

CASSEROLES

SMALL SERVES 8-10 PEOPLE MEDIUM SERVES 12-14 LARGE SERVES 18-26 PEOPLE

| | SMALL | MEDIUM | LARGE |
|---|-------|--------|-------|
| CHICKEN TETRAZZINE | 25 | 40 | 60 |
| Whole wheat linguine with grilled chicken and mushroom cream sauce with English peas | | | |
| CLASSIC LASAGNA | 25 | 40 | 60 |
| Pasta sheets layered with ricotta, parmesan, and mozzarella cheeses in a rich tomato meat sauce | | | |
| EGGPLANT PARMESAN | 20 | 35 | 45 |
| Layers of sliced lightly breaded eggplant, marinara sauce, mozzarella cheese and parmesan cheese | | | |
| BAKED EGGPLANT AND SAUSAGE ZITI | 25 | 40 | 60 |
| Cubes of eggplant tossed with diced tomatoes, Italian sausage and tossed in creamy tomatoe sauce then baked | | | |

| | SMALL | MEDIUM | LARGE |
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| SHEPHERD PIE | 25 | 40 | 60 |
| Ground beef with carrots, fresh peas, onions, celery and a very rich veal demi glace, topped with mashed potatoes | | | |
| LOBSTER POT PIE | 40 | 60 | 80 |
| Maine lobster meat with English peas, carrots, onions, sliced button mushrooms with a lobster and tarragon cream sauce topped with puff pastry | | | |
| CHICKEN POT PIE | 25 | 40 | 60 |
| All white chicken meat with carrots, fresh peas, mushrooms and rich chicken veloute sauce and topped with a layer of puff pastry | | | |

SIDE SALADS

ADD A SIDE SALAD TO YOUR CASSEROLE OR ENTRÉE

| | SMALL | MEDIUM | LARGE |
|---|-------|--------|-------|
| MIXED GREEN SALAD | 15 | 25 | 40 |
| Spinach, romaine, arugula, pea tendrils and shaved celery served with champagne vinaigrette | | | |
| CAESAR SALAD | 15 | 25 | 40 |
| Chopped romaine lettuce tossed with Caesar dressing croutons and shaved parmesan | | | |

| | SMALL | MEDIUM | LARGE |
|--|-------|--------|-------|
| SPINACH SALAD | 20 | 30 | 50 |
| Spinach tossed with caramelized onions, button mushrooms, chopped eggs and warm bacon vinaigrette | | | |
| GREEK SALAD | 20 | 30 | 50 |
| Iceberg and romaine lettuce with black olives, tomatoes, cucumbers pepperoncini peppers and feta cheese served with a red wine vinegar and extra olive oil vinaigrette | | | |

SALAD ADDITIONS

OUR CHICKEN AND SALMON ARE ALL NATURAL PRODUCTS

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| Grilled Chicken (6oz.) | 5* |
| Airline Chicken (6oz.) | 7* |
| Grilled Salmon (6oz.) | 6* |
| Pan Roasted Salmon (6oz.) | 6* |
| Grilled Portobello | 3* |

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| Seared Tuna (6oz.) | 7* |
| CT's Crab Cakes (5oz.) | 6* |
| Boiled Jumbo Shrimp | 6* |
| Grilled Sirloin (6oz.) | 6* |

ENTRÉE SALADS

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| CHICKEN SALAD | 11* |
| Sliced grilled chicken with mix of iceberg lettuce and romaine with carrots bell peppers and fried tortilla strips and served with a peanut lime dressing | |
| TUNA NICOISE SALAD | 12* |
| Iceberg and romaine lettuce with diced red new potatoes, baby green beans, roma tomatoes, black olive, red onions hard boiled egg and seared tuna and served with a Dijon and herb vinaigrette | |
| GRILLED PORTOBELLO SALAD | 9* |
| Mixed greens with roasted red peppers, grilled asparagus, grilled red onions and crumbled goat cheese and served with a aged sherry vinaigrette | |

