

SAMPLE ENTRÉE ITEMS

The Following Menu Items are Samples. For Larger Events or Wedding Receptions, Some of The Items May Require Adjustments For Proper Results.

**All Entrée Prices Include a Seasonal Salad & "Nice" Breads!*

Poultry

\$28-\$33

Grilled Half Chicken – Lime-Cilantro Marinade, Grilled Corn "Salsa," & Tequila Butter

Statler Chicken Breast – Topped with Tarragon-Goat Cheese & Raspberry Sauce, with Parslied New Potatoes & Grilled Fennel

Seared Statler Chicken Breast – Yukon Mash, Provencal Sauce, Basil Chiffonade

Signature Chicken Breast – Herb & Crumb Coated, Prosciutto-Sage-Cream Cheese Center, Basil Tomato Cream Sauce with Grilled Asparagus and Whipped Potatoes

Chicken Francese – Egg Battered, Haricot Verts, Egg Noodles, & Garlic Butter Sauce

Chicken Marsala – The Best you will ever have! Exotic Mushrooms & Whipped Potato

Duck – Confit of Leg, Grilled Breast, Braised Rainbow Chard, & Dried Cherry Demi Glace

Fish

\$28-\$35

George's Bank Codfish – Pan Roasted, Baby Squash Blossoms, Herbed Risotto Cake, and Lemon Beurre Blanc

Grilled Diver Scallops – Pea Tendrils, Purple Potato, and Warm Vinaigrette (spring)

"Vineyard Sound" Striped Bass – Roasted Corn and Summer Peach Salsa, Crisp Jicama, and Roasted Jalapeno Vinaigrette

Barbecued Salmon – Grilled Marinated Onion, Warm Potato "Salad," & Honey Chipotle Glaze

Grilled Swordfish – Yukon Mash, Crispy Parsnips, and Citrus Butter

Corn Meal Crusted Talapia – Black Sticky Rice, Grilled Mango, and Arugala "Juice"

Pecan Crusted Salmon – Amaretto Whipped Potato, Haricot Verts, and Dijon Mustard Sauce

Potato Crusted Salmon – Pan Roasted, Grilled Vegetables,

Braised Lobster – Sherry Butter Braised, Roasted Fennel, and Grilled Corn Bread

Seared "A" Tuna – Tamari and Ginger Rubbed, Potato Tower, "Crew Cut" Baby Carrot, and Wasabi Aioli

Beef, Game, Veal, & Pork

\$30- \$45

Roast Beef Tenderloin – "Loaded" Smashed Potato, Asparagus Bundles, & Topped with Gorgonzola Butter (or Merlot Demi Sauce)

Grilled Filet of Beef Tenderloin – Topped with Gorgonzola Butter, Yukon Mash, and Slow Roasted Root Vegetables

Roast Sirloin – Rosemary & Garlic Rubbed, Slow Roasted Root Vegetables,
Roasted

Garlic Mash, and Cabernet Pan Jus

Black Pepper Crusted Sirloin – Pan Roasted, Exotic Mushroom Ragout, Parsnip
Mash, and Cognac Cream Sauce

Entrée Items Continued:

Grilled Veal Chop – Balsamic Marinated with Roasted Sweet Pepper Risotto, and Gorgonzola Butter

Veal Medallions – Pan Seared with Exotic Mushrooms, Goat Cheese Ravioli, and Brandy Cream

Rack of Lamb – Hand Rolled Italian Cous Cous, Wood Grilled Vegetables, and Freshly Picked Mint “Pesto”

Grilled Pork Tenderloin – Garlic and Rosemary Rubbed, Roasted Sweet Potato Mash, Grilled Broccoli Rabe, and Port Wine Reduction Sauce

Pork Loin – Ancho Chile Rubbed, Boston Baked Beans, Brown Bread, and Crispy Onions

Pasta

\$15-\$22

“3” Cheese Tortellini – Tomato Vodka Alfredo, Fresh Basil

Signature Penne – Tossed in Olive Oil, “24” Hour Oven Dried Tomatoes, “Nut-Less” Pesto, Shaved Parmesan, and Cracked Pepper

Rigatoni Gratin – Mornay Sauce with Feta, Italian Sausage, Caramelized Onions, and Herb Crumb

Farfalle – Grilled Chicken, Wild Mushrooms, Fresh Herbs, and Onions in a White Wine Garlic Sauce

Lobster Ravioli – Sherry Cream with Grilled Asparagus Tips

Fusili – Shrimp, Scallops, and Spinach in a Tomato Marsala Cream

Pappardelle – Tossed with Shrimp in a Provencal Sauce; Tomato, Capers, Black Olive, and Anchovy

Gnocchi Bolognese – Ground Beef, Veal, Pork, and Fresh Sage with a Touch of Cream and Tomato

Duck Marscapone Agnolotti – Port Soaked Sundried Cherries, Spinach, Pine Nuts, and Shaved Pecorino in a Light Duck Demi Broth

Arugula Fettucini – Tossed in a Mushroom Ragout with Duck Confit and Roasted Tomatoes

Chicken & Rosemary Ravioli – Smoked Tomato Coulis and Grated Cheese

Sweet Potato Ravioli – Grated Nutmeg, Spinach, and Maple Cream

Shells Carbonara – Sweet Peas, Crispy Bacon, and Shaved Parmesan