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## Hot Entrees

### Chicken/Turkey

#### **CREAMY CHICKEN PENNE PASTA**

with artichokes, fresh tarragon and lemon \$7

#### **HERBED GRILLED CHICKEN BREAST**

with our fig and orange sauce, served over fresh arugula \$8

#### **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 \$18 (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

**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 \$19 | 4 breasts/4 wings \$24

**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

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

### Beef

**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 \$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

**ASIAN PEPPER STEAK** Tender beef with bell peppers, garlic, ginger and Asian spices \$9

**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





## Pork

**ROASTED PORK LOIN** stuffed with dried apricots, cherries and pecans. Served with a natural au jus sauce. \$9

**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

**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 whisked 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 \$10

**TUSCAN SALMON** with white wine, garlic, sun dried tomatoes and fresh spinach \$10

**TERIYAKI SALMON**  
with ginger, orange zest, garlic and brown sugar \$10

**PANKO AND SESAME CRUSTED TILAPIA**  
with sesame ginger sauce \$9

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

**CRAB STUFFED SOLE** with lemon cream sauce \$14

**SHRIMP BOIL** with spicy sausage, new potatoes and corn, accompanied by crusty bread \$14

**LINGUINI ALFREDO WITH SHRIMP**  
Creamy, garlicky parmesan sauce over pasta \$11

**JAMBALAYA** Loaded with chicken, andouille sausage, shrimp, bell peppers, onion and celery served over rice \$14

**TROUT ALMANDINE** with brown butter \$10

**SEAFOOD PENNE PASTA** Pan seared scallops and shrimp in a creamy tomato sauce served over penne pasta \$14

## Vegetarian

**LINGUINI PASTA** with creamy basil pesto sauce, toasted pine nuts, and sundried tomatoes \$7

**VEGETABLE NAPOLÉON** Portabellas, zucchini, carrot, yellow squash and bell pepper with layers of goat cheese and fresh thyme \$8

**BAKED EGGPLANT PARMESAN** Crisp eggplant, mozzarella cheese & marinara with fresh basil \$8

**VEGETABLE OR SPINACH LASAGNA** Layered with pasta in your choice of marinara sauce or white sauce \$38 (by the pan)

**STUFFED SHELLS** with ricotta, parmesan, spinach, mozzarella and fresh herbs, atop our marinara sauce \$36 per pan

**ASIAN VEGETABLE STIR FRY** with bok choy, broccoli, baby corn, carrots, pea pods and shitake mushrooms, fresh ginger and scallions \$7

**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 \$3 pp

Add shrimp to any pasta entree \$5 pp