



6

Hot Entrees

Chicken/Turkey

CREAMY CHICKEN PENNE PASTA

with artichokes, fresh tarragon and lemon \$7

CHICKEN PICCATA

with fresh lemon, white wine and capers \$7

CHICKEN PARMESAN Lightly breaded, with provolone, fresh basil and our house marinara \$7

CHICKEN AND DUMPLINGS Tender pieces of chicken with vegetables and homemade dumplings \$7

STUFFED CHICKEN BREAST with parmesan and fresh basil, in a light fresh herb sauce \$8

FORESTIERE CHICKEN BREAST with a variety of sautéed mushrooms and our sherry sauce \$7

BBQ OR GARLIC & HERB CHICKEN Bone in \$16 (8 pieces)

ALMOND-CRUSTED CHICKEN BREAST covered in toasted almonds with cranberry orange relish on side \$8

SHISH KABOBS with bell peppers, onion, mushroom and lemon oregano marinade \$7

CHICKEN FAJITAS with sautéed onions and peppers served with two flour tortillas per person \$8

Add sour cream \$.50 | Add cheese \$1

CHICKEN SALTIMBOCCA Boneless breast of chicken topped with prosciutto and mozzarella with fresh sage in wine and sage butter sauce \$8

BUTTERMILK FRIED CHICKEN

8pc All white meat \$18 | 4 breasts/4 wings \$22

COCONUT CURRY CHICKEN Tender pieces of all white meat chicken in coconut milk with onion, tomato and a hint of curry \$7

TURKEY TETRAZZINI Turkey breast, mushrooms and a creamy parmesan sauce over thin spaghetti \$7

SLICED TURKEY IN GRAVY Light and dark meat slowly roasted with garlic and fresh herbs with homemade gravy \$7

Priced per person, minimum of 8 per item
Delivered in foil pans with heating instructions.

Beef 6 oz. portions

STEAK PIZZAIOLA Skirt steak with tomatoes, potatoes, garlic and red wine
Market price

SHISH KABOBS Beef tenderloin, with bell peppers, onions and mushrooms in a garlic and herb marinade \$15

BEEF STROGANOFF Tender pieces of beef, mushrooms and a creamy sherry sauce with herb-buttered egg noodles \$9

MINI MEATLOAVES Our House recipe! Beef, pork and veal with grandma's brown sugar and tomato glaze \$8

ITALIAN BEEF with giardiniera, and Italian bread \$8

NANA'S HOMEMADE BEEF BRISKET with garlic red wine and rosemary \$12

HOMEMADE LASAGNA your choice of beef or Italian sausage, fresh herbs, ricotta and parmesan \$39 (half pan)

BEEF TENDERLOIN PLATTER Served room temperature with dijon, homemade horseradish sauce and 2 dozen sliced dinner rolls

3 lbs. of sliced tenderloin - Market price

BRAISED SHORT RIBS in natural au jus \$12

STEAK FAJITAS tender beef strips with sautéed onions and peppers served with two flour tortillas per person \$10

Add sour cream \$.50 | Add cheese \$1

BEEF BURGUNDY Tender pieces of beef with pearl onions in a rich burgundy sauce \$9

POT ROAST Tender and flavorful with carrots, celery and onions \$10

SHEPARD'S PIE with carrots, corn and peas topped with golden brown mashed potatoes. Pan serves 6-8 \$??

GROUND BEEF \$39 | **GROUND BEEF & LAMB** \$47





Pork

ITALIAN SAUSAGE

with Chianti and red grapes, served over cavatappi \$7

PASTA WITH RAGU

Pasta with a sweet and spicy sausage ragu \$7

PASTA WITH SAUSAGE

Orecchiette with broccoli rabe pesto and sausage \$7

KILLER MAC-N-CHEESE Cheddar and parmesan, a dash of dijon ... And plenty of bacon! \$7

ROASTED PORK LOIN stuffed with dried apricots, cherries and pecans. Served with a natural au jus sauce. \$8

COUNTRY CURED HAM CUT FROM THE BONE

with citrus dijon glaze \$7

ASIAN BBQ PORK TENDERLOIN Sesame, soy, brown sugar, and enough spice for a bit of heat \$8

SOUTHWESTERN PULLED PORK Slow roasted with our special BBQ sauce and whiskied onions. Accompanied by toasted sandwich rolls. \$7

BABY BACK RIBS Tender, fall off the bone in our homemade bbq sauce
Full slab (9-12 ribs) Market Price

THICK CENTER CUT PORK CHOP topped with sautéed apples and onions \$10

Fish & Seafood

GRILLED SALMON with lemon dill butter sauce \$8

PANKO AND SESAME CRUSTED TILAPIA

with sesame ginger sauce \$8

FISH TACOS Seasoned and grilled halibut with corn tortillas and fresh mango salsa \$8

TERIYAKI SALMON

with ginger, orange zest, garlic and brown sugar \$9

LINGUINI ALFREDO WITH SHRIMP

Creamy, garlicky parmesan sauce over pasta \$8

JAMBALAYA Loaded with chicken, andouille sausage, and shrimp, bell peppers, onion and celery served over rice \$9

TROUT ALMANDINE with brown butter \$9

SEAFOOD PENNE PASTA Pan seared scallops and shrimp in a creamy tomato sauce served over penne pasta \$12

Vegetarian

LINGUINI PASTA with creamy basil pesto sauce, toasted pine nuts, and sundried tomatoes \$6

VEGETABLE NAPOLÉON Portabellas, zucchini, carrot, yellow squash and bell pepper with layers of goat cheese and fresh thyme \$7

BAKED EGGPLANT PARMESAN Crisp eggplant, mozzarella cheese & marinara with fresh basil \$7

VEGETABLE OR SPINACH LASAGNA Layered with pasta in your choice of marinara sauce or white sauce \$35 (by the pan)

STUFFED SHELLS with ricotta, parmesan, spinach, mozzarella and fresh herbs, atop our marinara sauce \$35 per pan

ASIAN TOFU STIR FRY Firm tofu, with bok choy, carrots, pea pods and mushrooms with fresh ginger and scallions \$6

THREE CHEESE TORTELLINI with roasted vegetables in your choice of marinara, alfredo, pesto or olive oil and garlic sauce. \$7

Add chicken to any pasta entree \$2 pp

Add shrimp to any pasta entree \$3 pp