

Catered Dinner Menus

ENTREES

{Prices include two sides}

- Rubbed Beef Tenderloin** in specialty seasonings created by Annette's \$25.95
Orange Teriyaki Pork Tenderloin in a marinade of honey, soy and mandarin orange \$21.95
Garlic Herb Chicken grilled, soaked in fresh herbs, lemon & garlic \$19.95
Autumn Chicken from Phil Dunn's prized collection – cooked with dried apricots, caper & olive \$27.95
Rack of Lamb marinated in garlic, olive oil and fresh rosemary \$28.95
Shrimp Skewers skewered and grilled in drawn butter with special seasonings \$24.95
Chicken Crepes chicken, sherry & mushrooms folded in a house-made crepe topped with béchamel \$21.95

SPECIALTY PREPARATIONS

*Order your favorite meat: Chicken, Beef or Salmon the following styles.
Each style can also be made as a vegetarian option.
{Market pricing applies ~ please allow a 4-day advance notice for these orders}*

- Oscar**- topped with crabmeat, asparagus & Béarnaise sauce
Shrimp Newburg- topped with a creamy tarragon & wine sauce
Napoleon- stacked on a portabella mushroom with thinly sliced & grilled vegetables, topped with Marinara & fresh mozzarella
Wellington- wrapped in puff pastry with a red wine & mushroom or white wine & spinach duxelle

SIDES

- Starches** Potatoes- Scalloped, Duchess, Roasted, Twice- Baked or Mashed,
Rice-Pilaf or Wild, Orzo Primavera, Corn Pudding
Vegetables Sliced Mushrooms with Onion & Garlic, Steamed Broccoli or Asparagus with Hollandaise,
Vegetable Medley, Green Beans- Bundles or with Shallots & Garlic, Tomato Florentine,
Sugar Snap Peas & Waffle Carrots, Pancetta Peas, Tomatoes Florentine

SALADS

- Mixed Greens, Caesar \$3.75/person
Bibb Lettuce, Sliced Pears & Apples, Feta Cheese & Toasted Walnuts, Spinach & Strawberries with Bacon
& Almonds, KY Bibb with Candied Pecans, Mandarin Oranges & Blue Cheese \$4.95/person*

Menus above are for catered or delivered dinners only. Minimum orders apply.