



## **Entrees**

### Chicken and Fowl

*Capon with Mirepoix Demi*

*Bob White Quail, Merlot Demi-Glaze*

*Breast of Chicken, Champagne Sauce*

*Stuffed Breast of Chicken, Lemon Butter with Feta, Mushrooms, and Spinach*

*Garlic Herb Rotisserie Breast of Chicken with Madeira Mushroom Sauce*

*Chicken Fried Chicken, Cream Gravy*

*Tri-Colored Tortilla encrusted Breast of Chicken Ancho Chili Cream Sauce*

### Pork

*Pork Loin Steak, Honey Balsamic Glaze*

*Pork Tenderloin, Creamy Mustard Sauce*

### Fish

*Grilled Fillet of Salmon, Balsamic au Jus*

*Mustard Crusted Halibut on Wilted Greens*

*Wood Fired Jumbo Shrimp on Sugar Cane Skewer*

*Paupiettes of Sole, Tarragon Beurre Blanc*

### Beef

*Herbed Marinated Grilled Sirloin of Beef, Bordeaux and Porcini Demi-Glaze*

*Tournedos of Beef Tenderloin, Green Peppercorn Bordelaise Sauce*

*Rosemary's Pot Roast with Carrots and Onions*

*Filet Mignon, Cabernet Balsamic Reduction & French Blue Cheese Shavings*

## **Accompaniments**

*Haricots Verts, Red Pepper Confetti*

*Asparagus Bundles*

*Vegetables Julienne*

*Sautéed Patty Pan Squash*

*Garlic Whipped Potatoes*

*Porcini Mushroom Risotto*

*Toasted Israeli Cous Cous*

*Jasmine Rice with Pine Nuts*

*Food Glorious Food 214.368.3855*