

Entree Options

Chicken Entrees

Chicken Marsala, Picatta, or Francaise

Lemon Chicken with Artichoke Hearts

Chicken Mateo: Grilled Breast of Chicken, Roasted Tomato, Artichoke Hearts, Fresh Mozzarella

Rosemary Garlic or Lemon Cilantro Marinated Grilled Chicken Breast

Arroz con Pollo (Classic Spanish chicken & rice dish)

Chicken St. James: Sautéed Chicken With Artichoke Hearts, Roasted Peppers, In A Tomato Cream Sauce

~~~~~

### Pasta Entrees

*Penne a la Vodka*

*Bow Ties with Roasted Vegetables Pomodoro*

*Cavatelli with White Beans, Basil, Diced Tomatoes in a Pesto Sauce*

*Tortellini Alfredo or Pesto Cream Sauce*

*Cheese Ravioli with Choice of Sauce*

*Lobster Ravioli in Saffron Sauce*

*Eggplant Ravioli in Pomodoro or Rosetta Sauce*

*Meat or Vegetable Lasagna*

*Shrimp Elyse*

*A symphony of artichoke hearts, sundried tomatoes, fresh vegetables, garlic, Gulf shrimp, goat cheese and fettuccine.*

~~~~~

Beef and Veal Entrees

Filet Mignon Steaks or Roasted Sirloin Steaks:

Smothered with Bernaise or Portabello Mushrooms and Gorgonzola Compote

London Broil

Veal Dishes: Marsala, Picatta, Francaise, and Peppers, Parmesan

Fresh Carved Roasted Turkey, Roasted Round of Beef or Honey Glazed Ham,

Herb Crusted Roasted Pork Loin

Sausage and Peppers

~~~~~

### Seafood Entrees

*Braised Halibut with Wild Mushroom Sauce*

*Mango and Coconut Crusted Talapia*

*Potato & Chive Crusted Cod*

*Asian Marinated Yellowfin Tuna Over Sesame Seaweed Salad*

*Potato Crusted Salmon With horseradish dijon sour cream*

*Mediterranean Salmon: Crusted with Pine nuts, Garlic, & Sun Dried Tomato*

*Sesame Teriyaki Crusted Salmon*

*Sole Florentine*

*Grilled Seafood Kebobs*

*Grilled Salmon with Lemon Caper Sauce*

*Gulf Shrimps In Chipotle Sauce: Garlic And Chili Pepper Sauce*

*Scallion Seared Rare Tuna*

*Please note: Some items may incur additional cost when substituted in stock menus.*

