



ultimate
dinner

exclusively yours catering & events

All entrees served with selection of 1 vegetable, 1 starch

chicken & turkey entree selections*

chicken oscar (\$21. pp)

Marinated Chicken Breast, Breaded and Pan Fried, topped with Crabmeat, Roasted Asparagus and Classic Hollandaise Sauce

chicken cordon bleu (\$18. pp)

Tender Chicken Breast, Roasted and topped with Honey Roasted Ham and smothered in Melted Swiss Cheese

chicken wellington (\$18. pp)

Chicken Breast topped with Mushroom Duxelle wrapped in Puff Pastry and baked. Served with Port Wine Demi-Glaze

chicken piccata (\$17. pp)

Grilled Chicken Breast finished in a Light Chicken Broth with Fresh Lemon Juice Capers and topped with Fresh Parsley

rosemary chicken (\$17. pp)

Chicken Quarters, marinated and seasoned with Fresh Rosemary and roasted to perfection

champagne chicken (\$16. pp)

Marinated Chicken Breast cooked to perfection simmered in a Champagne Cream Sauce

chicken marsala (\$16. pp)

Chicken Breast sauteed with Mushrooms, Marsala Wine and our blend of Herbs finished with Heavy Cream

pecan crusted chicken breast (\$16. pp)

Marinated Chicken Breast coated in Pecans and pan-fried served with a Bourbon Maple Drizzle

chicken vol au vent (\$16. pp)

Puff Pastry Shells filled with Chicken and Mushrooms in a Creamy White Wine Sauce

thai chicken coconut curry (\$16. pp)

Served with Rice

chicken at the ritz (\$16. pp)

Chicken Breast coated in Herbed Sour Cream and Breaded in Ritz Crackers

roisserie chicken (\$16. pp)

Chicken quarters marinated and seasoned with our special blend of seasonings and roasted

roasted turkey & gravy (\$16. pp)

Oven Roasted Turkey Breast, Southern Style Dressing and Gravy

lemon dill chicken (\$16. pp)

Marinated Chicken Quarters seasoned with Lemon Pepper and Dill Roasted and Garnished with Fresh Lemons

jerk chicken (\$15. pp)

Marinated Chicken Breast Glazed in our Spicy Island Jerk Sauce and garnished with Fresh Pineapple

chicken florentine (\$15. pp)

Spinach stuffed Chicken Breast topped with a Parmesan Cream Sauce

teriyaki chicken breast (\$15. pp)

Grilled Chicken Breast glazed in our house made Teriyaki Sauce and garnished with Fresh Pineapple

beef entree selections*

beef tenderloin (\$29. pp)

Beef Coated in Cracked Black Pepper, seared, and cooked to a medium-rare, sliced and served with Smoked Bearnaise

marinated roast tenderloin of beef (\$29. pp)

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 (\$29. pp)

Filet Mignon coated in Green Peppercorn, seared and finished in a Brandy Cream Sauce

ribeye (\$22. pp)

Cut USDA Choice Ribeye, seasoned with our own Steak Seasoning

ny steak (\$22. pp)

Cut USDA Choice New York Strip, grilled and seasoned with our own Steak Seasoning

teriyaki flat iron steak (\$19. pp)

Grilled Flat Iron Steak Glazed with our homemade Teriyaki served over Peppers and Onions garnished with Fresh Pineapple

marinated flank steak (\$19. pp)

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 (\$28. pp)

Cut USDA Roast Beef, slow cooked and topped with our own Gravy

fish & seafood entree selections*

crab stuffed tilapia (\$20. pp)

Tilapia wrapped around our Homemade Crab Cake, baked and topped with a Rich Creamy Butter Hollandaise Sauce

crab stuffed grouper (\$20. pp)

Grouper wrapped around our Homemade Crab Cake, baked and topped with a Rich Creamy Butter Hollandaise Sauce

salmon picatta (\$19. pp)

Grilled Salmon finished in a Light Lemon Broth with Capers, Parsley, and Lemon

shrimp & grits (\$19. pp)

Sauteed Shrimp tossed in Heavy Cream with our own Herbs and Spices served over our Spicy Cheese Grits, a southern classic

shrimp scampi (\$17. pp)

Fresh Shrimp, Sautéed with Garlic, Lemon, White Wine, and Parsley

teriyaki glazed salmon (\$17. pp)

Fresh Grilled Atlantic Salmon Glazed in our own Teriyaki Sauce and garnished with Fresh Pineapple

phyllo salmon (\$16. pp)

