

# CASSEROLES

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

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

	SMALL	MEDIUM	LARGE
<b>SHEPHERD PIE</b> .....	25	40	60
Ground beef with carrots, fresh peas, onions, celery and a very rich veal demi glace, topped with mashed potatoes			
<b>LOBSTER POT PIE</b> .....	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			
<b>CHICKEN POT PIE</b> .....	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
<b>MIXED GREEN SALAD</b> .....	15	25	40
Spinach, romaine, arugula, pea tendrils and shaved celery served with champagne vinaigrette			
<b>CAESAR SALAD</b> .....	15	25	40
Chopped romaine lettuce tossed with Caesar dressing croutons and shaved parmesan			

	SMALL	MEDIUM	LARGE
<b>SPINACH SALAD</b> .....	20	30	50
Spinach tossed with caramelized onions, button mushrooms, chopped eggs and warm bacon vinaigrette			
<b>GREEK SALAD</b> .....	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

<b>Grilled Chicken (6oz.)</b> .....	5*
<b>Airline Chicken (6oz.)</b> .....	7*
<b>Grilled Salmon (6oz.)</b> .....	6*
<b>Pan Roasted Salmon (6oz.)</b> .....	6*
<b>Grilled Portobello</b> .....	3*

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

# ENTRÉE SALADS

<b>CHICKEN SALAD</b> .....	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	
<b>TUNA NICOISE SALAD</b> .....	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	
<b>GRILLED PORTOBELLO SALAD</b> .....	9*
Mixed greens with roasted red peppers, grilled asparagus, grilled red onions and crumbled goat cheese and served with a aged sherry vinaigrette	

<b>TUSCAN SALAD</b> .....	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	
<b>GRILLED CHICKEN COBB SALAD</b> .....	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*

<b>SLICED PORK LOIN</b> .....	6*
<b>RIB CHOP (10 oz.)</b> .....	7*
<b>SLICED TENDERLOIN</b> .....	7*
<b>SMOKED CHOP (10 oz.)</b> .....	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*

<b>SALMON (6 oz.)</b> .....	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*

<b>AIRLINE BREAST (9 oz.)</b> .....	8*
<b>BONELESS BREAST</b> .....	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

<b>CHICKEN CACCIATORI</b> .....	10*
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Oven fried chicken covered in a tomato caper and basil sauce served over a whole wheat linguine

<b>SHRIMP AND GRITS</b> .....	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

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

<b>HOME STYLE MEATLOAF</b> .....	11*
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Served with whipped potatoes and baby green beans then finished with a Balsamic veal demi glaze

<b>SLICED SIRLOIN</b> .....	12*
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Cooked med rare and served over a mushroom tortellini with mushrooms, English pea and tossed in gorgonzola cream sauce

<b>RIGATONI</b> .....	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

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

# DESSERTS

<b>CHOCOLATE CHEESECAKE</b> .....	4*
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Dark chocolate cheesecake, chocolate crust, topped with white chocolate ganache

<b>TIRAMISU</b> .....	4*
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Layers of espresso soaked ladyfingers and mascarpone cheese then dusted with cocoa powder, garnished with a blueberry sauce

<b>WARM BREAD PUDDING</b> .....	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

<b>C T ' S BROWINES</b> .....	3*
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Homemade brownies with toffee crunch and Kalhua, a coffee liqueur

<b>APPLE TURNOVERS</b> .....	4*
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Flakey crust filled with Granny Smith apples, cinnamon and baked in the oven

# DRINKS

INCLUDES ICE AND DISPOSABLE CUPS

<b>Unsweetened Ice tea (1 gal.)</b> .....	8*
<b>Sweetened Ice tea (1 gal.)</b> .....	8*