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| TUSCAN SALAD | 12* |
| Romaine lettuce with baby green beans, black olive slice red onions, boiled jumbo shrimp and cannelloni beans served with a lemon and extra virgin vinaigrette | |
| GRILLED CHICKEN COBB SALAD | 11* |
| Iceberg and romaine lettuce with smoked bacon, boiled eggs, slice avocadoes, tomatoes, slice red onion and grilled chicken and served with your choice of buttermilk bleu cheese dressing or a red wine vinaigrette with crumbled bleu cheese | |

* PRICED PER PERSON

ENTRÉES

THOMPSON FARMS PORK

All natural and hormone free

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| SLICED PORK LOIN | 6* |
| RIB CHOP (10 oz.) | 7* |
| SLICED TENDERLOIN | 7* |
| SMOKED CHOP (10 oz.) | 8* |

- Hoisin glaze finished with a green onions and pineapple relish
- Southwestern rub and finished with a black bean and corn demi glaze
- Dijon honey and herb Grilled finished with a pork demi glaze
- Peach BBQ glazed and finished with a black eye pea relish
- grilled smoked pork chop

CYPRESS ISLAND SALMON

All natural and hormone free

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| SALMON (6 oz.) | 7* |
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- Grilled on a cedar plank herb crusted with a Dijon mustard vinaigrette
- Asian BBQ finished with a warm Asian Vinaigrette
- Pan seared and finished with English cucumber and black olive relish with red wine vinaigrette

ASHLAND FARMS

All natural and hormone free

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| AIRLINE BREAST (9 oz.) | 8* |
| BONELESS BREAST | 6* |

- Lightly fried and bake in the oven
- Grilled with a lemon and herb marinated
- Pan roasted and finished with a Dijon mustard
- Pesto marinated and roasted
- Stuffed with persuttio, goat cheese and spinach and finished with a finished with wild mushroom sauce

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| CHICKEN CACCIATORI | 10* |
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Oven fried chicken covered in a tomato caper and basil sauce served over a whole wheat linguine

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| SHRIMP AND GRITS | 12* |
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Lightly bronzed jumbo shrimp, andouille sausage, bell peppers, onions, jumbo lump crabmeat tossed in a meuniere sauce served over roasted tomato grits with fried green tomatoes

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| PAN SEARED TUNA | 12* |
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Sesame crusted yellow tail tuna, sliced and served with Asian vegetables, soba noodles and tossed in hoisin lime sauce

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| HOME STYLE MEATLOAF | 11* |
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Served with whipped potatoes and baby green beans then finished with a Balsamic veal demi glaze

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| SLICED SIRLOIN | 12* |
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Cooked med rare and served over a mushroom tortellini with mushrooms, English pea and tossed in gorgonzola cream sauce

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| RIGATONI | 8* |
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Tubes of pasta tossed in a fresh marinara sauce, with chiffonade of basil and diced fresh mozzarella and Italian sausage

SIDES

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| Caramelized Shallot Whipped Potatoes | 4* |
| Smoked Gouda Cheddar Cheese Macaroni | 4* |
| Roasted Garlic and Herb Risotto | 4* |
| Sautéed Turnip Greens | 4* |
| Sautéed Asparagus | 4* |
| Sautéed Baby Green Beans | 4* |
| Roasted Tomato Grits | 4* |
| Cauliflower and Broccoli Gratin | 4* |
| Spanish Rice | 4* |
| Whipped Cauliflower | 4* |

DESSERTS

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| CHOCOLATE CHEESECAKE | 4* |
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Dark chocolate cheesecake, chocolate crust, topped with white chocolate ganache

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| TIRAMISU | 4* |
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Layers of espresso soaked ladyfingers and mascarpone cheese then dusted with cocoa powder, garnished with a blueberry sauce

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| WARM BREAD PUDDING | 4* |
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Cubes of bread with fresh Granny Smith apples and sun dried apples, baked finished with a cinnamon crème anglaise, fresh whipped cream

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| C T ' S BROWINES | 3* |
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Homemade brownies with toffee crunch and Kalhua, a coffee liqueur

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| APPLE TURNOVERS | 4* |
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Flakey crust filled with Granny Smith apples, cinnamon and baked in the oven

DRINKS

INCLUDES ICE AND DISPOSABLE CUPS

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| Unsweetened Ice tea (1 gal.) | 8* |
| Sweetened Ice tea (1 gal.) | 8* |