

PLATED PRIME ENTREES

ALL MEALS SERVED WITH ARTISAN BREAD, ROASTED VEGETABLES, AND YOUR CHOICE OF SALAD, STARCH AND DESSERT
SERVED WITH COFFEE AND TEA • MINIMUM OF 24 GUESTS

STUFFED CHICKEN • \$33^{3/4} PER GUEST

Roulade • asparagus, prosciutto, shallots, truffle beurre blanc

Tuscan Garlic • roasted red pepper, prosciutto, cream cheese, garlic sauce, panko

Sundried Tomato • spinach, sundried tomato, mushroom, provolone, pesto cream, panko

Mediterranean • spinach, peppers, olives, shallot, cream cheese, wine, red sauce, panko

Mushroom Ragu • portabella duxelles, mushroom cream, smoked cheddar, panko

Italian Sausage • provolone, carrot, onion, celery, panko, chicken velouté

Chicken Cordon Bleu • prosciutto cotto, provolone, mushroom sauce, panko

BEEF • \$31^{1/2} 5 OZ • \$38^{3/4} 7 OZ PER GUEST

Honey Garlic Sirloin • honey, garlic, shallots

Peppercorn Sirloin • demi glaze, green peppercorn, onion, cream

Short Rib Ragu • red sauce, shallots, wine, au jus

Prime Rib • demi glaze • \$48 8 OZ • \$52 10 OZ

BEEF TENDERLOIN • \$42^{1/2} 5 OZ • \$52 7 OZ PER GUEST

Chasseur • demi glaze, red sauce, red wine, garlic, shallot

Deconstructed Wellington • puffed pastry, mushrooms, shallot, demi glaze, cream

Puttanesca • red sauce, olives, shallot, garlic

Peppercorn • green peppercorns, demi glaze, red wine, butter, cream, shallot

Truffle Burro Bianco • butter, wine, cipollini onions, shallot, white sauce

Gorgonzola and Port Demi Glaze • gorgonzola, demi glaze, butter, port, shallot

Portabella Marsala Wine Sauce • mushrooms, marsala, cream, demi glaze, shallot

DUETS • \$49 5 OZ • \$59 7 OZ PER GUEST

Tenderloin Truffle Burro Bianco and Prawns

Tenderloin and Chicken Mushroom Ragu

Tenderloin Chasseur and Cordon Bleu

Tenderloin and Tuscan Garlic Chicken

Salmon and Lemon Pan Prawns

VEGETARIAN • \$33 PER GUEST

Vegetable Wellington • lentils, beans, mushroom, garlic, onions, tomato, jasmine rice

Stuffed Portabella • quinoa, bell pepper, butternut squash, tomato, grana padano

smoked paprika, black beans, balsamic vinaigrette, lime juice, pumpkin seed pesto

Portabella Steak • garlic aioli, tomato, pickled vegetables



SALAD • CHOOSE ONE (1)

- Orange Fennel
- Roasted Vegetable & Quinoa
- Italian Wedge
- Caprese
- Caesar
- Beet and Goat Cheese

STARCHES • CHOOSE ONE (1)

- Mashed Potato
- Dauphinoise
- Polenta Cake
- Rice Pilaf

DESSERT • CHOOSE ONE (1)

- Olive Oil Cake
- Panna Cotta
- Pavlova
- Lemon Tart with Fresh Fruit
- Tiramisu
- Cannoli

APPETIZERS • +\$10 PER GUEST

CHOOSE ONE (1)

- Duet of Bruschetta
- Prawn Cocktail
- Sambuca Prawns
- Arancini
- Lobster and Crab Ravioli