



Banquet Entrées

Chicken

Marsala

Thinly sliced mushrooms in our house made classic demi glace

Tropical

Chili glazed grilled chicken with mango and pineapple compote

Cordon bleu roulade

Breaded & rolled with prosciutto and boursin cheese with a classic velouté sauce

Arroz con pollo

Shredded jerk seasoned chicken with yellow rice and peas

Peppercorn cognac cream

Light creamy peppercorn sauce with brandy and butter over chicken breast with parsley

Pecan crusted

thinly pounded chicken breast coated with salted pecans topped with creamy honey sauce

Bryan

Grilled chicken breast with sundried tomato & goat cheese with garlic butter wine sauce

Duxelles

Airline chicken with mushroom & brie with thyme cream sauce

Honey Dijon

Honey Dijon marinated chicken crusted in butter crackers

Florentine

Airline chicken with creamy spinach and fontina cheese

Chimichurri

Latin seasoned bone in chicken thigh with herbaceous garlic & cilantro sauce



Banquet Entrées

Seafood-

Choose 1 - Salmon, Seabass, Mahi Mahi, Grouper, Shrimp

Miso mustard

Coated in our signature honey miso mustard served with fennel salad

Sweet chili with tropical salsa

Basted with chili sauce and topped with mango and pineapple salsa

Lemon butter caper with herbs

Beurre blanc with capers, lemon zest, white wine with basil and parsley

Buttery breadcrumb crust

Baked with aged Romano cheese & butter sauce

Asian Style

Crusted in sesame seeds & topped with sticky brown sugar and soy glaze

Pistachio crusted

with key lime beurre blanc

Blackened

Garlic butter

Mediterranean

Grilled fish with dill, olives, lemon & feta

Tuscan

with wilted spinach, sundried tomato pesto

Thai Curry

Coconut milk, lemon grass, ginger & garlic flavors

Seafood Jambalaya

Shrimp, fish, scallops, andouille sausage in a spicy creole style sauce

Seafood Newburg

Shrimp, fish, and scallops in a creamy bechamel sauce with puff pastry squares



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Beef

Ropa Vieja

Shredded cuban style beef with green olives in a tangy tomato based sauce

Steak tips Dianne

Tenderloin tips in a dijon white wine sauce

Red wine braised short ribs

baked for 6 hours in our signature cinnamon demi glace

Beef tips & mushroom gravy

Stroganoff style with a brandy cream sauce

Sirloin steak tips

Grilled Steak in creamy garlic parmesan sauce

Skirt steak chimichurri

Pounded skirt steak with herbaceous cilantro and garlic

Black & Bleu

Blackened NY strip with cave aged gorgonzola

Roasted Beef

Eye of round seasoned, slow roasted, and thinly sliced with au jus

Persian Lamb

Slow roasted spiced leg of lamb, shredded with za'atar sprinkle, lemon & currants

Lamb Chops

Roasted with garlic and rosemary topped with demi glace



Banquet Entrées

Pork

Dr. Pepper

Baby back pork ribs with blackberry and dr Pepper bbq sauce

Mojo

Cuban style garlic & citrus marinated pulled pork

Brown Sugar & Bourbon

Pork loin roasted with brown sugar, maple syrup and onions

Hawaiian Pork

Kalua style, slow roasted, shredded and topped with caramelized pineapples

Peanut Wing

Pork Shanks with curried peanut sauce

Pasta

Choose 1 pasta

Linguine, penne, spaghetti, bucatini, macaroni

Choose 1 protein

Meatballs, Shrimp, Sausage, Chicken, Vegetarian

Choose 1 sauce

Pomodoro- Classic style red sauce

Alfredo - Creamy parmesan sauce

Pesto - Basil and pine nut sauce with garden peas

Primavera - Roasted veggies & fresh herbs, in a lemon butter sauce

Carbonara - Creamy sauce with bacon

Vodka - White wine pink creamy tomato sauce



Banquet Sides

Sides

Starch

Mashed potato (choose 1) - Garlic mash / goat cheese & horseradish / classic

Mac & Cheese - 4 cheese and garlic bread crumbs

Rice (choose 1) - Yellow, wild, pilaf, cajun, almond basmati, jasmine

Parmesan Cous-Cous

Orzo (choose 1) - Creamy risotto style, lemon basil, roasted tomato sauce

Roasted red bliss potatoes

Sweet potato with candied nuts & cinnamon

Black Beans

Lemon dill baby potatoes

Vegetables

Seasonal Vegetable- squash, zucchini, peppers, broccoli, asparagus

Beans & Greens- white beans with kale and spinach

Garlicky cauliflower rice

Mushrooms & Onions with balsamic

Corn (choose 1) - On the cobb, Honey butter skillet, corn casserole

Brussels sprouts with bacon & bourbon glaze

Creamed spinach

Honey butter roasted carrots

Green bean almandine



Banquet Salads

Salads

Caesar

Classic style with caesar dressing

Garden

Artisan spring mix with cabbage, carrots, tomato, cucumbers and balsamic dressing

Strawberry Pecan

Arugula salad with freshly sliced strawberries, candied pecans with poppy seed dressing

Asian salad

Mixed greens with cabbage, almonds, orange slices, wonton crisps & sesame vinaigrette

Goddess

Romaine lettuce, English peas, garlic bread crumbs, tomato with goddess dressing

Signature wedge style

Romaine lettuce, bacon bits, gorgonzola, tomato, crouton with creamy dressing

Chopped style

Garden salad chopped with egg, bacon, olives, cheese and avocado lime ranch

Greek

Romaine, peppers, olives, feta, tomato, cucumber and home made greek dressing

Southwest

Garden salad with corn, black beans, red pepper, tortilla strips and southwest dressing

Tuscan

Spring mix with roasted peppers, artichoke hearts, olives and italian dressing