

Served Dinner Menu

Dinner selections include a tossed salad
dinner rolls with butter, beverages and dessert

La Garde Chicken

Boneless chicken breast stuffed with
a blend of arugula, onion and cheese
served with new potatoes and roasted vegetables
14.50

Greek Chicken

Boneless chicken breast marinated in greek herbs,
feta cheese, garlic, lemon and olive oil
served with wild rice and fresh vegetable
14.50

Stuffed Chicken Florentine with Crab

Chicken Breast stuffed with spinach, crab and
cheese and baked golden brown
served with a rice timbale and fresh asparagus
14.70

Chicken Pomedoro

A marinated boneless chicken breast
accompanied by a fresh tomato and mushroom sauce
served with rigatoni and broccoli florettes
13.40

Roasted Pork Loin

Lean sage rubbed pork loin roasted to perfection
served with your choice of apple thyme glaze
or tart Montmorency cherry sauce
served with asiago redskins and broccolini
15.20

Stuffed Pork Loin

Lean pork loin stuffed with sweet Italian
sausage and coated with a light apple glaze or sage veloute
served with piped potatoes and roasted vegetables
15.55

Grouper Fillet

*Wild caught fresh grouper fillet lightly seasoned with Cajun spice
served with coconut cashew rice and seasonal vegetables
15.55

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Bacon Wrapped Salmon Fillet

Maple smoked bacon wrapped salmon fillet
served with white bean and kale regot
15.80

Tilapia Fillet

Tender flakey tilapia fillet topped with lemon aioli and baked to perfection
served with parsnip infused potatoes and seasonal vegetables
14.70

Portobello Mushroom Ravioli

Tender pasta pockets filed with diced mushrooms and spices
Finished with herbed olive oil and garden vegetables
14.50

Medallions of Beef Tenderloin

The most tender cut served with our mushrooms
and blackberry merlot sauce
Market Price

Dinner Buffet

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Tour of Italy

Anti-pasta Platter
Caesar Salad
Focaccia Bread
Breast of Chicken Parmesan
Angel Hair Pasta with Marinara or Alfredo Sauce
Tri-colored Ravioli with Olive oil & Herbs
Fresh Vegetables
Tiramisu
14.20

The Far East

Pork Egg Rolls
Sliced Fruit Tray
Cashew Chicken or Mandarin orange Beef Stir Fry
Steamed or Fried Rice
Almond Cookies and Fortune Cookies
13.40

Buffet Dinner Meals

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Mexican Fiesta

Chips and Salsa
Sliced Fruit Tray
Beef or Chicken Enchiladas
Lettuce and Tomato
Sour Cream
Refried Beans
Spanish Rice
Churros
13.40

The Welcome Home

Served with individual salad
or tossed salad bowl

Entre-choose one

La Garde Chicken Breast
Stuffed Chicken Florentine with Crab
Smoked Pork Loin
Roast Beef with Bordelaise
Portabello Mushroom Ravioli
Lemon Aioli Tilapia

Starch Selections-Choose one

Twice Baked Redskins
Piped Potatoes
Asiago Smashed Redskins
Mashes Sweet Potatoes
Jasmine Rice Timbales
Coconut Cashew Rice
Served with chef's vegetables du jour
15.00