



Gourmet Grill

Create your own menu with any combination of our delicious choices:

All Entrees Cooked Fresh Onsite:

Rotisserie Roasted Prime Rib

Rotisserie Roasted Prime Rib, marinated in a Burgundy wine and Rosemary sauce, roasted to perfection and served with our own specialty Horseradish and Au jus

Rotisserie Roasted Marinated Free-Range Chicken

Marinated in a blend of citrus juices then slow roasted to perfection to seal in the natural juices served with our home made hot BBQ sauce on the side

Grilled Marinated Fresh Atlantic Salmon Or Mahi Mahi

Fresh fish fillets in your choice of marinade: Italian style, Teriyaki, or Honey Mustard and grilled to perfection served with lemon wedges

Side Dishes:

Rice Pilaf

Fluffy rice simmered in a flavorful broth with a mix of garden vegetables and perfectly seasoned

Oven Roasted Red Potatoes

Roasted red potatoes quartered and seasoned with olive oil, garlic, rosemary and pepper

Stir Fry Mediterranean Wok'd Vegetables

A delightful mix of fresh garden vegetables: broccoli, carrots, onions, green, red & yellow bell peppers, zucchini, squash and garlic wok'd on-site in authentic Woks with olive oil and a blend of Mediterranean herbs
(Chicken or Shrimp can be added for an additional charge)



Marinated Grilled Vegetables

Assorted bell peppers, zucchini, squash, eggplant, onions and mushrooms, marinated in olive oil, garlic and herbs

Greek Feta Cheese and Olive Salad

Crisp romaine and red tip lettuce mixed with cherry tomatoes, cucumber, green peppers, red onion, feta cheese & kalamata olives tossed in a Mediterranean style dressing

Seasonal Fresh Fruit Salad

A selection of the season's freshest fruit: cantaloupe, watermelon, strawberries, mango, kiwi, honeydew, pineapple, red & green grapes

Assorted Artisan Breads and Baguettes

Desserts:

Triple Layer Chocolate Mousse Cake

White Cream Cheese Cake

New York Style Cheese Cake

Gourmet Chocolate Chip Cookies

Gourmet Fudge Brownies

Chocolate Fountain

Chocolate Dipped Strawberries