

DINNER MENUS

INCLUDES FRESH ROLLS, SOUP, SALAD, TWO VEGETABLES AND CHOICE OF PASTA, POTATO OR RICE

GOURMET DINING

Chateaubriand served with fresh béarnaise sauce
Medallions of Veal with marsala sauce
Beef Wellington with duxelles, foie gras and béarnaise sauce
Medallions of Beef Tenderloin with green peppercorn and tarragon sauce
Venison Loin with juniper berry and port wine glaze
Grilled Rib Eye Steak with red wine sauce
Roast Loin of Veal glazed with port wine and artichoke hearts
Herb Crusted Lamb with rosemary chevre sauce
Roasted Stuffed Loin of Pork with apricots, goat cheese and leeks
Roast Breast of Muscovy Duckling with sour plum and honey sauce
Roast Cornish Hen stuffed with wild rice
Chicken Supreme with white wine orange sauce, pine nuts, and cashews
Salmon Coulibiac wrapped in puff pastry served with a white wine sauce
Grilled Swordfish Steaks with citrus marinade
Grilled Atlantic Salmon with hoisin lime glaze
Ragout of Lobster, Shrimp and Mussels in a white wine cream and brandy sauce
Poached Fillet of Atlantic Salmon with fresh dill sauce
Paupiettes of Sole with shrimp and scallop mousseline
King Crab Legs with Lemon and butter
Lobster and Asparagus Stuffed Sole served with lemon cream

EXECUTIVE DINING

Chicken Cordon Bleu with lemon cream sauce
Chicken Savayard with parmesan sauce
Grilled Breast of Chicken with lemon butter
Whole Deep-Fried Turkey with a Cajun marinade
Grilled New York Striploin with Green Peppercorn Sauce
Roast Loin of Pork with apricot and red onion sauce
Beef Burgundy served on a bed of egg noodles
Veal Parmesan with fresh marinara sauce and grated parmesan cheese
Fillet of Trout pan-fried with cream and chervil
Baked Orange Roughy with a roasted garlic mango sauce
Roast Pork Chops in a mushroom cream sauce

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Coconut Chicken Curry with fresh coriander
Seared Rib Eye Steak with olives and sun-dried tomatoes
Stuffed Leg of Lamb with mint sauce
Roast Breast of Turkey Roulade with walnut herb stuffing and citrus infused cranberry sauce
Herb Crusted Grilled Tuna Steaks with basil sauce
Mustard and Rosemary Chicken
Grilled Veal Steaks with Mustard Sauce
Seared Salmon with fresh papaya relish

VEGETARIAN DINING

Herbed Vegetable Casserole
Mediterranean Flan
Stir-fry Tofu with Fresh Vegetables
Stuffed Eggplant
Shepherd's Pie
Beefless Stroganoff
Tofu Ratatouille
Tomato, Eggplant and Zucchini Gratin
Quinoa Stuffed Sweet Peppers
Asparagus Fajitas
Barley Cabbage Rolls
Leaf Roulade with Ricotta Corn Filling
Zucchini Enchiladas
Rigatoni and Red Peppers
Falafels made with chick peas served with pita, tzatziki and fresh toppings
Mediterranean Vegetable Kebaobs
Vegetable Paella

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SOUPS

Shrimp and Lobster Bisque
Asian Minestrone
Gazpacho
Butternut Squash Soup
Cream of Mushroom Consomme
Roasted Fennel & Tomato
Tortellini in Brodo
New England Clam Chowder
Beef and Cabbage
Broccoli Cheddar
Potato and Leek
Carrot and Ginger
Leek and Potato
French Onion
Golden Lentil Soup
Fresh Cucumber Soup
Vichyssoise
Chicken Noodle
Hot and Sour
Japanese miso
Sweet Potato
Green Bean and Coconut Cream Soup
Smoked Chicken and Sweet Corn Chowder

SALADS

Caesar Salad with bacon, parmesan and croutons
Greek Salad with feta cheese and black olives
Marinated Asparagus
Warm Goat Cheese Salad with caramelized pear, field greens and raspberry vinaigrette
Green and Yellow Bean Salad with buttermilk dressing
Indonesian Gado Gado with peanut sauce
Waldorf Salad with lemon cream dressing
Oriental Noodle Salad
Marinated Asian Vegetable Salad
Vietnamese Coleslaw
Taco bean Salad with chili yogurt dressing
Fatoosh Middle Eastern Caesar salad
Risotto and Mozzarella Salad with vegetables
Spinach Salad with chopped egg and diced tomato
Bocconcini Caprese Salad sliced tomato with mini mozzarella marinated in olive oil and basil
Roasted Red Pepper Salad
Tabbouleh

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DESSERTS

Tiramisu

Rice Pudding with fresh blueberries and raspberries

English Sherry Trifle with roasted almonds

Deluxe French Pastries

Assorted Fresh Fruit Tartlets

Ice Cream Bar includes asst'd ice creams, nuts, fruit, whipped cream and sauces

Waffle Bar made to order with whipped cream, ice cream, fruit sauces, fresh fruit and nuts

Crepes Bar Crepes Suzettes in Grand Mariner Sauce with Strawberries and Banana, sautéed at the station, served with Crème Fraiche or French Vanilla Ice Cream

GOURMET DESSERTS

Banana Flambe

Crème Brulee

Banana & Mango Spring rolls

Grand Marnier Mousse Cake

Almond Fudge Cake

Chocolate Truffle Cake

Caramel Crunch Cake

Baileys Cheese Cake

Amaretto Cheese Cake

Chocolate Almond Cheese Cake

Pecan Flan

Mixed Fruit Flan

Fresh Fruit Cheese Cake