



Entrees

Vegetarian

Vegetable Lasagna

Vegetable Risotto

Individual Casseroles of Baked Ziti with Pesto

Three-Mushroom Risotto

Grilled Vegetable Plate

Chicken

Frenched Breast stuffed with spinach, brie, and apples, served with a pecan cream.

Frenched Breast stuffed with pancetta, basil, and ricotta, served with a pesto cream.

Frenched Breast stuffed with cornbread, cranberry and sage, with a sauce supreme.

Chicken Risotto in a Marsala cream.

Roulade of Chicken, buffalo mozzarella, basil and roasted red pepper with a sundried tomato jus.

Chicken Paillard topped with wild mushroom duxelle in a brandy cream.

Chicken Paillard topped with asparagus and Maryland blue crab in a sauce Americane



Fish

Maine wild-caught baby shrimp and Maryland crab risotto, with a roasted garlic sorrel cream

Seafood paella with mussels, clams, fresh fish and shrimp in a saffron tomato cream

Grilled Alaskan wild-caught Coho salmon with a tomato and key lime jus

Pan-seared Tilapia topped with a cilantro pesto crust, lemon-fish jus

Maryland crab stuffed jumbo shrimp