



villagepantrycatering.com

ELEGANT SEATED DINNER MENU

BEEF

- ½ Pound Gorgonzola Crusted Filet Mignon 32.25
- ½ Pound Grilled Filet Mignon
 - with Wild Mushroom Demi-Glace 32.25
- Medallions of Beef au Poivre Sauce 32.25
- London Broil with Creole Sauce 20.25
- Boneless Braised Beef Short Ribs
 - with Merlot Sauce 26.75
- Beef Tenderloin Tips Diane 22.75
- Beef Stroganoff 20.75
- Polynesian Pepper Steak 20.75

POULTRY

- Chicken St. Jacques with Scallops 21.50
- Chicken Alouette 19.25
- Chicken Marsala with Mushrooms 19.25
- Chicken Piccata with Capers 19.25
- Chicken Dijonnaise 19.25
- Chicken Tuscany 19.50
- Grilled Turkey Chop with Pinot Noir Sauce 19.50
- Chicken Hunter Style 19.25
- Sautéed Herb Chicken Breast 19.25
- Grilled Creole Chicken 19.25
- Chicken Portabella with Basil Cream Sauce 19.50
- Chicken Mornay 19.25
- Apple Almond Raisin Stuffed Chicken Breast 20.75
- Chicken Saltimbocca 21.75
- Sun Dried Tomato Chicken 19.25
- Balsamic Glazed Chicken with Grapes 19.25
- Chicken Asiago 19.25
- Artichoke & Sun Dried Tomato
 - Stuffed Chicken Breast 20.75

PORK

- Sun Dried Tomato Pork Tenderloin 19.50
- Rosemary Roasted Pork Tenderloin 19.50
- Jamaican Jerk Pork with Cucumber Sauce 19.50
- Roasted Pork Loin with Apple Cream Sauce 18.25
- Pork Chops with Caramelized Onion Sauce 18.25

SEAFOOD

Seafood at Market Price

- Whole Lobsters with Drawn Butter
- Baked Langostino Linguine Pie
- Baked Salmon with Tomato Chutney Cream Sauce
- Garlic Horseradish Crusted Orange Roughy
- Grilled Halibut with Olive Caper Sauce
- Halibut Nantucket
- Crab and Seafood Stuffed Sole
- Baked Cod with Sautéed Spinach & Lemon
- Grilled Salmon w/ Fresh Pineapple Salsa
- BBQ Shrimp Kabob
- Sautéed Tilapia w/ Lemon Butter Sauce

PASTAS

- Pasta Annabelle with Chicken 18.25
- Linguine with Italian Sausage Marinara 18.75
- Pasta Nouvelle (Chicken and Artichokes) 18.25
- Lobster Ravioli with Pesto Cream Sauce 24.25
- Bowtie Pasta with Salmon & Cream Sauce 19.75
- Scallops Lorraine 21.75
- Pasta w/ Chicken & Cajun Cream Sauce 18.75

VEGETARIAN

- Penne with Gorgonzola, Peas
 - and Roasted Tomatoes 17.25
- Pasta with Asiago Cream Sauce, Peppers
 - and Black Beans 17.25
- Greek Pasta Vegetarian Style 17.25
- Balsamic Glazed Vegetable Towers
 - with Linguine 17.75
- Butternut Squash and Edamame
 - with Penne Pasta 17.25
- Lemon Pepper Baked Tofu 17.25
- Stuffed Peppers with Sweet Potato, Kale
 - and Black Bean Quinoa 18.75
- Chickpea Filet
 - with Mediterranean Tomato Compote 18.75

These selections include three accompaniments, assorted rolls, and butter. Please reference the accompaniments page for salad, vegetable and starch options.