



Entrées

*Entrées include bread and butter, chef's choice of seasonal vegetables, and your choice of starch.
We can customize an entire menu to fit your specific catering needs.*

FRESH SEAFOOD

baked honey glazed salmon filet, pineapple
sauce, fresh lemon
\$19.95 per person

lemon pepper roasted salmon filet,
signature homemade dill sauce, fresh lemon
\$19.95 per person

fresh herb grilled salmon filet, mango salsa,
fresh lemon
\$19.95 per person

blackened cajun salmon filet, pico salsa,
fresh lemon
\$19.95 per person

lobster tail with lemon garlic butter, 6 oz
filet mignon, fresh lemon
\$69.95 per person



Entrées

PORK

marinated pork loin, prunes, apples, dijon sauce
\$17.95 per person

cajun roasted pork loin, pineapple chutney sauce
\$17.95 per person

slow roasted pork, ginger mango salsa
\$17.95 per person

lightly smoked roasted pork tenderloin, signature
pineapple chutney
17.95 per person

BEEF STEAK CUTS

marinated grilled beef tenderloin with
gorgonzola butter
\$24.95 per person

marinated roasted beef tenderloin with
mushroom wine sauce
\$24.95 per person

seasoned slow roasted beef tenderloin with
balsamic glaze
\$24.95 per person

marinated slow roasted prime rib with
mushroom wine sauce
\$23.95 per person



Entrées

CHICKEN

marinated roasted chicken, pears, drizzled
with balsamic

\$17.95 per person

chicken piccata with homemade creamy
caper sauce

\$17.95 per person

grilled chicken with fresh homemade
Caprese

\$17.95 per person

classic grilled chicken with mango salsa

\$17.95 per person

chicken saltimbocca stuffed with basil,
cheese, prosciutto ham, creamy sauce

\$17.45 per person