

# Delicious Dinners



All platters serve 10 people, are expertly prepared and plated.  
Serve at room temperature.

All side dishes, not including side salads, may be served at room temperature or can be ordered **OVEN READY** for reheating.

Please specify when ordering if you would like your side dishes **OVEN READY** •or• **TABLE READY**.

There is a *complementary bread basket* with any order consisting of an entrée, side dish and salad.



## SIDE SALADS

### MIXED GREEN SALAD

A vibrant selection of crisp fresh vegetables with your choice of creamy blue cheese, parmesan peppercorn or balsamic vinaigrette

Sm (serves 10-15) \$19.99 Lg (serves 20-25) \$32.99

### CLASSIC CAESAR

Crisp romaine, garlic butter croutons, grated imported parmesan cheese and a delicious Caesar dressing served on the side

Sm (serves 10-15) \$19.99 Lg (serves 20-25) \$32.99

### AUTUMN AND WINTER MESCLUN SALAD

Tender greens, roasted pear, dried cranberries, red onion, crumbled goat cheese and candied walnuts with a balsamic vinaigrette served on the side

Sm (serves 10-15) \$24.99 Lg (serves 20-25) \$39.99

### SPINACH SALAD

Baby spinach, sliced mushrooms, red onion, cucumbers served with crumble blue cheese, bacon and a balsamic vinaigrette

Sm (serves 10-15) \$24.99 Lg (serves 20-25) \$39.99

### TUSCAN GREENS

Crisp mixed greens, raddichio, arugula, ripe tomatoes, artichoke hearts, kalamata olives and shaved parmesan cheese served with a red wine herb vinaigrette

Sm (serves 10-15) \$24.99 Lg (serves 20-25) \$39.99

## ENTRÉES AND SIDES

### ROASTED GARLIC SEARED SIRLOIN

*with Horseradish Cream*

Garlic and rosemary marinated sirloin flash grilled, then roasted to seal in the juices

\$89.99

### Herb Roasted Potatoes

Red bliss potatoes tossed with extra virgin olive oil, fresh herbs and sweet red onion

\$24.99

### Autumn Mesclun Salad

Baby greens, red onion, candied walnuts, dried cranberries and crumbled goat cheese with balsamic vinaigrette on the side

\$39.99

### TRADITIONAL POACHED SALMON

A whole side of salmon is artfully presented with cucumber scales and served with a cool cucumber yogurt dill sauce

\$99.99

### Roasted Asparagus

Fresh asparagus brushed with lemon infused olive oil, sea salt, and cracked black pepper

\$39.99

### Herbed Saffron Rice

A vibrant side dish of rice, Spanish saffron, peas, and fresh herbs

\$29.99

### TUSCAN GRILLED CHICKEN

Italian herb-marinated grilled chicken breast thick sliced and arranged with roasted tomatoes, garlic, capers and olives

\$59.99

### Tortellini Salad

Tricolor cheese tortellini, crisp peppers, red onion with a light vinaigrette

\$39.99

### Grilled Vegetable Platter

Eggplant, colored peppers, red onion, asparagus, zucchini and portabella mushrooms, beautifully presented and sure to be the centerpiece of your table

\$39.99

### VERMONT MAPLE GLAZED TURKEY

Thick sliced turkey; tender and moist, glazed with our tasty Vermont Maple glaze

\$59.99

### Roasted Root Vegetables

Slow roasted sweet potatoes, carrots, parsnips, Brussels sprouts and leeks

\$32.99

### Garlic Green Beans

Tender green beans in a sweet and savory garlic sauce garnished with diced red pepper

\$39.99

Order as written or mix and match sides, salads and entrées.