and bell peppers.

Parchment Roasted Chicken

*Fresh chicken breast with lemon, marinated artichokes, leeks and tomatoes roasted in parchment paper,
served over Chef's rice and finished with tarragon butter.*

Sea Salt and Rosemary Crusted Ribeye

Grilled Ribeye topped with a sea salt and rosemary, served with Chef's mash.

Chicken & shrimp Alfredo

*Sun dried tomatoes and spinach in a cheesy garlic sauce. Served over fettuccine and topped with sautéed
chicken and shrimp.*

Stuffed Portobello

*Tender Portobello mushroom cap stuffed with onions, peppers, sun dried tomatoes, spinach, and asparagus, served with a
sherry cream sauce and Chef's rice.*

Party Packages for \$22

Pepper Crusted Tuna

Pepper seared tuna steak served with a grilled pineapple coulis. Served with creamy risotto.

Eggplant Parmesan

Fresh sliced, grilled eggplant with tomatoes, sun dried tomatoes, roasted red peppers and onions topped with tomato sauce, fresh basil and grated Parmesan cheese. Served over fettuccini.

Ribeye Brittain

Grilled ribeye topped with a smoked Gouda bacon cream sauce, served with black truffle macaroni and cheese.

Herb Crusted Chicken Breast

Fresh herb crusted chicken breast topped with applewood-smoked bacon and a creole cream sauce, served with Chef's potatoes.

Pasta Trio

Shrimp, scallops, and chicken simmered in a Gouda bacon cream sauce with sweet peppers, onions, sun dried tomatoes, Portobello mushrooms, and lemon over fettuccine.



Party Packages for \$25

Pepper Grilled Filet

Pepper grilled filet served with Madeira-shallot sauce, herb-roasted mushrooms, and Chef's potatoes.

Sesame Seared Tuna

Sesame crusted Ahi tuna and skewered shrimp served with creamy risotto, finished with a port wine reduction.

Wild Mushroom and Eggplant Strudel

Seasonally available wild mushrooms roasted with eggplant, red peppers, shallots, and rosemary, baked in buttery phyllo dough, served with Gorgonzola cream sauce and garlic whipped potatoes.

Chicken Saltimbocca

Tender chicken breast stuffed with prosciutto, sage, and fontina cheese, served with a Dijon sage cream sauce.

Cioppino

Seasonal fish and shellfish in a San Francisco style tomato saffron sauce over fettuccine.

