



ultimate
dinner

exclusively[®] yours

catering & events

All entrees served with selection of 1 vegetable, 1 starch

INQUIRE FOR CURRENT PRICING

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 Quarters, marinated and 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

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

jerk chicken

Marinated 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 tilapia

Tilapia 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 tossed in Heavy Cream 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 salmon

lemon pepper tilapia

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

carving stations*

filet of beef tenderloin

surf & turf - slow roasted prime rib of beef with jumbo shrimp

slow-roasted prime rib of beef

Served with Au Jus and Horseradish Sauce

roasted pork loin

top round of beef, honey glazed ham or rotisserie turkey & dressing

(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

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

classic lasagna

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

vegetable lasagna

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

tortellini pesto pasta

Cheese Stuffed Tortellini tossed in our classic Fresh Basil Pesto

tortellini alfredo

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

penne a la vodka

Penne Pasta tossed in a Creamy Vodka Sauce

classic manicotti

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

spaghetti & meatballs

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

baked ziti marinara

~ Add Chicken to Any of the Tortellini Pasta Dishes
~ Add Shrimp to Any of the Tortellini Pasta Dishes

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

Raspberry Sauteed Green Beans | Roasted Vegetable Tart | Bean Almondine

Citrus Glazed Asparagus | Fresh Green Sauteed Brussel Sprouts with Bacon

classic starch selections

Baked Potato with Butter Baked Pilaf | White Rice | Garlic Mashed Potatoes

Herb Roasted Potatoes | Wild Rice Macaroni & Cheese | Quinoa Sweet Potato Casserole

Parsley New Potatoes | Homestyle Potato Salad | Scalloped Potatoes | Southwestern Black Beans

catering & events

celebration
OF CUISINE:
global recipes | culturally inspired