



Cleopatra Sit Down

Salad (Select 1)

- Spring Mix Salad ~ Arugula with Feta cheese, dried cranberries, cucumbers and grape tomatoes finished with Balsalmic vinaigrette.
- Baby Spinach Salad ~ Baby spinach with applewood smoked bacon, gorgonzola cheese crisp shallots and raspberry vinaigrette.
- Classic Caesar Salad ~ Romaine lettuce tossed with shredded Monterey Jack cheese, garlic croutons and creamy Caesar dressing.
- Garden Salad ~ Italian Romaine mix with garden vegetables, finished with Balsalmic vinaigrette.

Entrees (Select 3)

- Chicken Marsala ~ Boneless breast of chicken sauteed with wild mushrooms and served in a Marsala wine sauce.
- Chicken Roulade ~ Cranberry sage stuffed boneless breast of chicken with a cream sauce.
- Chicken Anthony ~ Boneless breast of chicken sauteed and topped with broccoli rabe prosciutto and provolone.
- Veal Cutlet Parmisan ~ Thin slices of tender veal with marinara and mozzarella cheese.
- Veal Marsala ~ Tender cut of veal sauteed with wild mushrooms and served in a Marsala wine sauce.
- Salmon Filet ~ Oven braised salmon with butter and herbs.
- Stuffed Flounder ~ Filet of flounder stuffed with scallops and crab meat.
- Filet of Sole Florentine ~ Sole stuffed with baby spinach and mozzarella cheese finished with lemon butter.
- Filet of Sirloin ~ Choice sirloin with a demi glaze.
- Pork Loin ~ Choice pork loin roasted and topped with a Teriyaki glaze.
- Prime Rib Queen Cut ~ Queen cut prime rib slowly roasted with au jus gravy.
- London Broil ~ Select London broil sliced thin with a demi glaze sauce.

Accompaniments (Select 2)

Red Bliss Oven Roasted Potatoes
Garlic Mashed Potatoes
Scalloped Potatoes
Candied Mashed Sweet Potatoes
Broccoli ala Hollandaise

Veggie Medley
Green Beans Almondine
Glazed Candied Carrots
Wild Rice Pilaf