

# Reception Dinner Menu

## Salads

### Caesar Salad

With homemade croutons and shredded parmesan, tossed in our own classic Caesar dressing

### Broccoli Salad

Fresh cut broccoli, peanuts, raisins and bacon, mixed with a sweet creamy dressing

### Spinach Salad

Baby spinach, bacon, chopped boiled eggs and red onions tossed with our signature dressing

### Key West Salad

Mixed greens with pineapple and hearts of palm, served with a creamy orange-Dijon dressing.

### Mixed Green Salad

Baby mixed greens, caramelized pecans, and gorgonzola with apple cider vinaigrette.

## Chicken

### Crab Stuffed Chicken

Boneless chicken breast stuffed with a delicate crab filling in a creamy Swiss cheese sauce.

### Chicken Enchiladas

Flour tortillas stuffed with sautéed chicken and onions, smothered in a mild red enchilada sauce, and topped with Jack cheese.

### Chicken Creole

Boneless chicken breast in an authentically seasoned Creole sauce with bell peppers and onions.

### Chicken Marsala

Sautéed chicken breast in a Marsala sauce topped with mozzarella, parmesan cheese mushrooms and green onions

### Chicken Saltimbocca

Sautéed chicken breast wrapped with prosciutto and provolone cheese in a white wine, sage and mushroom sauce.



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# *Reception Dinner Menu* continued.

## **Chicken Cacciatore**

Tender chunks of chicken baked in a spicy Italian red sauce with bell peppers, mushrooms, artichokes hearts, carrots and onion.

## **Chicken Avin**

Lightly breaded chicken breast baked in a creamy Chardonnay and cheddar sauce.

## **Chicken Scaloppini**

Medallions of chicken sautéed in a mushroom and wine sauce

## **Tarragon Chicken**

Sautéed Chicken Breast in a Tarragon Cream Sauce

# *Beef*

## **Veal Scaloppini**

Medallions of veal sautéed in a mushroom and wine sauce

## **Veal in Lemon Sauce**

Tender slices of veal sautéed in a mild and creamy lemon sauce.

## **Classic Manicotti**

Pasta stuffed with creamy ricotta, mild Italian sausage and imported Romano cheese in a red marinara sauce.

## **Lasagna**

Lasagna layered with creamy ricotta, mozzarella and parmesan cheeses, topped with a flavorful tomato meat sauce.

## **Beef Tips**

Tender sautéed sirloin beef in a rich mushroom gravy

## **Braised Beef Short Ribs**

Boneless beef short ribs braised and slow cooked in our tangy BBQ sauce

## **Beef Tenderloin**

Medallions of Marinated Beef Tenderloin

# *Pork*

## **Baby Back Ribs**

Tender, fall off the bone, grilled pork ribs, slow cooked in our own famous BBQ sauce.

## **Grilled Pork Tenderloin**

Sliced grilled pork tenderloin marinated in a garlic vinaigrette.

## **Grilled Pork Loin with a Raspberry Chipolte Sauce**

Medallions of pork grilled with a sweet and spicy sauce



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# *Reception Dinner Menu* continued.

## *Vegetarian*

### **Spinach Lasagna Ruffles**

*Lasagna lined with creamy ricotta, mozzarella and fresh baby spinach rolled up and smothered in our own rich marinara sauce and topped with imported Romano cheese.*

### **Black Bean Stuffed Shells**

*Jumbo pasta shells filled with black beans, chilies, olives, cheese and our signature salsa.*

### **Eggplant Parmesan**

*Lightly breaded eggplant with a marinara sauce topped with provolone and parmesan cheeses*

### **Vegetable Lasagna**

*Sautéed vegetables layered with creamy ricotta, mozzarella and parmesan cheese*

## *Seafood*

### **Gingered Shrimp**

*Warm-water shrimp in a delicate ginger, lime and white wine sauce with zucchini, red bell peppers and tomatoes.*

### **Shrimp Creole**

*Large warm-water shrimp sautéed in an authentically seasoned Creole sauce with bell peppers and onions.*

### **Crab Stuffed Chicken**

*Chicken breast stuffed with a crab filling and topped with a béchamel sauce and Swiss cheese.*

### **Shrimp and Grits**

*Jumbo Shrimp sautéed in a spicy wine and cream sauce over cheesy grits.*

## *Vegetables*

### **Fresh Sautéed Garden Medley**

**Grilled Vegetables (Zucchini, Asparagus and Bell Peppers)**

**Steamed Asparagus with Balsamic Vinegar and pine Nuts**

**Dijon Glazed Baby Carrots**

**Oven Roasted Vegetables**

**Southwest Roasted Corn**

**Southern Green Beans**



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# *Reception Dinner Menu* continued.

## *Starch*

Red Bliss Potatoes with Parsley Butter  
Scalloped Potatoes  
Potato Bake  
Creamy Mashed Potatoes  
Potato Au Gratin  
Noodles Romanoff  
Twice Baked Potatoes  
Wild Rice or Rice Pilaf

## *Desserts*

Key Lime Pie  
Mini White or Dark Chocolate Mousse Cups  
Signature Rum Cake  
Decorative Fudge Brownies  
Lemon Squares  
Chocolate Cake  
Lemon Cake  
Cheese Cake  
Mini Fruit Tarts

## *Dessert Stations*

S'mores Bar  
White and Dark Chocolate Mousse Cups on a Frame  
Panna Cotta Cups on a Frame  
Hot Chocolate with Donuts  
Candy Bar  
Cup Cakes  
Ice Cream Bar  
Edible Spoons with Assorted Toppings

## *Savory Dessert Station*

Sliders  
Tomato Soup with Grilled Cheese Squares  
Pretzel Bar  
Pop Corn Bar  
Smoked Sausage with Assorted Mustards and Dipping Sauces



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