

Sept 2013



**614-FOOD**

**3 6 6 3**

**[www.v-cuisine.com](http://www.v-cuisine.com)**



### SIGNATURE DESSERTS

<b>MOCHA PAVA':</b> Delicate layers of sponge cake brushed with grande manier chocolate and a sauce framboise.	\$7.00
<b>HARLEQUIN TART:</b> The freshest fruit of the season combined in a sweet pastry tart with vanilla cream.	\$7.00
<b>PASTRY SWAN:</b> A pate chous pastry presented in the shape of a swan filled with an authentic chocolate mousse and finished with a painted raspberry wine sauce.	\$7.00
<b>PRALINE CHOCOLATE MOUSSE:</b> Pastry shells filled with a Belgium chocolate mousse then glazed with a praline pecan sauce.	\$7.00
<b>CHOCOLATE RASPBERRY GANACHE TORT:</b> A rich imported chocolate raspberry layered tort enhanced with Chambord liquor.	\$7.00
<b>TIRAMISU:</b> Traditional Italian presentation using mascarpone cheese.	\$7.00
<b>NAPOLEON:</b> A flaky light pastry with raspberry or apricot filling.	\$7.00
<b>GATEAU RICHE FRAMBOISE:</b> A lacy shell filled with your choice of fresh fruit, bourbon flavored French vanilla ice cream, fresh berries or chocolate mousse.	\$7.00
<b>PETIT FORS:</b> Choice of three, pecan tassies, mini cakes, chocolate dipped strawberries, napoleon, palmiers, ganache cream puffs.	\$7.00
<b>OMAHA'S BLACKSTONE CHEESECAKE:</b> This cheesecake originated in the kitchen of the Blackstone hotel in Omaha, Nebraska.	\$7.00
<b>NEW YORK STYLE CHEESECAKE:</b> An old school New York style cheesecake.	\$7.00
<b>BAR OR COOKIES:</b> Assorted cookies, lemon bars, or brownies.	Doz. \$15.00
<b>CAKES:</b> Homemade tort style German chocolate, homemade carrot.	\$7.00
<b>PASTRY:</b> Petite cinnamon rolls, sticky buns, nut breads, fresh pastries.	Doz. \$15.00

Please add 7% sales tax, additional gratuity at your discretion.



### SERVE A CLASSIC PREPARATION WITH A MODERN TREND FLARE

### INTRODUCTIONS

Welcome to Villamonte's Cuisine Catering Service. Now you can invite a Certified Executive Chef for dinner. At Villamonte's Cuisine, we believe the worrying should stop when you choose a caterer. Villamonte's Cuisine offers full service catering for corporate or social events. We provide you with continental or contemporary catering for: Formal Dining, Brunches, Receptions, Prenuptial, Cocktail Parties, Hors d'Oeuvres, Holiday Parties, Box Lunches, and buffets for your Tenant Appreciation Day, Awards Banquet, Corporate Reception, Open House or Private Home Entertainment.

### MENU

A wide variety of food selections and service styles are available including full service meals, buffets, receptions and deliveries. Catering orders may be placed between 8:00 a.m. – 5:00 p.m. or leave a message and we will call you back as soon as possible. Monday through Friday by phone (402) 614-3663. If preferred, appointments can be made to discuss and plan an event customized to meet your needs. Special preparations or decorations can be made for any special themes or occasion to provide an exceptionally memorable event.

Special health conscious alternatives can be provided, please call and make arrangements to meet with our nutrition consultant.

Catered food is available beginning 7:30 a.m. – 10:00 p.m. five days per week. There will be a twenty (\$20.00) delivery fee for all orders under \$100.00. Full service catering on weekends requires minimum of two weeks advance planning. \$20.00 drop off fee and \$20.00 pick up fee. Food delivered outside of the metropolitan area will be invoiced according to the distance or .50 per mile. For catered buffets: If prior arrangements for leftovers food have not been made, all product will be discarded. Also if food was on a buffet line, the leftover product will be discarded.

