

Wedding Entrees

Description of our entrées

Beef

Roast Tenderloin of Beef with a Hunter's Sauce

Tender slices of beef tenderloin, slow roasted to a medium rare and topped with a hunter's sauce. A rich beef gravy with mushrooms, onions, garlic, tomatoes, scallions and herbs with a touch of cream.

Char-grilled NY Sirloin of Beef

A 10 oz. cut of NY sirloin strip steak, lightly seasoned and char-grilled to perfection. Offered with a variety of sauces! BBQ butter, cajun, mushroom, peppercorn, blue cheese and many others.

Tournedos of Beef with a Jack Daniel's Peppercorn Sauce

Twin medallions of beef tenderloin, pan seared medium rare and topped with a sauce of green peppercorns, Jack Daniel's whiskey and beef demi glaze.

Roast Sirloin of Beef with Bordelaise Sauce

Roast NY sirloin strip of beef, sliced thin, fanned and topped with a classic bordelaise mushroom sauce. Bordelaise sauce is a classic mushroom gravy with burgundy wine.

Char-grilled Tenderloin Beef Tips

Tender tips of beef tenderloin, lightly marinated and char-grilled with mushrooms and onions.

Tenderloin of Beef with a Gorgonzola Crème

Medallions of beef tenderloin, pan seared and served with gorgonzola, and Italian blue cheese, crème sauce.

Prime Rib of Beef au Jus

Slow roasted prime rib of beef au jus.

"Filet Style" Sirloin

This cut of sirloin looks and cuts like a tenderloin steak, but it's a char-grilled, tender and flavorful sirloin. Ask us about sauce options!

Sliced Roast of Beef

Chef carved or plated this tender cut of beef always pleases. Slow roasted to a medium rare, and served with a rich gravy.

Pork

Apple & Date Stuffed Roast Pork Loin

Lean roast loin of pork stuffed with a savory apple and date stuffing with a hint of brandy and topped with sautéed apples.

Maple Glazed Pork Chops

Twin boneless loin chops, char-grilled and glazed with Maine maple syrup topped with a spiced apple compote.

Prime Rib of Pork

Tender, moist, slow roasted prime rib of pork served with a roasted garlic crème.

Proscuitto & Sausage Stuffed Pork Loin

Tender roast loin of pork stuffed with proscuitto ham, Italian sausage, spinach, provolone cheese and herbs topped with a mild tomato cream sauce.

Porterhouse Pork Chop

A hearty 16 oz. porterhouse pork chop, char-grilled and served with spiced apple compote.

Roast Loin of Pork

Lean, tender loin of pork, slow roasted and served with a brandied raisin sauce.

Blackened Pork Loin Chops

Twin loin chops coated with blackening seasoning and pan seared and served with a zesty roasted tomato chipotle compote.

Chicken

Chicken with Dried Fruit Stuffing

A breast of chicken stuffed with a savory dried fruit stuffing and topped with a tarragon cream sauce.

Cranberry Maple Glazed Roast Chicken

A breast of chicken with a sweet cranberry maple glaze.

Chicken Cordon Blue

The classic preparation of chicken breast stuffed with ham and Swiss cheese lightly breaded and topped with a supreme sauce.

Stuffed Chicken Breast

A breast of chicken baked with a classic bread stuffing and topped with a creamy supreme sauce.

Zackery's Chicken

Tender breast of chicken sautéed with mushrooms, sun-dried tomatoes and fresh basil in a light white wine cream sauce.

Chicken Parmesan

A chicken breast, lightly breaded with our seasoned crumbs, fried and topped with marinara sauce and mozzarella cheese, then baked and served over linguini pasta.

Chicken Cacciatore

A classic dish of chicken, vegetables and marinara sauce, slow simmered and served over linguini pasta.

Chicken Marsala

Tender breast meat in a rich marsala wine sauce with mushrooms, tomatoes and scallions.

Chicken Piccata

Chicken breast with a zesty sauce of lemon juice, white wine and capers.

Chicken Florentine

A chicken breast with a rich spinach and boursin cream sauce topped with tomatoes and black olives.

Fish / Seafood

Grilled Swordfish

A lightly marinated and grilled swordfish steak topped with a fresh pineapple salsa.

Baked Stuffed Jumbo Shrimp

Jumbo gulf shrimp stuffed with our Maine crab stuffing baked to perfection.

Baked Stuffed Haddock

A fresh filet of Atlantic Haddock stuffed with our Maine crab stuffing and topped with a rich lobster sauce.

Honey Crumb Haddock

Fresh filet of haddock baked to perfection and topped with a light honey crumb topping.

Salmon with Spiced Crab

Baked Atlantic salmon topped with a mildly spiced Maine crab.

Stuffed Sole

Stuffed Sole in a champagne leak sauce

Shrimp Cavatappi

Maine Shrimp, mushrooms, broccoli, tomato with a cork screw pasta in a roasted garlic sauce

Vegetarian / Pasta

Roasted Garlic and Spinach Ravioli

*Roasted garlic and spinach filled pasta
served with a creamy alfredo sauce.*

Baked Penne with Roasted Vegetables

*Al dente penne pasta tossed with a medley of roasted vegetables
and a creamy roasted garlic sauce.*

Stuffed Portabella Mushroom

*Jumbo portabella mushroom cap stuffed with an herbed bread stuffing topped
with melted dill havarti cheese and served with spiced tomato compote.*

Manicotti with Vodka Sauce

*Traditional cheese manicotti topped with a
vodka tomato cream sauce and roasted red peppers.*

Fettuccini Alfredo

*A rich creamy cheese sauce with a touch of garlic
tossed with fettuccini pasta.*

Baked Penne with Gorgonzola

*Al dente penne pasta tossed with a medley of vegetables
and baked with a gorgonzola cream sauce.*

Misc. Entrees

Lasagna al Forno

A hearty portion of our meat lasagna, topped with cheese

and baked till bubbling.

Slow Roast Boneless Leg of Lamb

Slow roasted leg of New Zealand lamb, sliced and served with a mint demi-glaze.

Mediterranean Mixed Grill

Marinated chicken breast, jumbo shrimp and pork loin char-grilled grilled and served with Mediterranean style vegetables and couscous.