

Entrees

Chicken

{Chicken Dijon} Baked breast of chicken seasoned and covered in a creamy Dijon mustard sauce.

{Chicken Hollandaise} Breast of chicken rolled and seasoned in house crumbs and butter baked and covered in a rich hollandaise sauce.

{Chicken Marinara} Breaded chicken breast smothered with an herbed tomato marinara and topped with mozzarella cheese, served over linguini.

{Chicken Tetrazzini} Penne Pasta noodle casserole filled with tender chicken, sautéed mushrooms, and three cheese combination and topped with toasted bread crumbs.

{Italian Chicken} Spinach and ricotta stuffed chicken breast wrapped in sliced prosciutto and baked.

Fish

{Salmon Alfredo} Smoked Salmon sautéed in a creamy garlic Alfredo sauce and penne noodles.

{Halibut Parmesan} 6 oz portion of baked halibut with lemon, herbs and garlic served with tartar. Add an additional \$4 per person

{Shrimp Scampi} Large prawns served in linguini with a delicious white wine and lemon scampi sauce with asparagus, snap peas, green beans and carrots.

{Coconut Prawns} Large Prawns battered in a crunchy coconut batter, fried and served with warm dark rum and orange marmalade sauce on the side.

{Dungeness Crab Cakes} Louisiana Crab cakes with fresh lemon and creole tarter sauce

{Simply Salmon} Tender center cut salmon fillet served with a creamy piccata sauce.

{Tacos} Grilled Tilapia Tacos served with slaw, vegetables, beans, cilantro and Lime

{Fish and Chips} Beer Battered Cod fried and served with lemon and tarter sauce.

Entrees

Beef

{Beef Tenderloin} Oven roasted peppercorn beef tenderloin served and sliced with creamy horseradish & hot au jus. Add \$3 per person

{Beef Stroganoff} Sirloin steak, onions, garlic, and fresh mushrooms in a creamy sauce served over egg noodles.

{Roasted Peppers} Ground Sirloin stuffed Bell Peppers with onion, tomato, rice and cheese and baked well.

{Grilled Flank Steak} Marinated, grilled and sliced on the buffet also served with your choice of sauces.

{Carne Asada} Steak Fajitas with sautéed vegetables, beans, rice, condiments and tortillas.

{Oven Braised Brisket} smothered in a sweet and spicy vinegar sauce

Pork

{Saucy Pork} Sliced Pork Tenderloin served with a creamy herb sauce.

{Local Pork} Roasted Pork Tenderloin sliced and served with a Marion berry port glaze.

{Seasonal Tenderloin} served with a balsamic cranberry and Apple glaze

{Grilled Pork Chops} Seasoned with lemon herb and seared pork chops on the bone.

{Bourbon Ham} Citrus and Bourbon soaked Ham sliced thick and served warm with glaze.

{Andouille Sausage} Pasta tossed with sundried tomatoes, feta, artichokes, olives and hot sliced sausage

{Skewers} Teriyaki Pork Skewered and grilled with pineapple, onion and peppers.

Entrees

Lamb

{Gyros} Tender Lamb served with tzaiki sauce, sliced red onion, romaine, diced tomato, and feta cheese in soft pita bread.

{Roasted Leg} Rosemary rubbed Leg of Lamb roasted and sliced thin.

{Lamb Chops} Seared Lamb chops drizzled with a pear balsamic pan sauce.

{Braised Lamb Shank} in a rich tomato and port broth with thyme. Add \$3 pp

Vegetarian

{Lasagna} Eggplant and Spinach Lasagna layered with bell peppers, tomatoes, onion and three cheeses.

{Stir Fry} Vegetable Stir Fry with a huge variety of vegetables in teriyaki sauce with noodles, served on rice.

{Stuffed Peppers} Quinoa, Black Beans, green onion and roasted cauliflower, kale and sweet potato stuffed into large peppers and roasted.

{Mushrooms} Creamy Wild Mushroom Strudel or quinoa and vegetable stuffed Portobello Mushrooms

Kids (10 and under)

Chicken Fingers and Fresh cut Vegetables with ranch dip

Mac and Cheese with Fruit Platter or Fruit Cup

Mini Corndogs with Cottage Cheese and Peaches

Spaghetti with Green Salad and Rolls

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