

A La Carte's Entrees

1

Whole Chicken Breast or Pork Dishes-

- Apricot Balsamic w/jasmine rice \$12.95 serving
Artichoke Lime Sauce w/parslied noodles \$12.95 serving
Brandied Apple Sauce \$12.95 serving
Coq au Vin w/pappardelle noodles \$12.95 serving
Herb Lemon Roasted w/parslied noodles \$12.95 serving
Herb Goat Cheese & Sun Dried Tomato Stuffed w/white wine & basil sauce \$15.95 serving
Maple Glazed w/Butternut Squash & Pecans \$12.95 serving
Marabella, baked w/white wine, olives & prunes \$12.95 serving
Marengo w/Red Wine, Mushroom & Tomato Sauce over noodles \$12.95 serving
Marsala w/Mushroom, Scallions & parslied noodles \$12.95 serving
Mustard Baked \$14.95 p/pound
Orange Honey Glazed w/rice \$12.95 serving
Pomodoro (tangy lemon tomato vodka sauce) w/noodles \$12.95 serving
Roasted Garlic, Spinach & Tomatoes w/herbed orzo \$12.95 serving
Roulades w/Spinach, Apricots & Cider Sauce \$12.95 serving
Roulades w/Ham, Asparagus & Sherried Mushroom Sauce over Polenta \$12.95 serving
Sesame Almond Crusted \$14.95 p/pound
Spinach & Cheese Stuffed w/light tomato basil cream sauce \$15.95 serving
Vesuvio w/garlic roasted carrots & potatoes \$12.95 serving

Chicken & Turkey Dishes-

- Chicken Alfredo \$12.95 serving
Chicken & Artichoke Tetrizzini w/Roasted Red Pepper \$12.95 serving
Stir Fry Chicken & Peanuts \$12.95 serving
Chicken Paprikash w/poppyseed noodles \$12.95 serving
Penne w/Grilled Chicken, Spinach & Smoked Mozzarella \$13.95 pound
Chicken, Wild Rice & Mushroom Casserole \$12.95 serving
Curry Chicken w/basmati rice \$12.95 serving
Chicken & Cheese Enchiladas \$6.95 serving of 2
Chicken, Shiitake & Sun Dried Tomato Pot Pie \$60. pan serves 10-12
Thai Turkey & Noodles w/Cilantro Peanut Pesto \$14.95 pound
Turkey Meatball Pasta Stroganoff \$14.95 pound
Turkey Meatloaf w/Cranberry Mustard Glaze \$14.95 pound
Baked Turkey Tenders w/Maple Mustard Sauce \$15.95 pound

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2

Hoisin Glazed Chicken Skewers \$12.95 ea.

Turkey Scallops w/Lemon, Mushroom & Caper Sauce \$9.95 serving

Beef Dishes:

Tenderloin \$50.00 per pound

*choose oven seared, herb peppercorn, or Dijon crumb crusted.

Suggested served w/one of the following sauces:

- Bearnaise \$12.95 pint
- Horseradish Sauce \$6.95 pint
- Balsamic Herb Au Jus \$12.95 pint
- Red Wine & Mushroom Sauce \$12.95 pint

Beef Burgundy w/egg noodles \$13.95 serving

Beef Stew w/New Potatoes & Creamy Mushroom Marsala Sauce \$127.95 serving

Beef Brisket: BBQ style or w/ Mushroom & Madeira Sauce \$20.95 pound

Korean Style Marinated & Grilled Flank Steak \$20.95 pound

Flank Steak Roulades w/Spinach, Blue Cheese & Roasted Red Peppers \$20.95 pound

Beef Wellingtons-fillet Mignon w/Spinach & Gorgonzola wrapped in puff pastry \$21.95 ea.

Shepherd's Beef Pot Pie w/Mashed Potato Crust \$60.00 serves 8-10

Stir Fry Beef w/Asparagus & Wild Mushrooms \$13.95 serving

Thai Grilled Beef & Noodles...perfect cold or warm summer main course! \$13.95 pound

Lamb & Veal Dishes:

Spring Lamb Stew \$12.95 serving

Autumn Lamb & Butternut Squash Stew \$12.95 serving

veal Marengo w/egg noodles \$12.95 serving

Tuscan veal & Red Pepper Stew w/egg noodles \$13.95 serving

Seafood Dishes:

Glazed Salmon Fillets: Mango Molasses, Apricot Balsamic or Honey Dijon Ginger \$12 ea.

Herb mustard or Horseradish parmesan Crusted Salmon Fillets \$12 ea.

Salmon Roulades w/Spinach & Wild Mushrooms \$13 ea.

Fresh Salmon Burgers w/Key Lime Aioli \$7.95 ea.

Linguine w/Grilled Hoisin Salmon, Shiitakes & Spinach \$13.95 pound

Seafood Au Gratin over rice (incl. Shrimp, Scallops, White Fish & Calamari) \$13.95 svg

Crab Cakes w/homemade remoulade sauce \$7.95 serving of 2

Jambalaya w/Shrimp, Chicken & Sausage \$7.95 serving