



corporate
dinner

exclusively[®] yours catering & events

all entrees come with selection of 2 vegetables, 1 starch, fresh baked rolls, tea & water

chicken & turkey entree selections

chicken oscar

marinated chicken breast, breaded and pan fried, topped with crabmeat, roasted asparagus and classic hollandaise sauce

chicken cordon bleu

tender chicken breast, roasted and topped with honey roasted ham and smothered in melted swiss cheese

chicken wellington

chicken breast topped with mushroom duxelle wrapped in puff pastry and baked, served with port wine demi-glaze

chicken piccata

grilled chicken breast finished in a light chicken broth with fresh lemon juice capers and topped with fresh parsley

rosemary chicken

chicken, marinated and grilled, seasoned with fresh rosemary and roasted to perfection

champagne chicken

marinated chicken breast cooked to perfection simmered in a champagne cream sauce

chicken marsala

chicken breast sauteed with mushrooms, marsala wine and our blend of herbs finished with heavy cream

pecan crusted chicken breast

marinated chicken breast coated in pecans and pan-fried served with a bourbon maple drizzle

chicken vol au vent

puff pastry shells filled with chicken and mushrooms in a creamy white wine sauce

thai chicken coconut curry

served with rice

chicken at the ritz

chicken breast coated in herbed sour cream and breaded in ritz crackers

roisserie chicken

marinated chicken, seasoned with our special blend of seasonings and roasted

roasted turkey & gravy

oven roasted turkey breast, southern Style dressing and gravy

lemon dill chicken

marinated chicken, seasoned with lemon pepper and dill roasted and garnished with fresh lemons

jerk chicken

chicken breast glazed in our spicy island jerk sauce and garnished with fresh pineapple

chicken florentine

spinach stuffed chicken breast topped with a parmesan cream sauce

teriyaki chicken breast

grilled chicken breast glazed in our house made teriyaki sauce and garnished with fresh pineapple

beef entree selections

beef wellington

marinated roast tenderloin of beef served with smoked bearnaise

beef tenderloin

beef coated in cracked black pepper, seared, and cooked to a medium-rare, sliced and served with smoked bearnaise

marinated roast tenderloin of beef

beef tenderloin coated in cracked black pepper, seared, and cooked to a medium-rare, sliced and served with a port wine demi-glaze

steak au poivre

filet mignon coated in green peppercorn, seared and finished in a brandy cream sauce

ribeye

cut USDA choice ribeye, seasoned with our own steak seasoning

ny steak

cut USDA choice new york strip, grilled and seasoned with our own steak seasoning

teriyaki flat iron steak

grilled flat iron steak glazed with our homemade teriyaki served over peppers and onions garnished with fresh pineapple

marinated flank steak

choice flank marinated in soy, red wine, beer & spices, grilled and sliced, and topped with a rich sauce made from the marinade

roast beef with gravy

cut USDA roast beef, slow cooked and topped with our own gravy

fish & seafood entree selections

crab stuffed flounder

flounder wrapped around our homemade crab cake, baked and topped with a rich creamy butter hollandaise sauce

crab stuffed grouper

grouper wrapped around our homemade crab cake, baked and topped with a rich creamy butter hollandaise sauce

salmon picatta

grilled salmon finished in a light lemon broth with capers, parsley, and lemon

shrimp & grits

sauteed shrimp with our own herbs and spices served over our spicy cheese grits, a southern classic

shrimp scampi

fresh shrimp, sauteed with garlic, lemon, white wine, and parsley

teriyaki glazed salmon

fresh grilled atlantic salmon glazed in our own teriyaki sauce and garnished with fresh pineapple

phyllo salmon

phyllo wrapped salmon with our own caper dill cream

atlantic salmon

fresh atlantic salmon, wrapped in phyllo, baked to a golden brown and topped with are own light caper dill cream

salmon florentine

fresh atlantic salmon, stuffed with spinach and topped with a parmesan cream sauce

lemon butter salmon

fresh atlantic salmon, in lemon butter sauce with fresh parsley and tarragon

pork entree selections

pork tenderloin

roasted pork tenderloin topped with a brandied brown sugar garlic sauce

roasted pork loin

roasted pork loin topped with a brandied blue cheese cream

bourbon bbq glazed pork loin

roasted pork loin with a black eyed pea and roasted red onion relish

apple cornbread stuffed pork loin

tender pork loin stuffed with apple cornbread dressing seasoned and slow roasted with a apple cider demi-glaze

jerk pork loin

roasted pork loin glazed in our jamaican jerk sauce and served with a black bean roasted corn salsa

gourmet vegetable selections

raspberry sauteed green beans | roasted vegetable tart | bean almondine citrus glazed asparagus | fresh green sauteed brussel sprouts with bacon honey glazed field carrots | roasted cauliflower | roasted field vegetables minted baby carrots | english peas | sauteed haricot vert | buttered corn green beans | casserole corn on the cob | broccoli casserole | buttered broccoli

classic starch selections

baked potato with butter | wild rice pilaf | herbed white rice | herbed brown rice garlic mashed potatoes | herbed roasted potatoes | baked macaroni & cheese quinoa sweet potato casserole | parsley new potatoes scalloped potatoes | porchini risotto | toasted garlic and spinach orzo

Add butler passed items for thirty minutes - \$2.pp. Dinnerware and cake plates provided.

China service available and priced upon request. Priced based on 50 or more people.

18% gratuity and 6% tax added to all bills. ***All packages based on 3-hour service.

Other menu and dessert options available and priced upon request.