

A La Carte

CHICKEN

- Pan Seared 6oz. Chicken Breast with Mushroom Sauce or White Wine Lemon Sauce or Teriyaki Sauce
- Grilled Chicken Breast with Avocado, Corn and Herb Bean Salsa
- Chicken Breast Caccitore with Peppers, Mushrooms & Onion in Tomato Sauce
- Chicken Supreme Stuffed with Baby Spinach, Mushrooms and Sundried Tomatoes
- Lime Cilantro Pesto Marinated Grilled Chicken Breast
- Moroccan Chicken Tagine with Apricots and Raisins
- Chicken Breast Braised with Brandy Cream Sauce, Porcini and Button Mushroom
- Coq Au Vin – Boneless Chicken Breast with Mushroom Glazed Pearl Onions
- Chicken Breast with Thai Red Curry and Coconut Milk Sauce

SEAFOOD

- Grilled 6oz. Salmon with Tropical Salsa or Tomato, Capers & Olive Salsa
- Smoked Paprika and Brown Sugar Rubbed Seared Sea Bass
- Halibut with Panko & Horseradish Crust
- Cajun Tilapia Fillet with Pineapple and Black Bean Salsa
- Grilled Seafood Skewers with Shrimp, Scallops and Sword Fish
- Grilled Swordfish Steaks with Lemon and Extra Virgin Olive Oil
- Black and White Sesame Seed Crusted and Teriyaki Marinated Salmon

BEEF / VEAL / PORK

- Grilled Beef Tenderloin with Green Peppercorn Sauce or Mushroom Sauce or Port Wine Reduction
- Grilled NY Steak Marinated with Brazilian Steak Marinade
- Garlic Balsamic Marinated Rib Eye Steak
- Dijon and Steak Spice Marinated Prime Rib Roast
- Beef Stroganoff with Mushroom & Pearl Onion in Creamy Beef Gravy
- Szechwan Beef Stir Fry
- Grilled Veal Chop with Mushroom Sauce
- Garlic and Herb Marinated Veal Loin Wrapped in Prosciutto
- Veal Scallopini with Lemon White Wine and Capers Sauce
- Honey Dijon Glazed Pork Chop
- Pan Seared Pork Tenderloin with Raspberry Chipotle Chutney

VEGETARIAN

- Grilled Vegetables & Tofu with Pesto Strudel
- Wild Mushroom, Red Onion and Goat Cheese Bread Pudding
- Homemade Vegetarian Lasagna
- Vegetarian Shepherd's Pie

* Event Rentals, Event Staff, Bar & Beverage Service also available
* Plus taxes, delivery and service (where applicable)

For more info please call Tabletalk at 905.326.6000 or email tabletalk@bypeterandpauls.com