### TASTING

We offer and suggest a tasting for all large parties by appointment only, Monday thru Friday 1:00 P.M. or Thursday evening 5:30 P.M.  
There will be a nominal charge of \$10.00 per person to cover food cost.

### CUSTOM MENUS

At your request we can design an exclusive menu, one of a kind for your event.

### GUARANTEES

Final arrangements for events, including guest counts and menu selections, must be provided at least five working days in advance prior to the scheduled event. If no final count is received, we will consider the estimated count indicated on the original request as your guarantee for staffing and food preparation and billing purposes. Cancellations made five days prior to the event will be subject to a 50 % estimated food charge. For cancellations 48 hours or less, an estimated food charge of 50% will be assessed. Payment must be made in full five days before the day of the event. A credit card guarantee must be provided five days prior to the event.



**ALCOHOL**

If a cash bar is desired, it is necessary to notify us at least four to six weeks prior to the event as a special permit will be required.

Prices are based on five hour service period

Bartender service is available at \$12.00 per hour for a minimum of 4 hours.

Domestic beer, house wine, mix drinks	\$10.00
Domestic & import beer, house preference wine, call mix drinks	\$12.00
Domestic & import beer, call wines, top call or premium mix drinks	\$14.00
Some alcohol choices may change pricing.	

**SERVICE PERSONNEL**

Service personnel and bartenders will be dressed in black pants, white shirt and black necktie.

Buffet service will be provided as one server per 30 to 35 guests, at the rate of \$12.00 per hour \$15.00 Holidays & Month of December, minimum four hours.

Regular service will be provided as one server per 15 – 25, at the rate of \$12.00 per hour, minimum four hours. \$15.00 Holidays & Month of December, minimum four hours.

White glove dining service will be provided as one server per 8 – 10 at a rate of \$12.00 per hour, minimum four hours.

Please consider adding gratuity for the wait staff to your final bill.

A chef carver can be provided wearing black pants, white chef coat and chef hat, at a rate of \$14.00 per hour, minimum four hours.

**CHINA RENTAL**

Villamonte's rents the full place setting (all white china for better food presentation) with flatware and water goblet for \$1.50 per person. We do not charge a wash, damage, or delivery fee as most rental companies. This is a substantial savings if you compare. Rental companies charge \$3.50 - \$5.00 per person.

**LINEN**

Please inquire about our linen service; we have the best prices in town, with a variety of colors to choose from. Tablecloth \$6.00 each Napkins \$ 60.00 each

**PRICING**

All pricing is subject to sales tax, according to Nebraska sales tax laws.

A deposit of \$300.00 is required to reserve a date for your event. This deposit will be credited to your final bill.

**WEDDING PLANNER OR EVENT COORDINATOR**

Christine Jones is our wedding and event planner with a vast amount of experience and knowledge. See web page [www.omahaeventplanner.com](http://www.omahaeventplanner.com) (402)598-2207 Service \$25 PER HOUR

When all arrangements have been made, a detailed contract will be available for signing. The labor is an estimate based on your numbers and final labor may not be determined until after the event.



**ACCOMPANIMENTS**

Chef; prefers to make signature selections, to best suit your entrée' preference, according to the product availability.

**VEGETABLE**

- Buttered Corn
- Brandied carrots with fresh tarragon
- Corn O'Brien
- Sautéed summer medley
- California
- Lemon pepper buttered broccoli
- Lemon buttered broccoli
- Cauliflower parmesan
- Julienne bell and sautéed pineapple
- Roasted vegetable Coulis
- Asparagus Polonaise
- Sautéed hominy with roasted pine nuts
- Fresh Medley Bundled

**POTATO**

- Baked potato
- Roasted new potatoes and leeks
- Dill buttered new potatoes
- Potato Anna
- Lyonnaise potato
- Duchesse
- Dauphine
- Poms soufflé
- Long Island fries
- Tournade potato
- Potato Choux
- Twice Bake

**STARCH**

- Rice Pilaf, Dirty rice
- Saffron rice, Risotto
- Spanish rice
- Woodmen's rice
- Orzo pilaf
- Spinach Fetucinni
- Angel Hair Pasta citron

Please add 7% sales tax.



