

## ~ CATERING MENU ~

### *Plated Luncheon Menus*

*Minimum 30 people; please \$2.50 per person for orders under 30 people.*

#### **Entrees**

##### **Tuscan Turkey Tenderloin & Penne**

Boneless, skinless Turkey Tenderloin served with Romanesca Sauce on Penne Noodles

##### **Baked Haddock**

With White Wine & Tomato Provencal served on Rice Pilaf

##### **Beef Stroganoff**

A French Classic made with Beef Tenderloin, Mushrooms and Wine Sauce served with Rice or Egg Noodles

##### **Baked Atlantic Salmon**

With Sambucca Buerre Blanc and Rice Pilaf

##### **Chicken and Mushroom Crepe**

Served Au Gratin style with Mornay Sauce, Rice and mixed Vegetables

##### **Seafood Vol Au Vent**

Shrimp, Scallops, Haddock and Salmon in a Dill Cream Sauce in a Puff Pastry Cup

Your entrée is accompanied by Fresh Garden Vegetables.

#### **Desserts**

Triple Berry Pedestal

Triple Chocolate Mousse with Raspberry Coulis

Chocolate and Fruit Parfait

Apple Crisp with Caramel Sauce

*\$15.95 per person (Includes, Rolls & Butter, Entrée, Dessert, Tea and Coffee)*

*Add \$3.95 per person if an appetizer salad is requested*