



BANQUET ENTRÉE MENU #1

*Entrée prices include 2 side dishes

*Prices are per person

Chicken:

1. Chicken Marsala - \$18
2. Chicken Piccata - \$18
3. Tuscan Chicken w/ Sun-dried Tomato & Crimini Cream Sauce - \$19
4. Chicken Cordon Bleu w/ Mornay Sauce - \$20
5. Bourbon Grilled Chicken - \$18
6. Caribbean Jerk Chicken - \$18
7. Garlic & Herb Seared Cornish Hen w/ Caramelized Shallot Velouté - \$19
8. Cajun Chicken w/ Crawfish Etouffee - \$20
9. Blackened Chicken w/ Pineapple Fire Salsa - \$18
10. BBQ Chicken - \$18

Beef:

1. Hunter's Sirloin w/ Sauce Chasseur - \$22
2. Prime Rib Roast w/ Au Jus - \$26
3. 8-10 oz. Filet Mignon Steak (marsala, chasseur or bearnaise sauce) - \$24
4. 12 oz. Grilled Ribeye Steak - \$24
5. Smoked Beef Chuck Roast w/ Caramelized Onions & Peppers - \$22

Pork & Lamb:

1. Grilled Pork Steak w/ Apple Chutney - \$18
2. Mojo Roasted Pork - \$16
3. Pork Al Pastor - \$17
4. Pan-Seared Pork Tenderloin w/ Creole Peach Mostarda - \$19
5. Thick-Cut Pork Chop (grilled or seared) w/ Peperonato & Balsamic Reduction - \$18
6. Lamb Chops w/ Pepper Jelly (herb-seared or steak rub grilled) - \$20

Fish & Seafood:

1. Blackened Salmon w/ Tomato Vierge & Key-Lime Beurre Blanc - \$24
2. Lemon-Herb Grilled Salmon (w/ pineapple fire salsa or hot honey glaze) - \$24
3. Pan-Seared Salmon w/ Teriyaki Glaze - \$24
4. Jumbo Shrimp – Blackened/Garlic Butter Poached/Creole Cream Smothered/Lemon Garlic Grilled - \$22
5. Cioppino Style Mussels - \$28
6. Bay Scallops – Seared w/ Saffron-Lime Beurre Blanc or Grilled w/ Lemon Garlic Butter - \$30