

Entrées

Your selection includes choice of two salads or one salad and one hot vegetable, one starch, bread choice, beverage, and dessert.

For an additional meat, the price will be for more expensive meat and add \$4 per person. This will allow all guests to have both meats. We do not offer split meat options.

Includes disposable plates, cutlery, napkins, and tumblers.

**Meal can be Boxed Up for \$1.

**Upgrade to palm leaf plates and chrome plastic silverware for \$1. China, rolled silverware in linen napkin, and goblets available for \$2.

Poultry

Grilled Chicken \$12

Grilled chicken breast seasoned with olive oil, salt and pepper.

Chicken breast seasoned with our Tuscan blend and topped with artichoke hearts, fire roasted red peppers, green onions, and jack cheese.

Rosemary Chicken \$12

Chicken breast marinated in virgin olive oil, fresh rosemary, salt and pepper, and grilled.

Teriyaki Chicken \$13 (Kabobs add \$2)

Grilled chicken breast marinated in a sweet teriyaki glaze with pineapples, red and green peppers, and onions.

Lemon Pepper Chicken \$12

Chicken breast seasoned with our lemon pepper rub and baked. Topped with a lemon glaze.

Chicken Paprika \$13

Breaded chicken breast, steam baked and topped with our house paprika gravy with caramelized onions and mushrooms.

BBQ Chicken \$12

Tender chicken thigh in our house BBQ sauce.

Chicken De La Roca \$13

Grilled julienne chicken, served over penne with marinara sauce and parmesan cheese.

Chicken Montreal \$13

Chicken breast seasoned with our Montreal pepper blend, and topped with grilled onions, peppers, and cheddar cheese.

Tuscan Chicken \$13



Coconut Chicken \$13

Chicken breast breaded with coconut and glazed with our signature orange chipotle sauce.

Prosciutto Chicken \$14

Olive oil and rosemary marinated chicken breast, wrapped with prosciutto ham and filled with fresh mozzarella cheese.

Chicken Saltimbocca \$14

Prosciutto wrapped chicken breast with olive oil, sage, rosemary, garlic, and Swiss and cheddar cheeses.

Cilantro Lime Chicken \$14

Chicken breast with a fresh cilantro and lime marinade. Topped with mango salsa.

Broccoli Stuffed Chicken \$14

Breaded chicken breast stuffed with broccoli, cream cheese, and cheddar cheese. Topped with a mushroom demi-glaze.

Oven Roasted Turkey \$14

White and dark meat rubbed with butter, onion, garlic, and parsley, roasted to perfection.

Chicken Parmesan \$14

Italian crumb coated chicken breast topped with a marinara sauce and mozzarella cheese.

Chicken Monterey \$15

Chicken breast topped with crab, shrimp, avocado, jack cheese, and hollandaise sauce.

Chicken Portabella \$15

Grilled chicken breast topped with portabella mushrooms, avocado, jack cheese, and covered with a mushroom demi-glaze.

Chicken Cordon Bleu \$15

Italian breaded chicken breast stuffed with ham and Swiss cheese, baked to perfection and topped with a hollandaise sauce.

Brie Stuffed Chicken \$16

Breaded chicken breast stuffed with brie cheese, apple, and cranberries. Topped with a fresh cream sauce.



Pork

BBQ Pork Medallions \$13

Tenderloin medallions in our house BBQ sauce.

Rosemary Pork Loin \$13

Pork loin seasoned with fresh rosemary, garlic, and olive oil.

Oven Roasted Ham \$13

Honey baked ham served with applesauce.

Boneless Pork Chop \$14

Breaded pork chop baked to perfection. Served with apricot glaze.

Kalua Pork \$14

Sweet pork shoulder rubbed with sea salt and smoked.

Stuffed Pork Chop \$15

Breaded pork chop filled with a savory cornbread stuffing and served with apricot glaze.

