

ENTREES



CHICKEN

- Lemon Chicken Tarragon with Sauteed Leeks
- Chicken in a Wild Mushroom Sherry Sauce
- Thai Ginger Chicken
- Chicken Marsala with Fresh Sage
- Grilled Herb Marinated Chicken Breast
- Chicken with Artichoke & Peppers in a Roasted Garlic Cream Sauce
- Chicken Stuffed with Prosciutto, Basil & Brie.
- Chicken Cacciatore with Toasted Fennel
- Thai Red Chicken Curry with Green Beans & Bamboo Shoots
- Julia Child's 'Chicken Coq Au Vin'
- Chicken Dijonaise

Approximately \$8.50-\$10.00 per person

BEEF

- Stuffed Flank Steak
- Moroccan Beef Stew with Apricots & Prunes
- Beef Bourguignon
- Crusted Beef Tenderloin with Three Peppercorn Sauce
- Marinated Grilled Flank Steak

Approximately \$9.00-\$19.00 per person

PORK

- Pork Tenderloin with Sherry Cream Sauce
- Roasted Stuffed Pork Loin with Apricot & Shallot
- Asian Marinated Pork Tenderloin with Sesame Ginger Glaze
- Stuffed Roast Pork Loin with Apple, Cranberry & Toasted Pecans
- Cedar Glazed Bone in Ham
- Bone in Ham with Orange Ginger Glaze

Approximately with \$9.00-\$10.50 per person

FISH

- Parmesan-crusting Side of Salmon, stuffed with Mascarpone & Spinach
- Maple-Glazed Grilled Salmon
- Seafood Casserole with Sea Scallops, White Fish & Shrimp
- Halibut with Provencal Vinaigrette
- Pesto Salmon in Rice Paper
- Teriyaki Salmon

Approximately with \$8.00-\$19.50 per person

ENTREES



LAMB

- Butterfield Honey Mustard Roasted Lamb
- Rosemary Roasted Lamb - stuffed with Spinach & Feta
- Lamb Stew with Herb De Provence

Approximately \$9.00-\$19.00 per person

VEGETARIAN & PASTA

Gourmet on the Go has their own line of pastas.

- Wild Mushroom stuffed Pasta with Spicy Sundried Tomato Cream Sauce
- Roasted Vegetable Cannelloni with Tomato Rose Sauce
- Eggplant Parmesan
- Mushroom Moussaka
- Goat Cheese Ricotta & Roasted Red Pepper stuffed Pasta with Marinara Sauce
- Traditional Meat Lasagna
- Vegetarian Lasagna
- Spinach & Ricotta Cannelloni with Tomato Rose Sauce

Approximately \$8.00-\$11.00 per person

SOUPS

- Leek & Stilton
- Wild Mushroom with Sherry
- Tomato Rosemary
- Tortilla with Chicken & Sausage
- Butternut Squash with Apple
- Chicken Vegetable
- Vegetarian Chili
- Split Pea with Ham
- Hot Lentil
- Salmon Chowder

Approximately \$10.99-\$12.99 per person