

***Dinner Entrees are served with a choice of Salad, Assorted Artisan Breads and Herb Butter.
Side selections are Chef's recommendations, however may be substituted to suit your taste.
All Dinner Entrees include Disposable Plates and Cutlery Kits.***

Salad Selections (choose one)

Fusion Salad: Romaine & Field Greens with Candied Walnuts, Dried Cherries and Crumbled Blue Cheese tossed in a House Made Blvd. Sweet and Sour Dressing.

Classic Garden: Romaine and Iceberg Lettuce, Cucumbers, Tomatoes, Shredded Carrots and House Made Croutons with Choice of Dressing on the Side.

Caesar Salad: Romaine Hearts, Asiago Cheese, Creamy Caesar Dressing, Parmesan Crisps, tossed together with House Made Croutons.

House: Romaine with Shredded Parmesan, Prosciutto, Pine Nuts, and Tomatoes with Roasted Garlic Rosemary Vinaigrette.

Wedge: Iceberg Wedge, Crumbled Blue Cheese, Chopped Bacon, Diced Cucumber and Diced Tomato. Finished with Blue Cheese Dressing.

Entrée Selections

Chicken Marsala: **\$20.95**
Sautéed Boneless Chicken Breast with Seared Portobello Mushrooms with a Marsala Wine Sauce. Accompanied by Roasted Red Skin Potatoes and Green Beans.

Chicken & Artichokes: **\$20.95**
Sautéed Chicken with Seared Artichokes and Red Peppers in a Light White Wine Sauce. Accompanied by Dried Cherry and Almond Wild Rice and Green Beans.

Chicken Florentine: **\$22.95**
Chicken Breast stuffed with Spinach and Feta Cheese topped a Sun-Dried Tomato Cream Sauce. Served with Parmesan Whipped Potatoes and Roasted Vegetables.

Grilled Salmon: **\$22.95**
Fresh Atlantic Salmon with a Pesto Cream Sauce. Served with Dried Cherry & Almond Wild Rice and Roasted Vegetables.

Ravioli: **\$17.95**
Asparagus & Mascarpone Cheese Ravioli with a Sun-Dried Tomato Cream Sauce.

Lasagna: **\$17.95**
Choice of Meat, Vegetable or Chicken Lasagna baked to perfection.

Filet Mignon: **\$34.95**
8oz Center Cut Filet Grilled with a Maitre d' Butter. Served with Roasted Red Skin Potatoes and Roasted Vegetables.

Filet Rossini: **\$39.95**
Center Cut Tournedos of Beef, Seared and Served with a Foie Gras & Truffle infused Butter, Finished with a Rich Demi. Served with Saffron Whipped Potatoes and Green Beans.

*All Dinners are available with a 48 hour notice.
Delivery charge may be assessed on all deliveries depending on location.*



Dinner Entrees Continued...

Entrée Selections continued

Frenched Pork Chop: Bone in 8oz Pork Chop, Grilled and served with Sautéed Spaetzle and Asparagus Tips. Finished with an Apple Jack Brandy Sauce.	\$31.95
Pork Loin: Roasted Pork Loin with Caramelized Ginger. Served with Citrus Glazed Baby Carrots and a Dried Cherry & Almond Wild Rice.	\$30.95
Rack of Lamb: Pistachio Crusted Rack of Lamb with Whole Grain Mustard and Mint Demi. Served with Mashed Potatoes and Asparagus Spears.	\$34.95
Prime Rib of Beef: Slow Roasted Prime Rib of Beef. Served with Smoked Cheddar Mashed Potatoes and Roasted Vegetables.	\$32.95
Turkey Roulade: Turkey Breast Stuffed with Traditional Herb Stuffing. Served with Green Bean Casserole, Mashed Potatoes and Turkey Gravy.	\$25.95
Seafood Risotto: Creamy Risotto tossed with Sea Scallops, Jumbo Shrimp, Lobster, Asparagus, Diced Tomato and Scallion, in a Lobster Butter Sauce and Topped with Pesto Bread Crumbs.	Market Price

*All Dinners are available with a 48 hour notice.
Delivery charge may be assessed on all deliveries depending on location.*

Fusion Buffet

Choice of two salads, two entrees, one starch, two vegetables and dessert selection
All Dinners Entrees include Disposable Plates and Cutlery Kits

Salad Selections

(Choose two selections)

Fusion Salad: Romaine & Field Greens with Candied Walnuts, Dried Cherries and Crumbled Blue Cheese tossed in a House Made Blvd. Sweet and Sour Dressing.

Classic Garden: Romaine and Iceberg Lettuce, Cucumbers, Tomatoes, Shredded Carrots and House Made Croutons with Choice of Dressing on the Side.

Caesar Salad: Romaine Hearts, Asiago Cheese, Creamy Caesar Dressing, Parmesan Crisps, tossed together with House Made Croutons.

House: Romaine & Field Greens with Shredded Parmesan, Prosciutto, Pine Nuts, and Tomatoes with Roasted Garlic Rosemary Vinaigrette.

Entrees

(Choose two selections)

Chicken Marsala, Chicken & Artichokes, Chicken Florentine, Pesto Salmon, Lasagna, Asparagus & Mascarpone Ravioli in a Sun-Dried Tomato Cream Sauce, London Broil, Roasted Pork Loin, Sliced Roast Beef, Prime Rib of Beef, Spiral Ham, Turkey Breast

Ultimate Entrée Selections for an additional \$3.00 per person

Roasted Beef Tenderloin with Bordelaise
Salmon and Scallop en Croute with Lemon Dill Sauce

Starches

(Choose One Selection)

Dried Cherry & Almond Wild Rice, Roasted Red Skin Potatoes, Smoked Cheddar Mashed Potatoes, Whipped Sweet Potatoes, Asiago Potatoes Gratin, Wild Mushroom Risotto, Orzo Primavera, Parmesan Whipped Potatoes

Vegetables

(Choose two selections)

Roasted Vegetable Medley, Green Beans, Ginger Glazed Carrots, Ratatouille, Broccoli Crowns, Asparagus Spears, Grilled Eggplant with Tomato Basil Sauce and Pecorino Cheese

Desserts

(Choose One Selection)

Caramel Apple Pie, Cheesecake, Chocolate Cake, Carrot Cake

\$29.95 per person
Minimum 25 people required

*All Dinners are available with a 48 hour notice.
Delivery charge may be assessed on all deliveries depending on location.*