



Deluxe Plated Dinner Menu

Plated dinner selections come with choice of:
One vegetable, one starch, salad, salad dressing, dinner rolls, iced
tea and coffee

Poultry

Chicken Fettuccini Alfredo

Grilled chicken breast on a bed of fettuccini noodles with Alfredo sauce

Cilantro Lime Chicken

Grilled Chicken Breast with creamy cilantro sauce

Chipotle Chicken

Sautéed chicken breast with a smoky chipotle cream sauce

Chicken Florentine

Pan seared chicken breast served in a spinach sauce with buttered noodles

Chicken Champignon

Baked chicken breast served in a cream sauce with mushrooms and linguine

Roasted Rosemary Turkey

Slow-roasted turkey rubbed with rosemary and other delicate herbs

Monterrey Chicken

Baked chicken breast smothered in fresh green bell pepper and onion topped with mozzarella cheese

Stuffed Chicken Breast

Seared chicken breast stuffed with cream cheese and spinach

Cabernet Chicken

Chicken breast marinated in a Cabernet wine sauce

Chicken Cordon Bleu

Breaded chicken breast filled with ham and Swiss cheese, served with hollandaise sauce

Chicken Royal

Chicken breast served in a light cream sauce, topped with cheese and bell peppers

Chicken Marsala

Sautéed chicken breast with mushrooms in a demi-glaze Marsala wine sauce

Tropical Chicken Breast

Sautéed chicken breast in a mango, pineapple, corn relish cream sauce

Beef

BBQ Brisket

Served with potato salad, baked beans or buttered corn and Texas toast

Carne Guisada

Sautéed beef tips in a homemade beef sauce with beans and rice and flour tortillas

Roast Beef Au Jus

Sliced roasted beef slowly cooked to perfection served with natural juices

Bacon wrapped Beef Tenderloin Medallions

6 ounces of beef tenderloin cooked to perfection

Fillet Mignon

6 ounces grilled to rare, medium rare, medium, well, or well done

New York Strip

6 ounces

8 ounces

10 ounces

Grilled to rare, medium rare, medium, well, or well done

Fish

Tilapia Veracruzano

Grilled tilapia in a tomato, onion, bell pepper, and black olive sauce

Shrimp Scampi

Succulent shrimp sautéed in herb butter, garlic, fresh tomatoes, onions, and white wine

Shrimp Alfredo

Sautéed shrimp Alfredo on a bed of angel hair pasta

Dilled Salmon

Oven baked salmon fillet drizzled with a fresh dill cream sauce

Fried Shrimp

8 shrimp lightly breaded and deep fried

Atlantic Salmon

Grilled salmon served with a lemon-butter sauce

Pork

Honey Glazed Ham

Sliced ham steaks slowly baked with spices topped off with a honey glaze

Stuffed Cranberry Pork Chops

Filled with cranberry stuffing and drizzled with a light cranberry sauce

Rubbed Pork Ribs

Rubbed with chef's special blend of spices and baked

Herb Crusted Pork Loin

Pork loin encrusted with fresh herbs and Italian bread crumbs

Peppercorn and Mushroom Pork Loin

Pork loin baked in a cracked peppercorn crust drizzled with mushroom demi sauce

Pork Tenderloin Medallions

Pork medallions grilled to perfection served in a honey balsamic reduction

Salad Dressings

Ranch, Blue Cheese, French, Thousand Island
Low-Fat Raspberry Vinaigrette, Balsamic, Italian

Starches

(Choice of **One**)

Buttered fettuccini or angel hair pasta
Garden white rice, rice pilaf, Spanish rice, or wild rice
Baked beans, charro beans, refried beans, ranch style beans
Rosemary redskin potatoes, baked, whipped, or scalloped potatoes
Candied sweet pecan yams, twice baked potatoes
Walnut cranberry bread dressing or herb cornbread

Additional starch choice

1.00 extra per person

Vegetables

(Choice of **One**)

Honey-glazed baby carrots, dill buttered sliced carrots
Sugar snap peas, buttered peas with pearl onions, peas with carrots
Roasted corn O'Brien, buttered sweet corn, corn on the cob
California blend of cauliflower, broccoli, carrots
Caribbean mix of yellow carrots, bell peppers, broccoli, green beans
Green beans almandine, whole green beans with sautéed bacon and onions
Steamed broccoli, broccoli with cheese, broccoli with hollandaise sauce

Additional vegetable choice

1.00 extra per person

Desserts

(Extra Charge)

Decadent choices

\$4.25 per person

Cheese cake with strawberry, chocolate, cherry, or pineapple sauce
Raspberry swirl cheese cake, Black forest cake
Gourmet carrot cake, Red velvet cake
Double chocolate gourmet cake, Flan drizzled with caramel sauce

Chef's special selections

\$3.25 per person

with ice cream

\$3.75 per person

Apple, cherry, peach, or tropical berry fruit cobbler
Peach, apple, cherry, pumpkin, pecan, sweet potato, chocolate cream pie
Banana, chocolate, butterscotch, tapioca, lemon, vanilla pudding