Phyllo Wrapped Salmon with our own Caper Dill Cream

atlantic salmon (\$16. pp)

Fresh Atlantic Salmon, wrapped in Phyllo, baked to a golden brown and topped with our own Light Caper Dill Cream

salmon florentine (\$16. pp)

Fresh Atlantic Salmon, stuffed with Spinach and topped with a Parmesan Cream Sauce

lemon salmon (\$16. pp)

lemon pepper tilapia (\$16. pp)

pork entree selections*

pork tenderloin (\$19. pp)

Roasted Pork Tenderloin topped with a Brandied Brown Sugar Garlic Sauce

roasted pork loin (\$18. pp)

Roasted Pork Loin topped with a Brandied Blue Cheese Cream

bourbon bbq glazed pork loin (\$18. pp)

Roasted Pork Loin with a Black Eyed Pea and Roasted Red Onion Relish

apple cornbread stuffed pork loin (\$18. pp)

Tender Pork Loin stuffed with Apple Cornbread Dressing seasoned and slow roasted with a Apple Cider Demi-Glaze

jerk pork loin (\$16. pp)

Roasted Pork Loin glazed in our Jamaican Jerk Sauce and served with a Black Bean Roasted Corn Salsa

carving stations*

filet of beef tenderloin (\$32. pp)

surf & turf - slow roasted prime rib of beef with jumbo shrimp (\$31. pp)

slow-roasted prime rib of beef (\$25. pp)

Served with Au Jus and Horseradish Sauce

roasted pork loin (\$17. pp)

top round of beef, honey glazed ham or rotisserie turkey & dressing (\$15. pp)

(All Carving Stations are served with appropriate condiments)

All pasta entrees come with selection of 1 vegetable, fresh baked rolls, tea & water

pasta entree selections

tortellini primavera (\$15. pp)

Cheese Stuffed Tortellini and Fresh Vegetables tossed in a Garlic Cream Sauce and topped with Parmesan Cheese

classic lasagna (\$15. pp)

Layered with Classic Pasta, Marinara Sauce, Beef, with Ricotta, Mozzarella, Parmesan, and Romano Cheeses

vegetable lasagna (\$15. pp)

Layered with Chopped Red and Yellow Peppers, Carrots, Broccoli in a Creamy Sauce with Garlic smothered in Ricotta, Mozzarella, Parmesan, and Romano Cheeses topped with Bread Crumbs

vortellini pesto pasta (\$14. pp)

Cheese Stuffed Tortellini tossed in our classic Fresh Basil Pesto

tortellini alfredo (\$14. pp)

Cheese Stuffed Tortellini tossed in a Garlic Cream Sauce topped with Parmesan Cheese

penne a la vodka (\$14. pp)

Penne Pasta tossed in a Creamy Vodka Sauce

classic manicotti (\$12. pp)

Pasta Tubes stuffed with a combination of Mozzarella & Ricotta, Herb and topped with Homemade Marinara Sauce and Parmesan Cheese

spaghetti & meatballs (\$11. pp)

Spaghetti Pasta tossed with Marinara Sauce, Meatballs, and Italian Seasonings

baked ziti marinara (\$11. pp)

~ Add Chicken to Any of the Tortellini Pasta Dishes for (\$2. pp) ~

~ Add Shrimp to Any of the Tortellini Pasta Dishes for (\$4. pp) ~

classic vegetable selections

Roasted Corn and Peppers Honey Glazed Carrots | Roasted Cauliflower Roasted Vegetables
Minted Baby Carrots and English | Peas | Buttered Sweet Green Peas | Buttered Corn
Green Bean | Casserole Corn on the Cob | Broccoli Casserole | Black Eyed Peas
Buttered Broccoli | Stewed Okra & Tomatoes | Creamy Cole Slaw
Stewed Squash & Onions | Baked Beans | Lima Beans

gourmet vegetable selections (add \$1. pp) ~

Raspberry Sautéed Green Beans | Roasted Vegetables | Tart Almondine
Citrus Glazed Asparagus | Fresh Green Sautéed Brussel Sprouts with Bacon

classic starch selections

Baked Potato with Butter Wild Rice Pilaf | White Rice | Brown Rice | Garlic Mashed Potatoes
Herb Roasted Potatoes | Baked Macaroni & Cheese | Quinoa Sweet Potato Casserole
Parsley New Potatoes | Homestyle Potato Salad | Scalloped Potatoes | Southwestern Black Beans