❖ ENTREES ❖

CHICKEN . . . . All white fresh breast meat with . . .

- **fresh fennel, sweet onions, leek, tomato sauce with fresh orange & Pinot Grigio Wine**
- **artichoke hearts, leeks, fresh lemon zest in an elegant cream and white wine sauce**
- **fresh cilantro veloutè & brunoise of carrot • fresh mushrooms & Marsala wine**
- **plum tomatoes, calamata olives, fresh basil, roasted garlic & capers**
- **delicate curry & cream sauce, granny smith apples, celery & coconut**
- **roulades filled with: 1 pistachios & prosciutto with a delicate Sambuca & cream sauce**
  2 spinach, creamcheese, sauted onion, roasted red bell pepper & herbs
  3 fresh zest of orange & creamcheese then rolled in crushed almonds
- **filling of roasted vegetables & french chevrè**
- **for grilling or oven roasting... leg/thigh pieces, breast (bone in) or boneless & skinless breasts with our BBQ sauce or lemon, garlic & herb marinade**

CORNISH HENS/DUCK/LAMB . . . Choice of Sauce & Preparation

PORK . . . .

- **pork braciola (rolled & stuffed)**
- **tenderloin pieces with fresh mushrooms & Madeira wine**
- **rolled loin filled w/fruits & Apple Jack Sauce or spinach, fire roasted red bell pepper, garlic & mild chevre & Pinot Grigio Caper Sauce**
- **baked boneless smoked spiral cut ham with Merlot or Sherry & brown sugar glaze**
- **center cut roast with Hoison Sauce**
- **for grilling or oven roasting... BBQ style ribs (country cut or babyback)**

BEEF . . . .

- **individual Wellingtons ... mushroom duxelle or truffle mousse patèwrapped in filo pastry**
- **tenderloin tips in a brown sauce with Cognac, pink peppercorns, onions & mushrooms**
- **flank steak Hoison**
- **filet mignon encrusted with fresh horseradish root & whole grain mustard**

FISH . . . .

- **fresh salmon or scallops en papillote • leek & carrot in light citrus or white wine sauce**
- **baked bourbon & brown sugar or beer mustard glazed fresh Atlantic Salmon**
- **crabcakes with Hawaiian golden pineapple & fresh cilantro salsa**
- **fresh Chilean Seabass with blackbeans, Sherry & scallions, or tomatoes, Calamata olives, Italian white wine, EVO, & onions**
- **individual seafood medley in filo pastry (shrimp, scallops, haddock, crabmeat & Sherry)**
- **scallops, leeks & white wine served over a puff pastry Vol au vent shell**
- **chilled ginger poached salmon with creamy orange mustard sauce on side**
- **for grilling... marinated tuna, swordfish or salmon steaks**

VEGETARIAN . . . .

- **portobello mushroom cap filled with Balsamic roasted vegetables & topped with our oven roasted plum tomato, herbs & chevre**
- **polenta triangles with oven roasted plum tomatoes, roasted garlic, creamed spinach sauce, toasted walnuts, parmesan cheese & Italian parsley**
- **Sicilian eggplant rolls filled with fresh mozzarella, basil & plum tomato**

Chef/Owner Norman Todd CIA Graduate Pastry Chef/Food Stylist/Owner Carol Todd

MARKET ROOST FINE CATERING, RESTAURANT & GIFT GALLERY

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