

Entrées



Meats

Beef Shoulder Tender Medallions

Your choice of preparations:

- Washington Cabernet Demi-Glace
- Idaho Huckleberry Demi-Glace
- Southwest Ancho Tomatillo Sauce
- Gorgonzola & Herb Crust with Port Demi-Glace
- Wild Mushroom Demi-Glace
- Chimichurri Sauce

Braised Top Sirloin

Your choice of preparations:

- Latin spices with tomato, olives, capers, fresh herbs and spices
- Beef Burgundy-style with root vegetables in rich broth

Grilled Flank Steak

Your choice of preparations:

- Balsamic and herb marinated, served with a roasted corn and sweet pepper relish
- Tequila-lime marinated, dry rubbed with barbacoa spices topped with salsa fresca
- Black pepper and Worcestershire marinated, with charred tomato and rosemary garlic confit

Brisket

Your choice of preparations:

- Simmered in a rich wine-spiked stock served with Chimichurri sauce
- Southern style served in a Chipotle barbeque sauce

Grilled Pork Tenderloin

with a Huckleberry-Port Demi-Glace

Pork Tenderloin Roulade

Your choice of preparations:

- Rolled with apple-smoked bacon and an Apple Jack Brandy and Bourbon glaze
- Porchetta-style encased in crispy bacon

Dry-rubbed Baby Back Ribs

with house-made barbeque sauce

Pork Loin Roast

herb and stone mustard rubbed, served with an apricot, pear and apple compote

Barbeque Pulled Pork

slow cooked, shredded, and topped with pineapple chutney, served with rolls and slaw

Rack of Lamb

prepared with hazelnut and roasted garlic-thyme crust and merlot essence – superb!

Options for Carving on Site:

Prime Rib of Beef *OR* **Top Round Roast** with au jus, fresh horseradish and creamy horsey sauce

Leg of Lamb served with tzatziki and cucumber mint relish

Poultry

Modena Chicken Breast

marinated in balsamic and Mediterranean herbs, served with an eggplant caponata

Chicken Pineapple Curry

sautéed chicken breast with fresh pineapple in a yellow curry coconut sauce

Brined and Roasted Chicken Thighs

topped with an apple cranberry relish, bone-in and skin-on

Bourbon Peach Chicken

with a smoky Kentucky bourbon and a tangy peach glaze

Caprese Chicken

seared chicken breast topped with pesto, Italian cheeses and fresh tomato

Braised Chicken

Moroccan spice-rubbed thighs, braised with dates, preserved lemons and port wine

Chicken Parmesan

herbed parmesan breadcrumbs, sautéed in olive oil and topped with marinara and mozzarella

Chicken Saffron

marinated in garlic, lemon and fresh herbs with a coconut milk saffron sauce

Apple-Brie Chicken Breast

stuffed with apples and brie, and served in a citrus beurre blanc

Fontina Chicken

stuffed with fontina and sundried tomatoes and served in a red bell pepper sauce

Mykonos Chicken

with a salsa of artichokes, tomatoes, basil and feta

Applewood Smoked Bacon and Walnut Stuffed Chicken Breast

with roasted yellow pepper and champagne crème

Chicken Saltimbocca Breast

wrapped with prosciutto and sage with a citrus beurre blanc

Sorrento Chicken Breast Roulade

filled with Asiago cheese, fresh herbs and lemon zest with a citrus beurre blanc

Italian Chicken Breast Roulade

filled with prosciutto, Romano and pesto, served with a creamy basil sauce

Pan Roasted Duck Breast

Your choice of preparations:

- With rosemary honey plum sauce
- Classically seasoned with crispy skin

Succulent Roasted Turkey

with a glaze of Riesling and poached cranberries, warm fall spices, and garnished with fried sage

Seafood

Mojito Salmon

grilled with a lime glaze and a fresh mango mint salsa

Maple Dijon Salmon

baked with a maple-Dijon glaze

Miso Salmon

marinated in miso and sake, topped with slivered Shitake mushrooms

Seared Salmon

with champagne glaze and citrus salsa

Grilled Salmon

with roasted red bell pepper coulis

Stuffed Salmon Filet

with crab, spinach and fresh herbs with a lemon beurre blanc

Macadamia-Crusted Mahi Mahi

with a coconut saffron sauce

Parmesan Crusted Tilapia

- tomato, caper and white wine reduction

Seared Tilapia

with a dry rub of Moroccan-style spices and finished with a Chermoula sauce

Catch-of-Day White Fish

Your choice of preparations:

- Baked with an orange coconut curry sauce
- Mediterranean salsa of oranges, green olives, roasted red bell peppers and capers

Prawn and Scallop Hearts

sautéed in a roasted garlic lemon butter and finished with warm basil cream sauce

More Delicious Entrées

Prawn Carbonara

a traditional Italian pasta tossed with bacon, garlic and olive oil and sautéed prawns

Chicken Enchiladas Verde

roasted chicken and cumin-scented vegetables in white corn tortillas, bathed in a fresh tomatillo sauce and melted cheese

Chicken and Butternut Squash Cannelloni

with fontina cheese and fresh tomato basil sauce

Cajun Style Pasta

with roasted chicken and mild Cajun sausage in a creamy tomato, mushroom and herb sauce

Traditional Meat Lasagna

with beef and Italian sausage in a robust Italian red sauce

Chicken Lasagna

with spinach and fresh herbs, layered with shredded provolone in a creamy garlic sauce

Mediterranean-Style Pasta Primavera

roasted chicken and grilled fresh vegetables tossed in a light white wine cream sauce topped with Romano and parmesan cheeses

Pesto Pasta Napolitano with Chicken

grilled chicken, assorted fire grilled vegetables and penne pasta tossed with a creamy basil pesto sauce and parmesan cheese

Creamy Chicken Alfredo

penne pasta with grilled chicken in a traditional creamy cheese sauce and garnished with parsley and parmesan

Mac n' Cheese

Made from scratch with all the cheesy goodness and topped with toasted breadcrumbs. Choose our Classic, or

- Add Jalapeño and Bacon
- Add Crab

Vegetarian Dishes

Polenta Napoleon

layers of grilled seasonal vegetables, polenta and Boursin cheese with pesto cream and red bell pepper sauces

Enchiladas Verde

seasonal array of sautéed vegetables, fresh tomatillo sauce and cheese in white corn tortillas

Butternut Squash Cannelloni

with fontina cheese and fresh tomato basil sauce

Pesto Pasta Napolitano

fire grilled vegetables and penne pasta tossed with a creamy basil pesto sauce and parmesan cheese

Coconut Curry Vegetables

sweet potatoes, onions, green beans, carrots, red bell peppers, and butternut squash

Gorgonzola Tart

roasted garlic, tomatoes, and gorgonzola baked in a buttery pastry tart, topped with baby arugula

Vegetable Lasagna

layers of pasta with grilled vegetables, ricotta, mozzarella and a fresh herb marinara sauce

Stuffed Cabbage Leaves

sautéed brown rice, lentils, mushrooms, pine nuts and fresh herbs, braised in a fennel tomato broth

Creamy Alfredo Pasta

penne pasta in a traditional creamy cheese sauce, garnished with parsley and parmesan

What's important to know?

Special requests are always welcome! We are happy to accommodate for dietary restrictions. Most chicken and fish preparations can be customized for vegetarians. Gluten-free and Vegan options available.

We only serve sustainable and responsibly sourced seafood products. We only serve Angus certified beef. Specialty beef cuts available at market price upon request. Free-Range poultry available upon request.

FOR A PERSONALIZED QUOTATION, PLEASE CALL (509) 624-9686

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