**HORS D'OEUVRES**

- FRESH FRUIT DISPLAY:** The freshest fruit available, hand carved and displayed. \$2.25
- FRESH CRUDITE' DISPLAY:** A combination of hand carved vegetables presented in baskets, served with roasted garlic, and ranch dip. \$2.25
- HANDMADE CANAPES ROULADEN:** Smoked salmon and dill, turkey pimento, peppered beef and mustard. \$2.50
- DOMESTIC CHEESE DISPLAY:** Bite-sized sliced cheese fanned on silver trays. \$2.25
- IMPORTED CHESSE DISPLAY:** A wine and cheese lover's delight of imported brie, morbea, havarti, gouda, and English farmhouse. \$2.50
- JUMBO SHRIMP COCKTAIL:** Poached to perfection, served with cocktail sauce and lemon wedges. MRKT
- OYSTER ON A HALF SHELL:** MRKT  
Choice: Rockefeller, Morney, Thermidore
- PURUVIAN SAVICHE:** Marinated fresh halibut with fresh dill. Walla Walla onions, lemon, lime, and orange. \$2.50
- ASSORTED RAVIOLI:** Roasted pepper, eggplant, Mediterranean, presented with pesto or marinara sauces. \$2.25

COMPLIMENT YOUR HORS D'OUERVE SELECTIONS WITH AN ASSORTMENT OF PETIT FORS

Please add 7% sales tax, additional gratuity at your discretion.



**BOX LUNCH \$9.00**

Designed to meet your quick and easy office or home, lunch needs. For orders placed the previous business day, we will have the delivery to your desired location by your designated time. All meals are served in disposable containers, with one side.

**SIDES:** Cottage Cheese, Pommes Frites, Fresh Fruit, Steak Fries, Pasta Nicoise

**THUNDERBIRD SALAD:** Our original seasoned mixed greens with avocado, bacon, bleu cheese, provolone cheese, and chives. Our famous Thunderbird dressing on the side (Grilled chicken, smoked turkey or seafood topping).

**CHICKEN CAESAR ALMONDINE:** Grilled boneless chicken breast presented in the traditional style with fresh grated parmesan cheese, homemade croutons and a zesty Caesar dressing.

**THE PORTABELLA:** Marinated, grilled portabella mushroom presented with melted provolone on a toasted Kaiser bun.

**CALIFORNIA COBB SALAD:** Diced tomatoes, bacon, smoked chicken, egg, and avocado tossed with a combination of ranch, Italian and bleu cheese dressing served on a bed of seasonal mixed greens.

**TURKEY SALAD CROISSANT:** A zesty salad made with lean turkey, light mayonnaise, fresh dill, pineapple, and toasted pecans.

**CONTINENTAL FRUIT PLATE:** A signature display of the freshest fruit available, served with a muffin du jour.

**CLASSIC CLUB:** Made in the traditional manner; a triple-decker with ham or turkey, bacon, lettuce, tomato, and Swiss cheese on toasted sourdough bread.

**CLASSIC BLT SANDWICH:** Bacon, lettuce, and tomato on toasted sourdough bread.

**CHICKEN BLT:** Grilled boneless chicken breast topped with melted provolone, bacon, lettuce, and tomato served on a Kaiser bun with a side avocado mayonnaise.

**CHEF'S SALAD:** Fresh tossed iceberg and romaine lettuce topped with shredded cheddar and Swiss cheese, Roma tomato, hard-boiled egg, sliced cucumber, julienne turkey and ham, plus your choice of dressing.

**DAILY WRAP:** Thunderbird or Caesar wrap with shaved turkey or grilled chicken

**LUNCH DELI:** Your choice of deli turkey, beef, grilled chicken, ham, corned beef or smoked turkey on fresh pumpernickel, rye or wheat, sourdough, thick sliced egg bread Focaccia, or Hoagie.

