



Winter 2008

Chicken Marsala

Marinated and served with fresh mushrooms and a brown sauce.

Herb Chicken Breast

Sautéed Boneless Breast with Dijon Cream Sauce, Roasted Red Rosemary Potatoes and Seasonal Chef 's Vegetable

Orange Glazed Chicken

Sautéed chicken breast glazed with an orange marmalade sauce.

Chicken Cordon Bleu

Breast of chicken filled with ham and Swiss cheese, rolled in bread crumbs served with a béarnaise sauce.

Chicken New Orleans

Sautéed chicken breast served with a shrimp cream sauce.

Stuffed Chicken Breast

Chicken breast filled with well seasoned herb stuffing and topped with a roasted pepper cream sauce.

Apricot Chicken

Grilled chicken breast smothered in an apricot glaze.

Pine Nut Chicken

Seared herb encrusted chicken breast served with a pine nut Dijon sauce.

Stuffed Flank Steak

Tender slices of marinated flank steak filled with an herb stuffing and topped with a mushroom demi-glaze.

Sliced Beef

Tender slices of beef round doused with Hunter sauce.

Beef Tenderloin with a Hunter Sauce

An 8 ounce serving of filet doused in a Hunter Sauce.

Catfish Florentine

Filet of Farm Raised Catfish topped with a spinach mixture and topped with a white nutmeg sauce.

Pork loin in Mushrooms

Slow roasted pork loin finished with a savory mushroom demi-glaze.

Pepper Crusted Pork Tenderloin

Medallions of pork tenderloin served with a balsamic orange glaze.

All hot seated meal selections include a choice of 1 salad, 1 starch, 1 vegetable, 1 dessert, iced tea, coffee and homemade rolls and butter.

DINNER SALAD CHOICES

Mixed Greens with choice of 2 Dressings

Traditional Caesar Salad with Garlic Croutons and Parmesan Cheese

Spinach Salad with Mandarin Oranges, Caramelized Almonds, Sliced Red Onion and Champagne Lime Vinaigrette

Baby Greens with Pears, Spiced Pecans and Great Hills Blue Cheese with choice of 2 Dressings

DINNER DESSERT CHOICES

<i>New York Style Cheesecake with Fruit Toppings</i>	<i>Key Lime Pie</i>
<i>Carrot Cake with Cream Cheese Icing</i>	<i>Bourbon Pecan Pie</i>
<i>Granny Apple Crumb Pie with Caramel</i>	<i>Homemade Pound Cake with Fresh Fruit Toppings</i>
<i>Chocolate, Lemon or Key Lime Napoleons</i>	

All menus priced per person and are subject to Sales Tax and 20% Service Charge.