BBQ Pork Loin \$15

Slow roasted pork loin topped with BBQ Sauce.

BBQ Baby Back Ribs \$15

Slow roasted ribs basted with our signature sauces.

Stuffed Pork Loin \$17

Pork loin filled with a savory cornbread stuffing. Served with pork gravy.



Beef

Hawaiian Meatballs \$13

Ground beef and sausage in our sweet and sour glaze with pineapple, green and red peppers, and onions.

Teriyaki Beef Tips \$13

Beef tips with red and green peppers, onions, pineapple, and teriyaki glaze.

Beef Medallions \$14

Beef medallions in a mushroom and onion sauce.

Flat Iron Steak \$15

Sirloin steak grilled to perfection and topped with sautéed mushrooms and onions. Served with a side of creamy horseradish sauce.

BBQ Beef Skewers \$17

Beef loin glazed with smoky BBQ sauce and stacked with caramelized onions and mushrooms.

Teriyaki Beef & Vegetable Skewers \$17

Hand cut beef glazed with teriyaki sauce and stacked with pineapple, bell peppers, and onions.

Slow Roasted Sirloin \$17

Sirloin slow roasted with bbq, herbs, and spices. Sliced and served with a side of creamy horseradish sauce.

Rib Eye Steak \$20

USDA Choice steak grilled to perfection and topped with sautéed mushrooms and onions. Served with a side of creamy horseradish sauce.

All steaks are best grilled on site (\$100 charge for grill setup and grill-master).

New York Steak \$20

USDA Choice lean steak grilled to perfection and topped with sautéed mushrooms and onions. Served with a side of creamy horseradish sauce.

Bacon-Wrapped Filet Mignon \$25

USDA Choice 6 ounce steak wrapped with bacon and grilled to perfection. Served with a side of creamy horseradish sauce.

Prime Rib \$25

USDA Choice meat slow roasted to perfection. Served with a side of creamy horseradish sauce. (20 person minimum)

Sliced Beef Tenderloin \$26

Beef tenderloin slow roasted and sliced. Served with a side of creamy horseradish sauce. (Add Béarnaise Sauce for \$1)

Stuffed Beef Tenderloin \$27

Beef tenderloin filled with a savory corn bread stuffing. Sliced and served with a mushroom demi-glaze.



Seafood

Fried Shrimp \$15

Requires on-site fryer (\$100 charge for fryer setup and chef).

Large prawns battered and fried to a golden brown. Pre-select golden or coconut shrimp. Served with cocktail and chipotle sauces.

Cold Peeled Shrimp \$15

Large prawns served cold with cocktail sauce and lemons.

Shrimp Scampi \$16

Large prawns sautéed with garlic, butter, parsley, and lemon.

Fresh Salmon \$16

Poached salmon in lemon dill butter and served with caper tartar sauce and lemons.

BBQ Salmon \$16

Fresh salmon topped with our house BBQ Sauce.

Teriyaki Salmon \$17

Fresh salmon topped with sweet teriyaki glaze and pineapples, red and green peppers, and onions.

Cilantro Lime Salmon \$17

Fresh baked salmon marinated with cilantro and lime. Topped with our mango salsa.

Orange Coconut Salmon \$18

Our signature salmon marinated in orange juice and dredged in coconut. Topped with orange chipotle glaze.

Crab Cakes \$18

Lump Crab with stuffing, cheeses, and seasonings.

Bacon Wrapped Shrimp \$20

Large prawns wrapped with honey cured bacon and baked to perfection.

Stuffed Shrimp \$22

Large prawns stuffed with cheese and wrapped in prosciutto.

Baked Halibut (Market Price)

Halibut steak baked with our lemon dill butter. Served with caper tartar sauce and lemons.

King Crab Legs (Market Price)

Steamed crab served with drawn butter and lemons.

Lobster Tail (Market Price)

We recommend the 7 ounce lobster tail. Served with drawn butter.

