

## Dinner Selections

### FIRST COURSE

Select one of the following:

#### Classic Caesar Salad

Crisp romaine lettuce tossed with fresh parmesan cheese and seasoned croutons then finished with creamy Caesar dressing.

#### Sun-Dried Tomato Salad

Assorted greens, cucumber allumettes, grape tomatoes and crumbled feta cheese accented with a sun-dried tomato vinaigrette.

#### Market Salad

Assorted greens with carrots, jicama, cucumber, grape tomatoes, enoki mushrooms and sunflower seeds. Dressed with our own house vinaigrette.

#### Fresh Fruit Salad

Mixed greens tossed with a variety of fresh fruits and highlighted by a raspberry vinaigrette dressing.

### ENTRÉES

Entrée selections accompanied by fresh garden vegetables, choice of potato, rice or pasta, warm rolls and butter and beverage (coffee, hot tea or milk).

#### Chicken Saltimbocca \$23.95

Boneless chicken breast with prosciutto ham and provolone cheese. Finished with a mornay sauce.

#### Parmesan Crusted Chicken \$22.95

Parmesan crusted boneless chicken breast accented with a roasted red pepper coulis.

#### Roasted Duck \$27.95

Semi boneless roasted duck served with a cranberry coulis.

#### Chicken Piccata \$22.95

Sautéed chicken breast with a light sauce of garlic, capers and lemon.

#### Chicken en Croute \$23.95

Boneless breast of chicken filled with a combination of broccoli buds, onions, red peppers and cheddar cheese. Wrapped in puff pastry, baked until golden brown and presented on a bed of supreme sauce.

#### Stuffed Flank Steak \$25.95

Flank steak stuffed with spinach, parmesan and red pepper.

#### Filet Mignon \$30.95

Roasted center cut filet with a peppercorn cream sauce.

#### Roast Sliced Tenderloin \$29.95

Hand-carved, seared tenderloin with a peppercorn cabernet glaze.

#### Roast Prime Rib of Beef \$26.95

Slowly roasted and hand-carved, served with your choice of sauce. (natural au jus or horseradish cream)

#### Sliced Sirloin of Beef \$22.95

Served with a mushroom bordelaise sauce.

#### Stuffed Roast Loin of Pork \$23.95

Hand-carved pork loin split and stuffed with spinach, gorgonzola cheese and onions. Accompanied by a pork demi-glaze.

#### Jumbo Pasta Shells \$22.95

Stuffed with parmesan and ricotta cheeses, spinach and fresh herbs. Served on top of a roasted garlic marinara sauce.

#### Tuscan Eggplant \$22.95

Eggplant layered with grilled portabellas and mozzarella topped with a seasonal vegetable ratatouille.

#### Grilled Tofu Stir Fry \$22.95

Grilled tofu with sugar snap peas, shiitake mushrooms, broccoli, carrots, peppers and bok choy in a spicy Szechuan sauce.

#### Mahi Mahi \$26.95

Mahi Mahi with a spicy pineapple chutney.

#### Salmon ala Fresco \$25.95

Fresh grilled salmon fillet with a lemon dill butter.

### DESSERTS

#### \$3.95 each

Assorted Cheesecakes  
Warm Cinnamon Apple Dumpling with Caramel Glaze  
Tiramisu  
Bread Pudding  
Chocolate Mousse with Fresh Raspberries

#### \$4.95 each

Molten Chocolate Cake  
Apple Crumb Tart  
Mountain Berry Flan  
Chocolate Saucy Cake  
Bradley Trio (stuffed strawberry, lemon square and chocolate truffle)

All prices are subject to 18% service charge and sales tax.

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## Dinner Duets & Buffets

### DUET ENTRÉES

Entrée selections accompanied by fresh garden vegetables, choice of potato, rice or pasta, warm rolls and butter and beverage (coffee, hot tea or milk)

#### **Chicken Piccata and Grilled Salmon** \$26.95

Sautéed chicken breast with garlic, capers and lemon paired with a grilled salmon fillet with a lemon dill butter.

#### **Stuffed Chicken and Sliced Sirloin of Beef** \$23.95

Breast of chicken stuffed with a wild rice and mushroom blend baked golden brown in puff pastry. Hand-sliced sirloin of beef finished with a mushroom bordelaise sauce.

#### **Tournedos Rossini and Mahi Mahi** \$31.95

Seared tenderloin filet with chicken liver and black truffle pate paired with grilled Mahi Mahi accompanied by a spicy pineapple chutney.

#### **Garlic Shrimp and Filet** \$32.95

Jumbo shrimp sautéed in garlic butter paired with center cut tenderloin filet with a peppercorn cream sauce.

#### **Steaks and Chops** \$32.95

A grilled filet of beef, lamb chop and pork chop create the perfect trio with an assiette of sauces.

#### **Sliced Tenderloin and Pancetta-Wrapped Scallops** \$33.95

Hand-carved tenderloin topped with a peppercorn cabernet glaze paired with pancetta-wrapped jumbo scallops on a bed of tomato relish.

### DINNER BUFFETS

(MINIMUM OF 30 PEOPLE)

\*If less than 30 people, add \$2.00 to the per person buffet price.

#### **Bradley Buffet** \$23.95

Fresh Rolls and Butter

#### CHOICE OF THREE OF THE FOLLOWING:

Assorted Fresh Fruit  
Tossed Garden Greens with Dressing  
Marinated Pasta Vegetable Salad  
American Potato Salad  
Marinated Tomato Cucumber Salad  
Asian Coleslaw

Chef's selection of fresh vegetable and potato

#### CHOICE OF TWO ENTRÉES:

Chicken Bistro with French Cream Wine Sauce  
Boneless Pork Loin with Apple Essence  
Beef Bourguignonne  
Sliced Sirloin of Beef with Mushroom Bordelaise  
Coconut Crusted Tilapia  
Home-Baked Vegetable Lasagna  
Potato Encrusted Cod

Coffee, Hot Tea or Milk

#### **Executive Buffet** \$31.95

Served at table: Choice of salad and warm rolls and butter.

#### CHOICE OF FOUR OF THE FOLLOWING:

Fresh Fruit Display  
Garden Vegetables with Dill Dip  
Marinated Pasta Vegetable Salad  
Crab Tortellini Salad  
Decorated Smoked Salmon with Crackers  
BLT Pasta Salad

Chef's selection of fresh vegetable and potato

#### CHOICE OF TWO ENTRÉES

Roasted Peppercorn Tenderloin  
Sautéed Garlic Shrimp  
Chicken Piccata  
Grilled Salmon  
Stuffed Roast Loin of Pork  
Jumbo Stuffed Pasta Shells

Coffee, Hot Tea or Milk

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