



## Dinner Entrée Selections

**Buffet Style (15 person minimum)**

**CHICKEN BASIL – \$13.25**

Boneless chicken breast sautéed with fresh garlic and fresh leaf basil in a light cream sauce with a hint of lime.

**CHICKEN MARSALA – \$13.25**

Boneless chicken breast sautéed with fresh garlic and herbs, mushrooms, onions and marsala wine, in a light cream sauce.

**CHICKEN FLORENTINE – \$15.50**

Boneless chicken breast stuffed with spinach, onions, breadcrumbs, tomatoes and mushrooms, rolled and baked with a light spinach cream sauce.

**LEMON CHICKEN WITH FRESH PAPAYA SALSA – \$15.50**

Boneless chicken breast sautéed in virgin olive oil with lemon and fresh herbs. Topped with fresh papaya salsa.

**BALSAMIC WILD MUSHROOM STUFFED CHICKEN – \$15.50**

Balsamic marinated boneless chicken breast with sautéed wild mushrooms and fresh herbs in a light Parmesan breading.

**CASHEW CHICKEN – \$14.50**

Boneless chicken breast marinated in honey mustard and dry sherry sauce.

**CHICKEN PARMESAN – \$12.95**

Breaded boneless chicken breast baked with, house made marinara and provolone cheese.

**HERBED STUFFED CHICKEN – \$14.50**

Boneless chicken breast stuffed with rice, breading, and fresh herbs.

**MEDITERRANEAN CHICKEN – \$15.50**

Baked boneless chicken breast with kalamata olives, tomatoes, onions, fresh basil, olive oil and fresh chopped garlic.

**ITALIAN ROASTED CHICKEN – \$11.50**

Marinated and roasted to perfection in our own blend of herbs.

**GREEK CHICKEN – \$15.50**

Boneless chicken breast rolled and baked with roasted artichokes, garlic, feta cheese, and spinach. Served with our lemon garlic sauce.

**CHICKEN PICCATA – \$13.95**

Lightly breaded boneless chicken breasts sautéed with lemon and capers.

**AGED PRIME RIB OF BEEF – \$26.95**

Slow roasted to perfection, rubbed with fresh herbs, served with au jus and our house-made raspberry horseradish. **FINEST IN COLUMBUS!**

**STEAMSHIP CARVED ROAST BEEF AU JUS – \$19.50**

Slow-roasted with fresh herbs and a dash of spice. Served with our house-made raspberry horseradish sauce.

**SLICED MEDALLIONS OF BEEF TENDERLOIN – \$31.95**

Seasoned with our fresh herb rub. Roasted to perfection.

**BEEF BRISKET – \$19.95**

Marinated brisket roasted and sliced, cooked to perfection.

**BRAISED BEEF TIPS BOURGUIGNON – \$20.95**

Tender sirloin tips sautéed with wine, mushrooms, beef stock and fresh herbs.

**FRESH GRILLED RED SNAPPER WITH LEMON BUTTER OR AMANDINE – \$25.95**

**JUMBO SHRIMP SCAMPI – \$29.95**

Mouth-watering fresh shrimp sautéed with fresh garlic, lemon and herbs.

**GRILLED HAWAIIAN SHRIMP – \$29.95**

Jumbo shrimp brushed with a zesty pineapple glaze.

**GRILLED FRESH GROUPER OR AHI TUNA STEAK WITH LIME BUTTER – \$31.95**

**BAKED OR POACHED SALMON FILET – \$17.50**

Served with our house made lemon dill aioli.

**PETITE GRILLED LAMB CHOPS WITH FRESH MINT PESTO – \$26.95**

**PORK ROULADE – \$19.95**

Baked and stuffed with our house made artichoke stuffing.

**MAPLE GLAZED PORK TENDERLOIN – \$19.50**

A maple marinated pork tenderloin rubbed with fresh sage and Dijon mustard.

**BBQ RUBBED LOIN OF PORK – \$15.95**

With our zesty BBQ sauce.

**HOMEMADE BAKED LASAGNA OR VEGETABLE LASAGNA – \$11.95**

**PORTABELLA AND EGGPLANT BAKE – \$12.50**

Sliced portabella and eggplant baked lasagna style, with 3 cheeses and sauce.

**BAKED ZITI AND EGGPLANT – \$11.95**

**ALL ENTRÉES INCLUDE:**

Your choice of two accompaniments, fresh field green salad, fresh baked breads, coffee, and iced tea or punch service with disposable service ware.

**Additional Entrées are \$7.50 each.**

