



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** - Chopped Kale, Romaine, and Mixed Greens tossed with halved Cherry Tomatoes, Applewood Bacon, Scallion, sliced Grapes and toasted Walnuts | Bleu Cheese & Balsamic Vinaigrette dressings

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



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## 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

## Entrée Selections

**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 Chablis** - White Wine, Fresh Cream, Mushroom, Shallots, & Tarragon

**Chicken Saltimbocca** - with Sundried Tomato Beurre Blanc

**Eggplant Zucchini Gratin** - with Blistered Tomato

**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



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**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}