Please add \$15.00 delivery charge for orders under \$100.00.  
Please add 7% sales tax.



<b>PRIME RIB BUFFET:</b> 10 oz. slice of perfectly roasted prime rib of beef with au jus and Horseradish Chantilly, served with twice baked potato, green beans almandine, tossed Romaine and hib lettuce salad with fresh dilled ranch, and red wine vinaigrette, sundried Tomato, hard rolls and herbed butter.	\$18.00
<b>ORIENTAL:</b> Beef, chicken, and vegetable stir fry, sautéed with julienne bell peppers, Snow peas, bamboo shoots and water chestnuts, presented with fried rice, egg rolls with honey mustard and crab Rangoon's.	\$13.00
<b>GERMAN:</b> Weiner snitzle, bratwurst, spatzle, sweet and sour cabbage, and German potato salad.	\$13.00
<b>PIZZA:</b> Pick three: Supreme, portabella and feta, spinach and bacon, four cheese, chicken Monterey, Canadian jack, artichoke and blue, garlic shrimp.	\$13.00
<b>MEXICAN:</b> Beef, or chicken and cheese enchiladas with refried beans and hard shell tacos with all the trimmings, guacamole and chips.	\$13.00
<b>ITALIAN:</b> Beef or chicken lasagna with pasta and choice of chorizo or clam, marinara or sauce mornet, including parmesan bread sticks and tossed salad.	\$13.00
<b>POTATO BAR:</b> Julienne ham, turkey, chili, fresh vegetables, sour cream and cheddar cheese sauce served on a giant baked potato.	\$10.00
<b>SOUTHERN:</b> Southern fried chicken, shipped potatoes and gravy, baked beans, coleslaw and potato salad.	\$13.00
<b>TACO SALAD BAR:</b> build your own taco salad with choices of chicken or beef on a fresh taco shell. Served with lettuce, tomato, Spanish onions, bell peppers, black olives, jalapenos, salsa and ranch dressing.	\$10.00
<b>BUSINESS SANDWICH:</b> An assortment of deli meats and assorted breads with all of the trimmings. Served with soup du jour, tossed salad with assorted dressings and salad du jour.	\$13.00
<b>BEEF BOURGIGNONNE:</b> Select morsels of beef sirloin, sautéed with fresh portabella mushrooms, shallots, and Spanish onions; finished with a burgundy wine sauce. Served with fresh basil garlic rice, toasted baguettes and whipped herbed butter.	\$13.00
<b>BEEF STOGANOFF:</b> Made in the traditional manner using beef sirloin tips, julienne select onions, julienne dill pickle, and au natural with sour cream. Served with a rice pilaf or herb fettuccini. Toasted baguettes and whipped herb butter.	\$13.00
<b>TWO MEAT BUFFET: (A WEDDING RECEPTION FAVORITE)</b>	\$13.00
London broil Diane plus Choice of chicken: Savory flavorful flank steak presented in a sauce Diane with julienne Roma tomato, sautéed portabella mushroom and fresh chives. The chicken dish is offered in the following choices. Piccata, Marsala, Verinique, Supreme, Au Poivre, so a tasting is a must!	\$13.00

Thirty guest minimum for buffet service.



