



Entree Dinner Packages

All entrees include rolls and butter, soup or salad, rice or potato, dessert, coffee and tea.

St. Elias Chicken

A Split Boneless Breast Stuffed with our own Rice Pilaf

Grilled Chicken Viola

Marinated and Grilled Skinless Boneless Breast Topped with Sauteed Mushrooms, Roma Tomatoes and Roasted Garlic Basil Oil

Chicken Sorrentino

A Grilled Skinless, Boneless Breast Topped with Eggplant, Prosciutto, A Fresh Tomato Sauce and Mozerella Cheese

Stuffed Boneless Chicken

A Butterflied Boneless, Skinless Breast Stuffed with a Herbed Egg Bread Stuffing

Chicken Supreme Champignon

A Marinated Breast With Wing Bone Attached, Stuffed With a Savory Mushroom Rice and Complemented With a Creamy Wild Mushroom Sauce

Margarita Chicken

A Marinated Grilled Skinless, Boneless Breast With all the Tastes and Smells of the Southwest Topped with a Mexican Style Tomato sauce, Cilantro and Avocado

Cornish Game Hen

Marinated Split Game Hen, Grilled and Served with a Delicious Rosemary and Mustard Sauce

Roast Turkey Dinner

Oven Roasted to Perfection and Served with all the Trimmings

Salmon Leek and Peppercorn

Fresh Atlantic Salmon Filet Marinated in Extra Virgin Olive Oil, Slivered Leeks

Honey Barbeque Salmon

Fresh Atlantic Salmon Filet Smothered in our own Homemade Honey Barbeque Sauce

Black and White Salmon

A dramatic Presentation of Atlantic Salmon Filet coated in Black and White Sesame Seeds

Herbed Prime Rib Roast 6oz Cut

Herbed Prime Rib Roast 8oz Cut

Triple A Western Beef Oven Roasted to Rare, Medium or Well Done Served in its own Pan Juices Fortified with Red Win

Filet Mignon 6oz Cut

Filet Mignon 8oz Cut

Triple A Western Beef Center Cut

Veal Scallopini

Tender Veal Presented with your choice of Toppings

- Pizzaiola - Spiced Tomato Sauce and Capers
- Foretina - Wild Mushroom White Wine Sauce
- Marsala - Marsala Wine Sauce
- Picata - Lemon White Wine and Capers
- Parmesan - Tomato Sauce Parmesan and Mozzarella