**Beef Entree Selections**

- **Herb Fillet of Beef** with Tomato Madeira Confit
- **Horseradish Crusted Prime Rib** with Au Jus
- **Stone Ground Mustard & Herb Beef Tenderloin**
  with choice of Henry Baines or Horse Radish Sauce
- **Roasted and Carved Beef Tenderloin**
  with Wild Mushroom and Merlot Sauce
- **Grilled Beef Tips**
  Marinated with Herbs de Provence served with
  Cabernet Roasted Garlic Sauce
- **Sautéed Mushrooms and Caramelized Onions**
  in Beef Gravy with Penne Pasta
- **Sesame Soy Glazed Beef Tenderloin Tips**
  with Grilled Veggies
- **Grilled Top Sirloin**
  with Madeira Green Peppercorn Sauce
- **Bistecca Florentine**
  Chianti, Rosemary and Garlic Top Tenderloin char
  grilled & served with Chianti Jus
- **Hickory Smoked Tri Tip**
  with Fresh Salsa & Guacamole
- **New York Strip**
  Fire Grilled USDA Choice New York Strip carved
to order with Fresh Thyme & Butter Sautéed
  Mushrooms
- **Mesquite Flank Steak** with Chimichurri
- **Smoked Leg of Lamb Carved**
  Herb Crusted Leg of Lamb with a Pinot Noir
  Mustard Reduction
- **Slow Smoked BBQ Beef Brisket**
  Slow Smoked & Heavenly
- **Slow Braised Boneless Short Ribs**
- **Slow Roasted Veal Shanks**
  with Osso Bucco style Shallot Reduction
- **Prosciutto and Fontina Stuffed Veal Chops**
- **Lasagna Bolognese**
  Homemade heavenly Lasagna with Beef and Sausage
  Sauce
- **Spaghetti**
  with Mushroom Marinara, Homemade Meatballs,
  and Fresh Parmesan
- **Grandma Rose’s Meatloaf**
Chicken Entree Selections

Braised Chicken Provencal
with Artichokes, Olives, and Roasted Tomatoes in a Garlic Madeira Wine Sauce

Chicken Coq au Vin
with Bacon, Mushrooms, Carrots, Thyme, and Red Wine Gravy

Caprese Grilled Chicken
Topped with Fresh Tomatoes, Basil, and Mozzarella, Basil, and Balsamic

Blood Orange Marmalade Glazed Oven Roasted Chicken with Picante Rub

Sun Dried Tomato Basil Chicken
Served over White Rice

Smoked Bone-In Chicken Breasts
with Andouille and Gouda Cornbread Stuffing

Chicken Chardonnay
with Lemon Caper Pan Juice

Sweet & Savory Country Fried Chicken

Sweet & Savory Fried Chicken & Waffles
with Maple Drizzle & Sriracha

Roasted Whiskey Smoked Whole Chicken
with Bourbon Onion Marmalade

Mesquite Grilled Chicken
Served with Roasted Tomatillo & Roasted Red Pepper Salsa

Smoked BBQ Glazed Chicken

Roasted Tomato Feta Chicken
with Sun Dried Tomatoes, Roasted Garlic, Fresh Basil, and Oregano and Fettuccine Pasta

Italian Grilled Chicken and Smoked Sausage Mixed and Grilled
with Roasted Peppers, Roasted Red Potatoes, and Onions

Thai Chicken with Sweet Chili Sauce
Topped with Pineapple and Scallions

Penne Pasta with Grilled Chicken and Roasted Vegetables in a White Wine Cream Sauce

Grilled Chicken & Penne Pasta
with Portabellas, Tomatoes, Feta, and Garlic Wine Sauce

Almond Crusted Chicken
with Curry Herb Cream Sauce

Chicken Parmesan
stuffed with Pancetta and Mozzarella with Tomato Ragout
Fish Entree Selections

Seasonal Fish available upon request

Grilled Red Snapper with Citrus Glaze
Black Bean & Pineapple Salsa

Parmesan Crusted Tilapia
with Sun Dried Tomato Fettuccine

Soy Ginger Glazed Grilled Salmon
with Pineapple Salsa

Soy Ginger Glazed Grilled Salmon
with Sun Dried Tomato Fettuccine

Grilled Shrimp ‘n Grits Casserole

Spicy Seafood Paella

Sun dried Tomato, Parmesan & Pine Nut
Crusted Salmon
with Lemon Butter Reduction

Shrimp, Andouille, and Crusted Tilapia
Jambalaya

Louisiana Crab Cakes
with Remoulade Sauce

Butter Poached Lobster Tails

Grilled Shrimp Skewers
with Cajun Butter Glaze

Ginger Crusted Sea Bass
with Wilted Greens

Almond Crusted Sea Bass
with Lemon Buerre Blanc

Tower of Seared Ahi Tuna
with Veggies, Sticky Rice, Cilantro Oil, Roasted
Tomatoes and Shrimp Topper

Cajun Shrimp Capellini Pasta
with Roasted Tomatoes

Sweet & Savory Slow Smoked Salmon
with Tomato Chutney, Capers & Cucumber Radish
Slaw

Riesling Poached Salmon
with Cucumber Dill Sauce and Dressed with
Cucumber and Lemon Scales
**Pork Entree Selections**

- Spiral Sliced Ham with Honey Bourbon Pecan Glaze
- Marinated and Stuffed Pork Chops with Andouille, Artichokes, Mushrooms, and Brie
- Smoked Baby Back Ribs with Tangy Bourbon BBQ Sauce
- Chipotle Lime Rubbed Pork Tenderloin with Caramelized Apples and Peaches
- Slow Smoked BBQ Pork served with our Signature ‘Q Sauce & Summer Slaw
- Pecan Crusted Pork Tenderloin with Carolina Mustard Sauce

**Vegetarian Entree Selections**

- Penne Pasta Provencale with Artichokes, Sun Dried Tomatoes, Plum Tomatoes, Baby Spinach, Asparagus, White Wine, and Basil Sauce
- Eggplant Parmesan
- Vegetable Lasagna
- Ricotta-Stuffed Eggplant with Mushroom Marinara Tower
- Portobello Pizza Seasonal Vegetables & Fresh Mozzarella with Basil Reduction, Parmesan Cream and Fresh Mozzarella
- Asparagus and Brie Savory Bread Pudding
- Eggplant, Zucchini, Red Pepper, and Parmesan Torte
- Manicotti of Crepes and Herbed Fresh Ricotta with Basil & Market Tomato Sauce
- Tomato, Caramelized Onion and Goat Cheese Tarts with Parmigiana Pepper Crust

***some menu items are seasonal & subject to change. Our event coordinators will help guide you through putting together the perfect menu for your special occasion!***