HOT LUNCH & DINNER ENTRÉES

Minimum 15 Persons

All Entrées Served with Clients Choice of Vegetable, Starches, Assorted Dinner Rolls and Sweet Butter. All Hot Entrées require the set up of our Chafing Dishes.

Chicken Breast Piccata Sautéed with White Wine, Lemon Juice and Cape	
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Caribbean Jerk Boneless Chicken Breast	
Mild or Spicy, marinated in Island Herbs and Spi Roasted to Perfection	
Chicken Marsala Pan Seared Boneless Breast of Chicken, sautéed Mushrooms and Marsala Wine	\$15.95 pp with
Island Curry Chicken Marinated Half Chicken simmered in a Mild or Sp Sauce	
Chicken Florentine	\$16.25 DD
Boneless Breast of Chicken Stuffed with Spinach, Parmesan Cheese	
Chicken Rollatini	\$16 25 pp
Boneless Breast of Chicken stuffed with Sun Dried and Spinach	
Honey Mustard Glazed	
Atlantic Salmon With Honey Mustard and Caramelized Onions	\$16.99 pp
Roasted Dill Salmon Roasted Fillet of Salmon served with White Wine	
Flounder Francaise Fillet of Flounder Dipped in Flour, Egg and Pan served with Lemon Sauce	
Grilled Flank Steak Grilled Flank Steak served with Green Pepperco Sauce	
Asian Style Beef and Broccoli Tender Pieces of Beef, Marinated in Ginger-Soy,	served with
Broccoli, Water Chestnuts and Toasted Sesame Se	eeds
Beef Tips Burgundy Simmered with Mushrooms, Pearl Onions and Bu	
Sweet Italian Sausage Grilled Sweet Italian Sausage with Peppers, Onio Chopped Basil in Marinara Sauce or Olive Oil	
Stuffed Pork Chops	\$15 95 pp
Pan Seared Center Cut Pork Chops Stuffed with I Stuffing served with Calvados Cream Sauce	
Pork Medallions	\$14 95 pp
Cutlets of Center cut Pork-loin, served with Port Wi. Sauce	
Eggplant Parmesan Breaded Slices of Eggplant, topped with Mozzarella Marinara Sauce	\$14.95 pp <i>Cheese and</i>
Pasta Primavera	\$14.95 nn
Penne Pasta Mixed with Julienne Carrots, Red Pa Mushrooms and Broccoli in Cream Sauce	
Baked Ziti	\$14.95 pp
Baked Macaroni & Cheese	