<b>BARRON OF BEEF:</b> Slow-roasted tender beef, chef-carved and served with croissant or hard rolls, with horseradish Chantilly, au jus, and béarnaise (minimum 75).	MRKT PRICE
<b>RUMAKI:</b> Seasoned breaded chicken livers wrapped in bacon and then baked.	\$2.25
<b>MINI QUICHE:</b> Bite-size quiche lorraine or assorted chef's choice.	\$2.25
<b>SWEDISH MEATBALLS:</b> Handmade and served with a fragrant sauce.	\$2.25
<b>APRICOT CHICKEN TENDERS:</b> Marinated chicken tenders, lightly breaded and seasoned, served with a white wine apricot sauce. Garnished with mandarin oranges and toasted almonds.	\$2.25
<b>ASSORTED BACON WRAPS:</b> Scallops, water chestnuts, pineapple, and jumbo olives, seasoned, wrapped in bacon and oven baked.	\$2.25
<b>ASSORTED EGG ROLLS:</b> Shrimp, pork, or vegetable, served with sweet & sour and mustard sauces.	\$2.25
<b>GUACAMOLE AND CHIPS:</b> Homemade guacamole topped with cheddar cheese and tomato, served with zesty tortilla chips.	\$2.25
<b>SEAFOOD PUFFS:</b> Pate choux puffs stuffed with an herbed seafood cream cheese.	\$2.25
<b>SOUP DU JOUR:</b> Cream, broth or consommé. The chef can offer suggestions.	\$2.25
<b>BRUSCHETTA:</b> A fresh baguette, bias cut and embellished with sun-dried tomato, fresh garlic, shallots and herbs, then topped with grated provolone and caramelized.	\$2.25
<b>TERIYAKI CHICKEN TENDERS:</b> Marinated chicken tenders lightly dusted in seasoned flour, sautéed and finished with a teriyaki glaze.	\$2.25
<b>SEAFOOD STUFFED MUSHROOMS:</b> Stuffed with a seasoned cream cheese seafood mixture topped with freshly grated Romano and baked to perfections.	\$2.25
<b>TERIYAKI CHICKEN DRUMMIES:</b> Marinated chicken drummettes lightly dusted in a seasoned flour deep-fried and finished with a teriyaki glaze.	\$2.25
<b>HOT CHICKEN WINGS:</b> Our own spicy hot wings served with a bleu cheese Roquefort and ranch dip.	\$2.25

Please add 7% sales tax, additional gratuity at your discretion.



**SPECIALTY HORS D'OEUVRES**

<b>ROASTED TENDERLOIN:</b> The Cadillac of meats with fresh basil Thyme and, rosemary, then chef-carved and presented with the traditional sauces; horseradish chantilly, béarnaise, or a marsala au poivre.	MRKT PRICE
<b>STUFFED ROASTED ARTICHOKE HEARTS:</b> Marinated, then halved and stuffed with an herb-roasted garlic gorgonzola.	\$2.25
<b>SHRIMP SCAMPI:</b> Jumbo prawn's sautéed with clarified butter, garlic mushrooms, chives, roma tomatoes, shallots, and Chablis.	MRKT PRICE
<b>SMOKED TURKEY GALENTINE:</b> Whole smoked boneless turkey presented with, cornichous and Mediterranean brushetta. (minimum 30)	MRKT PRICE
<b>PHEASANT PATE ENCROUTE:</b> A delicate spicy pate, encrusted in a pate sucee pastry. (minimum 30)	\$3.00
<b>BARQUETTES:</b> A delicate pastry canapé.	\$2.25
<b>WILD MUSHROOM CANAPES:</b> Toasted croustade topped with a wild mushroom duxcell and a hint of Madera lightly dusted with freshly grated Romano, and then baked.	\$2.25
<b>TARTLETTES:</b> A delicate pastry canapé – chicken portabella, curried shrimp, goat cheese and herbs.	\$2.75
<b>BAKED BRIE ENCROUTE:</b> Imported brie wheel served warm in a puff pastry Choice of fresh herbs plus Florentine, morel, or smoked-duck pate, accompanied by a toasted rosemary croustade.	\$2.75
<b>NAPOLEON FLORENTINE:</b> Spinach leaves, sautéed boneless chicken breast a blend of herbs and spices, flambéed and wrapped in puff pastry, then served bite size.	\$2.25
<b>SMOKED SALMON AND SUN-DREID TOMATO TERRINE:</b> Served chilled and sliced with a Roma tomato and olive salsa.	\$2.75
<b>WHOLE SMOKED SALMON CHAUD FROID:</b> Covered in a creamy aspic and garnished as a centerpiece.	MRKT PRICE
<b>CHARCUTERIE:</b> A mirror tray display of pates, pepper loaf, mini salami, and champagne sausage.	\$2.75
<b>SOUTHWESTERN CHICKEN TENDERS:</b> A spicy southwestern delight served with a cilantro-lime barbecue sauce.	\$2.25
<b>PROSCIUTTO AND MELON CANAPES:</b> Fresh fruit wrapped in a peppered prosciutto and spread with a pistachio cream cheese.	\$2.25

