Chef's Select SIT DOWN DINNER - Commercial



Appetizer:

~ DINNER SERVICE ~

Choice of One (1)

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Classic Caesar Salad

Crisp romaine lettuce with our homemade Caesar dressing and topped with freshly made seasoned croutons

Fresh Garden Salad

A bountiful selection of fresh vegetables served with creamy pepper parmesan or your choice of dressing

Entrée:

Breast of Hen

A boneless chicken breast stuffed with freshly made sage dressing roasted to a golden brown

Chicken Piccata

Our signature lemon herb and capers sauce cloaks a tender skinless, boneless breast that has been sautéed to perfection

Chicken Marsala

A skinless, boneless breast, delicately sautéed and finished in a rich Marsala wine sauce with mushrooms

Chicken Supreme

Roasted boneless chicken breast topped with a white wine Beurre Blanc sauce

Santa Fe Chicken

A real Southwestern flavor for this grilled breast of chicken with a smoked ancho chile sauce on fire roasted bell peppers. Black beans & corn with Spanish rice

Brisket A La Esther

Mama Resnick's famous brisket is roasted to juicy tenderness, sliced and topped with her own tomato based sauce

Rosemary Almond Chicken Breast

Almond, rosemary and lemon pepper crusted chicken breast served with a creamy Amaretto sauce

Orange Glazed Chili Chicken

Oven glazed boneless chicken breast served with jasmine rice and broccoli florets

Chicken Apollo

Baked boneless breast of chicken with a full bodied tomato sauce, with sundried tomatoes, feta cheese and candied garlic

Chicken Parmigiana

A plump chicken breast, skinned, boned and lightly dusted with Italian seasonings, baked and finished with mozzarella cheese and homemade tomato sauce

Stuffed Pork Chop

12 oz. Grilled Center Cut Chop Expertly seasoned and Stuffed with an Apple Raisin Dressing or Martin's Seasoned Bread Dressing

Tavern Style Pot Roast

Slow Roasted Tender Roast Beef topped with a natural Beef Gravy, served atop Horseradish Mashed Potatoes and surrounded with Carrots & Roasted Onions

Cannelloni Pasta and Eggplant

With ricotta, parmesan and spinach filling.

Stewed tomatoes with green peas & basil pesto topped with shaved Parmigiano and fried basil leaves

Martin's Fish Market

- Parsley crusted Cod Fish Fillet with saffron sauce
- Flounder with Tomato & Olive Tapenade
- Fresh cut Salmon Fillet with choice of:
 Blackened/Jerk Herb Encrusted
 Honey Encrusted Cinnamon Chipotle

Add a Crab Cake to make a Double Entrée for an additional \$3.00 per person

Vegetables & Starches:

Broccoli Green Beans Glazed Carrots

Choice of Two

Cauliflower
Brussel Sprouts
Vegetable Medley
Peas & Pearl Onions

Rissole Potatoes Candied Sweet Yams Red Roasted Potatoes Garlic Mashed Potatoes Wild Rice Pilaf Rice Jollof Rice Basmati Rice

Beverage Service:

Coffee ~ Decaf Coffee ~ Tea ~ Decaf Tea ~ Iced Tea

Dessert:

Choice of One (1)

Golden Fudge - Coconut - Lemon - Chocolate Fudge - Carrot Cake

All prices are subject to 24% Service Charge and 6% Sales Tax / 9% Liquor Tax