



## **Buffet Style Entrees**

- ❖ *Roasted Pork Loin with Honey Apricot Glaze*
  - ❖ *Top Round Carved Roast Beef with Horseradish Sauce*
- ❖ *Chicken Marsala – Sautéed Chicken Breast with Prosciutto, Mushroom and Wine Sauce*
- ❖ *Local Mountain Trout with Picatta Sauce and Diced Tomatoes*
- ❖ *Chicken Florentine – Boneless Chicken Breast stuffed with Spinach and Cheese*
  - ❖ *Sesame Teriyaki Glazed Salmon*
  - ❖ *Eggplant, Chicken or Veal Parmesan with Linguine*
  - ❖ *Beef Stroganoff with Egg Noodles*
    - ❖ *Marinated Flank Stead with Peppers and Onions*
- ❖ *Tilapia with Southern Peach and Pecan Sauce*
  - ❖ *Shrimp and Chorizo Sausage sautéed in Spiced Southwest Tomato Sauce*

## ***Plated Style Entrees***

- ❖ *Grilled Swordfish or Mahi Mahi with Hawaiian Fruit Salsa*
- ❖ *Pecan Crusted Salmon Filet with Applewood Bacon, and Granny Smith Cream Sauce*
  - ❖ *Mediterranean Grilled Chicken with Artichokes, Black Olives, Fresh Tomatoes and Goat Cheese*
- ❖ *Chicken Cordon Bleu – Boneless Chicken Breast Stuffed with Ham and Swiss Cheese topped with low country Sweet Corn Sauce*
- ❖ *Cornmeal Crusted Bone-In Pork Chop with Latin Style Black Bean Tomato Salsa*
- ❖ *New York Strip Steak topped with Madeira Mushroom Sauce and Crispy Fried Onions*
  - ❖ *Chicken Francaise*