

Dinners

All Entrees include Tropical Ice Tea, Salad with Rolls & Butter and Freshly Brewed Regular & Decaffeinated Coffee with Dessert

ENTREES

Chicken Florentine

Boneless Breast of Chicken Stuffed with Spinach, Mushrooms, Boursin Cheese in a Herb Garlic Lemon Sauce served with Risotto and Vegetable Ragout

Chicken Penne Pasta

Sautéed Strips of Chicken with diced Zucchini, Garlic, White Wine, Tomato & Extra Virgin Olive Oil

Chicken Picatta

Boneless Breast of Chicken with Capers in a Light Lemon Herb Sauce Served with Orzo and Grilled Vegetables

Teriyaki Beef Skewers

Marinated Teriyaki Beef Skewered with Vegetables and serve with Le Chateau Asian Coleslaw

Beef Ravioli

Ravioli's filled with Meat & Cheese in a Zesty Tomato Sauce served with Vegetables

Red Snapper

In a Caper & Lemon Cream Sauce with Herbed Rice & Vegetables

Chicken & Sausage

Baked Chicken Breast & Roasted Italian Sausage Simmered in a Sun-Dried Tomato and Roasted Pine Nut Demi-Glace served with Creamy Mashed Potatoes and Seasonal Vegetables

Chicken Le Chateau

Sautéed Boneless Breast of Chicken in a Lemon Herb Vin Blanc Sauce served with Rice Pilaf and Fresh Seasonal Vegetables, Small House Salad

Baked Chicken Tarragon

Baked Chicken Breast Marinated in Garlic & Herbs with a light Lemon Tarragon Cream Sauce served with Spinach, Rice Pilaf and Seasonal Vegetables

Beef Stroganoff

Slices of Beef in a Mushroom Cream Sauce served over Egg Noodles. Served with Fresh Vegetables

Meat or Vegetable Lasagna

Meat Lasagna with Tomato Basil Marinara Sauce
Vegetable Lasagna layered with Vegetables in a light Cream Sauce

Vegetarian Selections

Pasta Primavera

Vegetable Lasagna

Steamed Vegetables with Garlic Mashed Potatoes, Risotto, or Rice