

DINNER ENTREES

All Dinner Entrées Include:

*Choice of Soup or Salad, Peabody Rolls and Butter, Dessert,
Freshly Brewed Coffee, Decaffeinated Coffee, Herbal Teas*

ENTREES OF THE SEA

TANGERINE HONEY GLAZED MAHI MAHI
with Citrus Beurre Blanc on Italian Couscous

SEARED RED SNAPPER
with Grilled Corn-Rock Shrimp Ragoût

***PANKO AND HERB CRUSTED
ATLANTIC SALMON***
with a Smoked Tomato Sauce

ROASTED GROUPEL
on Lemon Risotto with a Thyme Vin Blanc

POULTRY ENTREES

ROULADE OF CHICKEN
*with Goat Cheese, Sun-dried Tomatoes
and a Tomato Basil Sauce*

ROASTED MARINATED CHICKEN BREAST
with Pineapple, Papaya Salsa and Chive Oil

GRILLED FREE-RANGE CHICKEN BREAST
*with Roasted Shiitake Mushrooms
and a Whole Grain Mustard Sauce*

STUFFED FREE-RANGE CHICKEN BREAST
*with Wild Mushrooms, Herbs
and a Pinot Noir Sauce*

CHICKEN PROVENCE
*Roasted Garlic, Tomatoes, Olives
and Fresh Herbs*

FARM RAISED STUFFED PHEASANT BREAST
*with Foie Gras, Wild Rice Galette
and a Ruby Port Reduction*

LEMON HONEY LACQUERED CHICKEN BREAST
with Cracked Black Pepper with Chicken Jus

***OUR CHEF WILL SELECT THE FRESHEST SEASONAL VEGETABLES
AND POTATO, RICE OR PASTA TO ACCOMPANY ENTRÉE SELECTIONS
THAT DO NOT HAVE SPECIFIED ACCOMPANIMENTS***

*Please add 21% service charge and 6.5% tax to all prices.
All prices are subject to increase until signed Banquet Event Orders (BEO's)
are received by the Catering Office*

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MEAT ENTREES

GORGONZOLA CRUSTED FILET MIGNON
with a Roasted Shallot Sauce and Candied Shallot

GRILLED BEEF TENDERLOIN
*with Roasted Wild Mushrooms
and a Cabernet Sauvignon Sauce*

SEARED VEAL CHOP
*on Black Truffled Fingerling Potatoes
with a Madeira Wine Reduction*

NEW YORK STRIP
*Horseradish and Black Pepper Rubbed
with a Rosemary Merlot Sauce*

ROASTED RACK OF LAMB
*Mustard and Herb Crust
with a Minted Red Wine Reduction*

SEARED PORK MEDALLIONS
on Roasted Yukon Potatoes with a Port Reduction

VEAL LOIN MEDALLIONS
with a Portobello Balsamic Sauce

DUAL ENTREES

***GRILLED PETITE FILET OF BEEF
AND COLOSSAL SHRIMP***
with a Balsamic Glaze and Roasted Garlic Aioli

***PETITE FILET MIGNON
AND FILET OF SALMON***
*with a Rosemary Merlot Sauce
and Tarragon Beurre Blanc*

***GRILLED FREE-RANGE CHICKEN
AND COLOSSAL SHRIMP***
with Pinot Noir Reduction and Herb Butter

***SEARED PETITE FILET WITH A
BORDELAISE SAUCE AND COLD WATER
LOBSTER TAIL AMERICAINE***

***GRILLED FREE-RANGE CHICKEN
AND PETITE FILET MIGNON***
with Caramelized Shallot Balsamic Sauce

***SEARED BEEF TENDERLOIN
AND JUMBO LUMP CRAB CAKE***
*with a Red Wine Reduction
and Lemon-Grain Mustard Sauce*

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