

Terra Cotta

Traditional Plated Menu

SALADS & SOUP *(select one)*

Gardener's Greens Salad
Caesar Salad
Spinach Salad
Greek Salad
Soup du Jour

VEGETABLE *(select one)*

Grilled Vegetable Medley
Green Beans with garlic
Broccoli au Gratin
Glazed Baby Carrots
Stir Fry Vegetables

SIDE DISH *(select one)*

Twice Baked Potato
Garlic Mashed Potatoes
House Roasted Potatoes
Wild Rice
Twice Baked Sweet Potato

ENTRÉE SELECTIONS

Chicken **Chicken Terra Cotta**...chicken medallions topped with seasoned spinach, roasted red peppers & Mozzarella
Marinated Chicken Breast... prepared any way you like: **Italian, Cajun, Teriyaki, Dijon**
Chicken Piccata..... sautéed in a light lemon, butter and white wine sauce with capers
Chicken Marsala..... sautéed with mushrooms and marsala wine
Chicken Parmigiana ...breaded and topped with Romolo's homemade sauce and fresh mozzarella
Stir Fry Chicken..... Teriyaki chicken medallions tossed with vegetables
Cuban ChickenChicken breast marinated in extra virgin olive oil, lime, cilantro and Cajun seasonings. grilled and topped with white Zinfandel and a shallot reduction.

Asian Chicken.....marinated in a sesame oil & fresh ginger, seared and topped with snow peas, water chestnuts and a light duck sauce.

Chicken Romolo..... baked with spinach, mushrooms and ricotta, topped with a cheese sauce

Chicken Cordon Bleu.....stuffed with ham and Swiss cheese, breaded and topped with hollandaise

Stuffed Chicken stuffed with broccoli, cheese and rice, topped with béarnaise sauce

Greek Chicken..... stuffed Greek style with spinach, feta cheese, oregano and lemon

Meat **Prime Rib of Beef**... .. slow roasted and served with au jus... .. 10 oz or 12 oz

Filet Mignon.....the most tender of cuts

NY Strip Steak.....full of flavor

Greek Tenderloin.....broiled with lemon and oregano

Roasted Pork Loin.....served Greek style or traditional

Seafood **Orange Roughy**.....prepared any way you like: Lemon Dill, Romolo, Diane, Greek

Grilled Salmon.....many sauces available

Shrimp Scampi.....sautéed in garlic butter and white wine, over pasta or rice

Stuffed Flounder.....filled with our shrimp and crab, topped with hollandaise

Mahi Mahi marinated in extra virgin olive oil, and lemon. Seared with fine ground pepper

Caribbean Scallops ...sea scallops marinated in oil, cilantro, lemon and lime. Seared and topped with mango salsa

Ahi Tuna.....marinated in extra virgin olive oil and lemon. Seared with fine ground pepper

Pasta Dishes **Penne ala Vodka**.....featuring our homemade spicy vodka sauced enhanced with prosciutto

Penne with Creamy Pesto.....featuring our homemade creamy basil pesto

Vegetarian **Stir Fry Vegetables over Wild Rice**

Vegetable Lasagna

Eggplant Parmigiana ...layered with fresh mozzarella and our own sauce

Stuffed Shells

Homemade Manicotti

Combination PlateTeriyaki Chicken, Petite Filet Mignon, and Shrimp Scampi