

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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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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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
Candy Bar
Cup Cakes
Edible Spoons with Assorted Toppings



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