

Meat Selections

Please note: Some entrées will involve an additional cost \$\$

Chicken Selections:

***Baked Stuffed Chicken** - stuffed with our own delicious dressing and served with a rich gravy*

***Piccata** - lemon, butter and capers*

***Marsala** mushrooms and a rich Marsala sauce*

***Cordon Bleu** - stuffed with ham and Swiss cheese*

***Parmesan** - lightly breaded, sautéed, topped with mozzarella and our own marinara sauce*

***Beurre Blanc** - grilled with a white wine butter sauce*

***Zurichoise** - scaloppine of chicken with Zurich mushroom cream sauce*

***Puttanesca** -with olives, tomatoes and capers*

***Airline** - classic cut, roasted*



Beef Selections: Market Price

Roast Prime Rib of Beef - a thick cut of tender prime rib, slow roasted the old-fashioned way, and served with a natural homemade au jus. \$\$

Braised Brisket of Beef - tender beef sliced with a rich, brown gravy \$\$

London Broil - marinated, grilled, sliced steak with a burgundy sauce \$\$

Beef Wellington - tenderloin, mushroom duxelles, puff pastry \$\$

Sliced NY Strip Steak - sliced strip steak, grilled and topped with your choice of Bordelaise, compound butter or tricolored peppercorn sauce \$\$

Carving Station - A carving station is a delicious option to elevate your buffet \$\$

Pork Selections:

Stuffed Pork Loin - pork loin stuffed with house-made corn bread and savory sausage stuffing, topped with a light cream sauce

Roast Pork Loin - slow-roasted pork loin served with choice of Apple Cider Sauce or Tricolored Peppercorn Sauce



Fish Selections:

Baked Stuffed Flounder - with our salmon mousse and topped with white wine Beurre Blanc or Lobster Cream Sauce

Trout Almondine - with lemon-butter sauce and topped with slivered almonds

Baked Stuffed Shrimp - large shrimp stuffed with crabmeat and finished with Saffron Beurre Blanc \$\$

Pecan Crusted Salmon - with Mango Salsa

Baked Salmon - sweet pea puree

Horseradish Crusted Salmon - with Beurre Blanc

Baked Salmon - with tarragon or dill Beurre Blanc

Grilled Swordfish - with lemon Beurre Blanc \$\$

Herb Crusted Atlantic Cod



Pasta Selections:

Linguini Alfredo - parmesan cream sauce with sweet peas and tomatoes

Spaghetti Marinara - with our house made marinara sauce

Penne Alla Vodka - vodka tomato cream sauce

Linguini Pesto - with fresh basil parmesan cream sauce and pignoli

Santorini Penne - Feta, Kalamata olives, cherry tomatoes, sweet onion and roasted garlic

Wiltwyck's Macaroni and Cheese - truffle cheddar sauce and applewood smoked bacon

Linguini Puttanesca -tomatoes, capers, olives and shaved parmesan