

## Tier 1

### CharCrudite Station

Cured Meats, Cheeses, Crackers, Hummus, House-baked Lavash, fresh cut Vegetables, Cilantro Ranch

### Mixed Green Salad

Mixed Greens, Cherry Tomato, Cucumber, Red Onion, Black Olive, Garlic Herb Croutons and Balsamic Vinaigrette

### Fresh Baked Garlic Bread

### Chicken Marsala

Tender Chicken Breast seasoned and served with Baby Bella Mushroom Sauce

### Pork Loin Carving Station

Slow Roasted Pork Loin cooked Medium Well with Dijon Cream Sauce

### Garlic Mashed Potatoes with Herb Sour Cream

### Green Beans Almandine

With Herb Roasted Almonds

\$28 per guest

## Chicken Marsala

Herb Seasoned Chicken Cutlets with Baby Portabella Mushroom Marsala topped with Shaved Parmesan and Fresh Parsley

## Pork Tenderloin Carving Station

Pork Tenderloin Seared and Baked to a perfect medium well, hand carved and served with house made Dijon Cream

## Mediterranean Chicken

Herb Seasoned Chicken Cutlets topped with Sun Dried Tomatoes, Kalamata Olives, Feta, Fresh Chopped Basil, and house made Lemon Butter Sauce

## Chicken Piccata

Tender Chicken Cutlets with Fresh Dill, capers, and house made White Wine Lemon Butter

## Italian Sausage Ziti

Super Cheesy Ziti with Italian seasoned Beef, Italian Sausage, Fresh Mozzarella, Shredded Mozzarella, our special Ricotta mix, Marinara, topped with Shaved Parm and Fresh Parsley

## Chicken Stir Fry

Blanched and Sautéed Broccoli, Snap Peas, Water Chestnuts, Soy Grilled Mushrooms, Matchstick Carrots over Sweet Chili Rice with Ginger Chicken topped with maple Soy Glaze and Sriracha Aioli

## Sherry Mushroom Lasagna

Baby Portabella Mushrooms Sautéed in Cream Sherry with Spinach and Garlic Ricotta layered in Lasagna Noodles with our Marinara Sauce, Fresh Mozzarella, Shredded Mozzarella, and Fresh Parsley

## Chicken Provençal

Herb Seasoned Chicken in a Mediterranean Ragu with Artichoke Hearts, Kalamata Olives, Zucchini, Squash, Lemon Zest, and Fresh Parsley

## Vegetarian Provençal

Mediterranean Ragu with Artichoke Hearts, Kalamata Olives, Zucchini, Squash, Lemon Zest, and Fresh Parsley

### French Onion Chicken

Tender Chicken Cutlets Seasoned with Garlic and Rosemary served in a Mushroom and Onion Sauce and topped with Provolone Cheese

### Jamaican Jerk Pork Tenderloin

Jamaican Jerk Seasoned Pork Tenderloin seared and baked to perfection and served with Mustard Mango Chutney

### Cajun Chicken Pasta

Italian Seasoned Chicken Breasts over Penne Pasta with Portabella Mushrooms, Onions, Tomatoes, Basil, and Parmesan with Garlic Cream Sauce

### Italian Sausage and Beef Lasagna

Spicy Italian Sausage and Seasoned Ground Beef with Garlic Ricotta layered in Lasagna Noodles with our Marinara Sauce, Fresh Mozzarella, Shredded Mozzarella, and Fresh Parsley

### Blackened Chicken Alfredo

Italian Seasoned Chicken Breasts served Blackened over Creamy Garlic Alfredo Fettuccini

### Italian Sausage and Peppers

Sliced Italian Sausage mixed with Bell Peppers, Onions, and Tomatoes served over White Rice

**\$28 per guest**