Please add 7% sales tax, additional gratuity at your discretion.



**DINNER BANQUET MENU**

<b>LEMON CHICKEN:</b> Low in calories marinated boneless chicken breast with grilled onions, fresh dill, fresh squeezed orange and lime juice, then grilled to just done.	\$16.00
<b>CHICKEN OR PORK PICATTA:</b> Traditionally sautéed breast of chicken or pork served with lemon dill butter sauce with capers.	\$16.00
<b>CHICKEN OR PORK PARMESAN:</b> Lightly dusted in seasoned flour topped with marinara and mozzarella cheese then baked to perfection.	\$16.00
<b>SHRIMP SCAMPI:</b> Peeled and de-veined, sautéed with fresh portabella mushrooms, chives and roma tomatoes then finished with a matre de' hotel butter.	\$20.00
<b>FRESH NORWEGIAN SALMON:</b> Broiled, sautéed or poached and complimented with your choice of sauce: Lime, BBQ, Béarnaise or Veronique.	\$18.00
<b>ORANGE ROUGHY:</b> Baked Norwegian orange roughly caressed with a fresh dill lemon butter sauce.	\$18.00
<b>SEAFOOD CATAPLANA:</b> Sautéed fresh scallops, shrimp, and mussels on a bed of rice pilaf.	\$18.00
<b>CANADIAN PORK LOIN SCALLOPINE:</b> Boneless pork loin quickly sautéed with fresh shallots, herbs, white wine, and tomato concasse'.	\$16.00
<b>ROASTED PORK LOIN FLORENTINE:</b> Boneless stuffed pork loin with seasoned spinach, presented with a white wine shallot cream sauce.	\$16.00
<b>PORK SNITZLE:</b> Prepared in the traditional style with capers, fresh cilantro and lemon.	\$16.00
<b>FETTUCCHINI ALFREDO:</b> Traditional parmesan flavored cream sauce and lemon pepper fettuccini.	\$16.00
<b>PASTA PRIMAVERA:</b> Primavera vegetables, sautéed with garlic butter and tossed with fettuccini noodles.	\$14.00
<b>LASAGNA PARMESAN:</b> A hearty preparation of vegetable, beef, or chicken lasagna complimented with a roasted garlic cream sauce and garlic break sticks.	\$14.00

All entrée selections include coffee, tea, rolls, and butter.

Please add 7% sales tax, additional gratuity at your discretion.



**DINNER BANQUET MENU**

<b>POACHED SALMON VERINIQUE:</b> Fresh Alaskan king poached to perfection then topped with a creamy white wine, smooth grape sauce.	\$20.00
<b>POACHED SALMON SUN DRIED TOMATO LIME BBQ:</b> Traditionally Poached Alaskan king salmon caressed with our creation of sun dried tomatoes, in a zesty lime BBQ sauce.	\$20.00
<b>CHILEAN SEA BASS:</b> Broiled Chilean sea bass topped with a Hawaiian pineapple salsa.	\$25.00
<b>LOBSTER THERMIDOR:</b> Maine lobster de-shelled, sautéed and served with a salmon mousse, fried leeks and a traditional lobster sauce.	MRKT
<b>SHRIMP SCAMPI:</b> Peeled and de-veined, sautéed with fresh portabella mushrooms, chives and roma tomatoes, then finished with a matre de' hotel butter.	MRKT
<b>PAELLA VALENCIANA:</b> A hearty combination of shrimp, scallops, clams, and chicken on a bed of rice pilaf with a sauce Poisson.	MRKT
<b>HALIBUT WITH LEMON BUTTER:</b> Center-cut steak broiled to perfection and served with lemon butter caper sauce.	\$16.00

**CHOICE OF SALAD WITH ENTRÉE'S SELECTION**

**SALD NICOISE**

Marinated artichoke, green beans, roma tomatoes, new potatoes, and calimota olives.

