



corporate  
dinner

# exclusively<sup>®</sup> yours catering & events

*all entrees come with selection of 1 vegetable, 1 starch*

## 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

### rotisserie 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 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.*