

Entrees

18 Carat Formal Dinner Menu – (Meat)

BEEF

Prime Rib of Beef Au Jus

Chateaubriand

Roumanian Tenderloin

Braised Roasted Short Rib of Beef with a burgundy wine sauce

POULTRY

Boneless Breast of Capon stuffed with wild rice

Chicken Wellington with a mushroom sauce

Sautéed Boneless Chicken Breasts in a marsala sauce

Chicken Risotto

FISH

Pistachio Encrusted Salmon with a raspberry sauce

Grilled Tilapia with mango salsa

Stuffed Flounder

Coconut Encrusted Salmon fillet served with a hoisin dipping sauce

Stuffed Brook Trout

VEGETARIAN

Tofu Lasagna

Vegetable Cutlets served with a marinara sauce

Vegetarian Meals available upon request

24 CARAT ENHANCEMENTS

Roast Rack of Lamb

Veal Chops

* We will gladly prepare any dish you like,
Please do not hesitate to ask us.

Sliced Melon with seasonal berries