**THUNDERBIRD SALAD**

Mix greens, chives, bacon bits, provolone, and diced tomatoes; all tossed in our original dressing.

**MIX MEDLEY**

Tossed romaine and iceberg lettuce topped with Spanish onions and tomatoes.

All entrée selections include coffee, tea, rolls, and butter.

**CHILDRENS 12 & UNDER MEALS \$10.00**

Please inquire about our selections

Please add 7% sales tax, additional gratuity at your discretion.



**DINNER BANQUET MENU**

<b>MEDALLIONS OF BEEF:</b> Broiled dual 3 oz. medallions of filet mignon served with choice of au poivre, béarnaise, bordelaise, Madera or marsala mousse Ron.	\$25.00
<b>CLASSIC WELLINGTON:</b> A traditional combination of seared tenderloin, frois gras, and duxcell, individually wrapped in a puffed pastry; baked to perfection and served on a sauce bordelaise.	\$25.00
<b>ROASTED TENDERLOIN:</b> Peppercorn and herb encrusted, oven roasted English cut; then served with sauce béarnaise or bordelaise.	\$25.00
<b>WHISKEY PEPPER STEAK:</b> 8 oz. New York strip steak pressed with an peppercorn mélange, de glazed with a bourbon whiskey and served in au natural.	\$20.00
<b>PRIME RIB OF BEEF AU JUS:</b> Slow-roasted prime beef served with au jus and horseradish chantilly. Choice of 12 oz. or 14 oz. cut.	10 oz. \$20.00 12 oz. \$24.00
<b>VEAL MARSALA:</b> The best provimi veal lightly dusted in seasoned flour; quickly sautéed and finished with a wild mushroom marsala wine sauce.	\$28.00
<b>VEAL JARDENIERE:</b> A delicate roasted veal tenderloin presented with a contrasting bouquet of roasted garlic, pine nuts, basil, leeks, julienne vegetables and balsamic gastric.	\$28.00
<b>CHICKEN MARSALA:</b> Imported Marsala wine sauce, over a carefully seasoned and sautéed boneless chicken breast with portabella mushrooms.	\$17.00
<b>CHICKEN APRICOT:</b> Boneless breast of chicken stuffed with sautéed onions, wild mushrooms, fresh basil, and provolone cheese, baked to perfection; then caressed with a white wine apricot sauce, toasted sliced almonds, mandarin oranges and fresh chives.	\$18.00
<b>CLASSIC CHICKEN CORDON BLEU:</b> Boneless breast stuffed with a Canadian bacon, Gruyere cheese lightly breaded and baked to perfection; finished with sauce béarnaise.	\$18.00
<b>CHICKEN SUPREME:</b> Grilled breast of chicken surrounding shaved ham and provolone cheese.	\$16.00
<b>CHICKEN VERINIQUE:</b> Broiled boneless chicken breast caressed with a rich smooth blend of shallots, cream, Chablis, red and white grapes.	\$16.00
<b>CHICKEN VILLA ENCROUTE:</b> Sautéed chicken portabella mushrooms, Vidalia onions and gruyere cheese baked in a puff pastry.	\$17.00
<b>CHICKEN PROVENCE:</b> Fresh garlic, basil, cilantro, skinned tomato coulis sautéed in, a virgin olive oil with a boneless breast of chicken then gratin zed with fresh grated parmesan.	\$16.00
<b>COMBINATION PLATES:</b> Please inquire about our dual entrée selections.	\$26.00

Please add 7% sales tax, additional gratuity at your discretion.