



EXECUTIVE CHEF:
CAROL THOMPSON
973-762-1332

ENTRÉES

BEEF/GOAT/LAMB:

BAKED ZITI (W/GROUND SIRLOIN)
BBQ BEEF SPARE RIBS
CURRIED GOAT
FILET MIGNON WELLINGTON
HERB ROASTED LAMB CHOPS
LASAGNA
OXTAIL
POT ROAST
PRIME RIB OF BEEF AU JUS
ROAST BEEF
SHORT RIBS
SWEDISH MEATBALLS

FISH/SEAFOOD:

HONEY-GLAZED SALMON
CRAB CAKES
CURRIED LOBSTER
CURRIED SHRIMP
GARLIC SHRIMP
SHRIMP W/ANGEL HAIR PASTA
SHRIMP FETTUCCINE ALFREDO
SHRIMP WITH MANGO/PEACH SALSA
SHRIMP OR PRAWNS W/PEANUT SAUCE
SHRIMP & TURKEY SAUSAGE JAMBALAYA
STUFFED SHRIMP W/CRABMEAT
STUFFED LOBSTER TAIL W/SHRIMP
ESCOVICHE FISH
FISH IN BLACK BEAN SAUCE
FILET OF FISH STUFFED W/CRABMEAT
FRIED CATFISH
FRIED WHITING
SEAFOOD BOUCHEES
SEAFOOD LASAGNA
SEAFOOD MEDLEY (SHRIMP & SCALLOPS)
SEAFOOD PAELLA
TILAPIA W/CORN SALSA

PORK:

BAKED OR BBQ PORK CHOPS
BBQ PORK SPARE RIBS
HONEY BAKED HAM
ROASTED PORK LOIN
JERK PORK

POULTRY:

BAKED CHICKEN
BBQ CHICKEN
CHICKEN BREAST IN MUSHROOM SAUCE
BROWN-STEWED CHICKEN
CHICKEN IN HOISIN SAUCE
CHICKEN CHOP SUEY
CHICKEN FETTUCCINE ALFREDO
CHICKEN W/BOWTIE PASTA
CHICKEN & TURKEY SAUSAGE JAMBALAYA
CURRIED CHICKEN
GARLIC CHICKEN
JERK CHICKEN
PINEAPPLE CHICKEN
TERIYAKI CHICKEN
BAKED ZITI W/TURKEY
ROASTED CORNISH HEN

MEATLESS DISHES:

BAKED ZITI
EGGPLANT PARMESAN
STUFFED SHELLS W/SPINACH
VEGETABLE LASAGNA

VEGAN DISHES:

CURRIED TOFU
CURRY MIXED VEGETABLES
STIR-FRY VEGETABLE MEDLEY
VEGETARIAN PAELLA
VEGETABLE PASTA SALAD