

ENTRÉES

DESCRIPTIONS OF OUR AWARD-WINNING OFFERINGS. ALL OFFERINGS CAN BE SUBSTITUTED INTO YOUR FOOD SERVICE, BUT MAY REQUIRE AN ADDITIONAL FEE. PLEASE SPEAK WITH YOUR EVENT COORDINATOR FOR MORE INFORMATION & PRICING.

BY LAND

CHAMPAGNE CHICKEN

All-white meat chicken served with freshly sautéed button mushrooms & finished with crisp champagne

CHICKEN FLORENTINE

Chicken breast stuffed with spinach, onions and fontina cheese. Breaded with parmesan cheese and topped with a white wine cream sauce

CHICKEN MARSALA

Fresh shiitake mushrooms with deglazed sweet marsala wine finished with butter

CHICKEN SICILIANO WITH AMOGUE*

Delicately breaded white-meat chicken accompanied with a housemade amogue sauce.

CHICKEN PICCATA

Chicken stock deglazed with white wine; garnished with capers, red peppers and artichokes

CENTER-CUT FILET MIGNON

Served with housemade zip sauce

SLOW ROASTED BEEF

Tender, slow-roasted teres major served with mushroom au jus

ROASTED BEEF TENDERLOIN

Roasted beef with mushroom sauce, finished with butter

BY SEA

CHILEAN SEA BASS

Served with fresh lemon cream sauce

GRILLED SALMON

Served on a bed of fresh spinach and garnished with fresh lemons.

LAKE SUPERIOR WHITEFISH

Parmesan crusted with lemon aioli sauce

GULF SHRIMP SCAMPI

Large fresh gulf shrimp sautéed in olive oil shallot, fresh herbs and finished in a delicate garlic butter sauce

ALASKAN HALIBUT

Baked Halibut served with a white wine reduced cream sauce and finished with parsley and tarragon

VEGETARIAN & VEGAN

EGGPLANT PARMESAN

Baked mozzarella and marinara sauce

PASTA PRIMAVERA

Fresh seasoned vegetables over pasta with garlic & oil

*AMOGUE SAUCE- HEAVY GARLIC TOMATO-BASE SAUCE WITH OLIVE OIL SERVED ROOM TEMPERATURE