

# *Le Maison Menu*

## *Appetizers Menu (Select Three)*

*Fresh Vegetable Galaxy Display with Dill Ranch*  
*Guadalajara Pinwheels with Smoked Turkey Breast*  
*Jumbo Shrimp w/ cocktail sauce*  
*Domestic Cheese Display with Gourmet Crackers*  
*Sweet and Sour Cocktails Meatballs*  
*Mini Vegetable and Cheese Quiche*  
*Stuffed Mushrooms on Caps Florentine*

## *Entrees (Select Two)*

### **Baron of Beef Sirloin**

*Slow Roasted with zesty peppercorn crust and*  
*Served with Au Jus and Crème Frappe (a light horseradish cream)*

### **Tuscan Grilled Boneless Chicken**

*Marinated in Italian Herbs and grilled with Multi colored Bell peppers*

### **Margarita Boneless Chicken**

*Flame seared with fresh lime, splash of tequila, and hint of chipotle and cilantro*

### **Marcela Wine Country Chicken**

*Sweet Red Marsala Wine with Sliced Mushrooms*

### **Virginia Baked Ham**

*Accompanied by Cinnamon Apples, Honey Dijon Mustard*

### **Tilapia Florentine**

*Tender sole filet, baked in Chardonnay butter, topped with creamed baby*  
*spinach leaves*

### **San Gimignano Pasta**

*Penne Pasta, Hot & Sweet Italian Sausages, Crushed Tomato Marinara*  
*Garnished with Roasted Tuscan Vegetables - Olive Oil Brush*

***Accompaniments (Select Two)***

*Potatoes Lyonnaise (w/ grilled onion)*

*Roasted Garlic Red Potatoes*

*Rice and Herbs Pilaf*

*Penne Pasta w/Alfredo Sauce*

*Green Beans Amandine*

*Bouquetierre of Fresh Vegetables*

*Honey Ginger Glazed Baby Carrots*

***Salads (Select Two)***

***Salad Maison***

*Tossed Mixed Greens Salad w/ Herb Vinaigrette*

***Pasta Salad Primavera***

*Freshest Vegetables and bright color Pastas in a light Vinaigrette flavored with herbs*

***Fresh Fruit Salad Ambrosia***

*Sweet Honeydew, Cantaloupe, Hawaiian Pineapples, Seedless Grapes in a sweet crème Chambord flavored dressing*

***Traditional Caesar Salad***

*Crisp Romaine Lettuce, Shaved Parmesan Cheese and Warm Garlic Croutons tossed with Caesar Dressing*