

Entrees

Poultry

- Airline Breast
 - Veloute Sauce
- Chicken Milanese
 - w/ Arugula Parmesan Salad
- Chicken Roulade
 - Spinach, Mushroom Duxelle, Roasted Red Peppers, Asparagus
 - Port Wine Reduction Sauce
- Coq au Vin
- Herb Roasted Chicken
 - Truffle Reduction Sauce
- Seared Duck
 - Dried Cherry Reduction Sauce
- Southern Fried Chicken

Meat

- Beef Bourguignon
- Beef Wellington
- Braised Short Ribs
- Filet Mignon
 - Green Peppercorn Sauce
- Grilled Rack of Lamb
- Grilled Tenderloin
- Mustard Crusted Rack of Lamb
- Roasted Pork Tenderloin
 - Sauce Robert
- Stuffed Pork Chops
- Veal Milanese
- Weiner Schnitzel

Seafood

- Bouillabaisse
- Crispy Red Snapper
 - w/ Roasted Butternut Squash and Chorizo in a Saffron Broth
- Crispy Skin Snapper
 - Sauce of Fine Herbs

- Fish En Papillote
- Grilled Salmon
- Mahi Mahi
 - Pineapple Salsa
- Miso Glazed Black Cod
- Paella
- Poached Salmon
 - Hollandaise
- Red Snapper Veracruz
- Seared Scallops
 - Lemon Beurre Blanc
- Sol Vin Blanc
 - Sauce Supreme
- Whole Fried Fish
 - Chili Sauce

Vegetarian

- Baked Acorn Squash
 - w/ Cranberry Orange Compote
- Eggplant Parmesan
- Lasagna
- Mushroom and Gouda Soufflé
- Quinoa w/ Sautéed Vegetable
- Ratatouille
- Stir Fried Tofu
- Sweet Potato Casserole
- Vegetarian Pizza