



9500 Satellite Blvd. #210 | Orlando, FL 32837 p: 407.438.3488 | f: 407.438.3492

Plated Delicacies

Fresh Salad

Garden Salad - Blend of Greens, Onions, Olives, Tomatoes, Cucumbers, Carrots, & homemade Croutons | Garden Ranch & Italian Dressings

Julius Caesar Salad - Romaine Greens, homemade Croutons, & shredded Parmesan | homemade Caesar Dressing

Harvest Salad - Mixed Spring Greens, Dried Cranberry, Bleu Cheese, & toasted Walnuts | Sweet Vidalia Onion Dressing

Spinach Salad - Fresh Baby Spinach topped with Strawberries, crumbled Feta Cheese, & slivered Almonds | Raspberry or Balsamic Vinaigrette {seasonal}

Pomaceous Salad - Mixed Greens, Sliced Pear, Crumbled Gorgonzola, & Toasted Pecans | Shallot Balsamic Vinaigrette.

Grove Salad - Baby Spinach, Naval Orange, Dill, Red Onion Spirals | Balsamic

Caprese - Blend of Greens, Buffalo Mozzarella, Cherry Tomatoes, Balsamic, & Herb infused Oil

Side Dishes

Select ONE {1} Vegetable

Haricot Vert with Carrot Ribbon

Stuffed Zucchini Boat

Grilled & Roasted Vegetable Stack

Tomato Stuffed Florentine

Select ONE {1} Starch

Whipped Duchess Potatoes

Parmesan Potato Tart

Wild Herbed Risotto

Roasted Fingerling Potatoes



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Entrée Selections

Eggplant Zucchini Gratin - with Blistered Tomato

Grilled Herbed Chicken - Breast of Chicken smothered with fresh garden Herbs, splashed with Wine infused Butter Sauce

Jack Daniels Chicken - Grilled Chicken Breast topped with torched Peaches & Whiskey Reduction

Grilled Chicken Bercy - Shallots, Tarragon, Tomato, & Garlic Herb Wine Reduction

Chicken Supremo - Madera Wine, Sun-Baked Tomatoes & Balsamic Glaze

Grilled Tuscan Chicken - with Sun-Dried Tomatoes, Basil, & Roasted Red Peppers in Beurre Blanc Sauce

Chicken Saltimbocca - with Sundried Tomato Beurre Blanc

Pork Tournedos - with Cherry Port demi-glace or Orange Maple Conserve

Roasted Pork Loin - Brown Sugar Rub accompanied by reduced Apples and Amaretto Glaze

Captain Morgan Beef - Medallions braised with Ancho Chili & Captain Morgan

Filet of Beef - Tri-Peppercorn Cream Sauce

Fired Strip loin - topped with Béarnaise

Pesca Toscana - with Shallots, Basil, & Garlic with Fresh Tomatoes

Fennel Dusted Salmon - Fresh Filet off the grill with Lemon & Thyme

Citrus Salmon - Dusted with Ginger, & Citrus Beurre Blanc

{Duets}

Grilled Herbed Chicken & Citrus Salmon with Citrus Beurre Blanc

Seared Whitefish & Jack Daniel's Chicken

Grilled Prawns & Tuscan Chicken

Captain Morgan's Beef & Seared Scallop

Crab Cakes & Filet of Beef

Lamb Chop & Crab Cakes

{Sweet Yeast Rolls and Whipped Butter served on tables}