



Chef's Signature Plated Service

Prices based on 100 guests
Price will vary based on final

Signature Plated Service Includes

Dinner Rolls with Whipped Butter, Choice of Salad, Choice of ONE Starch, Choice of TWO Vegetables, Choice of Dessert, Fresh Brewed Coffee & Assorted Teas

Roast Striploin of Beef	\$38
Served with rich Madagascar Peppercorn Jus	
Parmesan Crusted Chicken Cordon Bleu	\$32
In a Roasted Red Pepper Sauce	
Grilled Balsamic Marinated Chicken	\$30
With Roasted Red Peppers & Shaved Asiago Cheese	
Grilled Medallions of Pork Loin	\$29
with fried Plantain Chips and a Mango Papaya Salsa	
Caribbean Coconut Breast of Chicken	\$30
Marinated Chicken Breast (jerk spice, coconut, lime) pan seared and served with crisp banana chips and a tropical fruit & coconut chutney	
Roast Turkey	\$31
Traditionally prepared with Stuffing, Gravy and Cranberry Sauce	
Stuffed Roast Pork Loin	\$30
with a delicious Apple Stuffing and Natural Jus	
Sesame Crusted Teriyaki Salmon	\$34
Asian Marinated Filet of Salmon dressed with black & white sesame seeds, baked with lemon. Served atop roasted pineapple and teriyaki sauce	
Chicken Marsala	\$32
with Wild Mushrooms and Marsala Wine Sauce	
CAB Tenderloin	market price
In a Madagascar Peppercorn Jus	
DUET OPTIONS (combine two of the above main entrees)	
Roast Beef Striploin AND Parmesan Crusted Chicken Cordon Bleu	\$40
Roast Beef Striploin AND Chicken Marsala	\$40
Roast Turkey AND Baked Ham with an Apple Mustard Chutney	\$36
CAB Tenderloin AND Sesame Crusted Salmon	market price

Please note that only one plated menu may be selected for the entire group.

We will accommodate to allergies and dietary restrictions when they are submitted in advance.