

Main Entrees – Beef & Chicken

BEEF ENTREES

ROAST BEEF served with gravy & horseradish.
Carved by chef at the end of the buffet.

BEEF BRISKET slowly braised AAA brisket. Then
caramelized in a smoky whiskey BBQ sauce.

****SIRLOIN STEAK** 5oz tender center cut served
with gravy.

****AAA NEW YORK STEAK** 6oz tender center cut
served with gravy.

****PRIME RIB** top cut served with gravy &
horseradish. Carved by chef at the end of the
buffet.

CHICKEN ENTREES

THAI COCONUT CURRY CHICKEN oven roasted
sliced chicken breast served in a coconut curry
cream sauce.

BBQ THAI CHICKEN oven roasted sliced chicken
breast served in a BBQ Thai sauce.

ASIAN CHICKEN THIGHS ginger soy glazed on
pan fried boneless chicken thighs.

CHICKEN SOUVLAKI skeweres of Greek seasoned
chicken breast.

TUSCAN OVEN ROASTED CHICKEN peppers,
olives, onions, & fresh herbs in a sundried tomato
cream sauce.

BLACKENED SALSA CHICKEN pan-fried chicken
breast with Cajun seasoning served with fresh
salsa.

PEPPERCORN DEMI CHICKEN oven roasted
chicken breast in a green peppercorn demi cream
sauce.

HUNTER CHICKEN roast chicken breast with a
creamy wild mushroom ragout.

CHICKEN MERANGO roast chicken breast covered
in fire roasted tomato sauce with bell peppers,
onions, & olives.

SUN-DRIED TOMATO CHICKEN roast chicken
breast in a sun-dried tomato pesto cream sauce.

CHICKEN SALTIMBOCCA oven roasted chicken
breast wrapped in prosciutto ham with marsala
wine demi sauce.

MEDITERRANEAN CHICKEN roast chicken breast
in a roasted red pepper cream sauce with fresh
basil.

CHICKEN & LENTILS roast chicken breast in a
warm green lentil salad with a port wine demi
glaze.

Main Entrees – Pork, Lamb, & Seafood

PORK & LAMB ENTREES

PORK LOIN slow oven roasted pork loin served with a tarragon demi. Carved by chef at the end of the buffet (or presliced).

BAKED HAM served with dijon. Carved by chef at the end of the buffet.

BBQ BABY BACK RIBS slow roasted center ribs in our signature BBQ sauce.

ASIAN GLAZED BABY BACK RIBS slow roasted center cut baby back ribs in an Asian glaze.

SWEET & SOUR PORK breaded pork in a sweet & sour sauce with peppers & pineapple.

****LAMB SHANK** slow roasted shank in a red wine demi.

****LAMB STEW** Irish style with potatoes & veggies in a curry demi sauce.

FISH & SEAFOOD ENTREES

SOCKEYE SALMON wild West Coast salmon filet with your choice of sauce: ginger soy, fresh salsa, lemon dill, BBQ Thai, or provencal sauce.

SALMON WITH LEEKS oven roasted wild sockeye salmon with braised leeks in a beef demi cream sauce..

CAJUN SNAPPER cajun New Orleans style with fresh mango salsa.

****SEAFOOD ALFREDO** prawns, scallops, salmon & shrimp in a creamy three cheese alfredo sauce in a vol au vent.

SEAFOOD SKEWERS prawns, scallops, & snapper skewered with a lemon garlic butter.

****HALIBUT** fresh halibut filet baked in your choice of sauce: ginger soy, fresh salsa, lemon dill, BBQ Thai, or provencal sauce.

****TIGER PRAWNS** large pan-fried prawns with peppers & onions served in a garlic butter with fresh herbs.