

# Entrée

Entrée Accompaniments Include One (1) each of the following:  
Salad option with Salad Dressing • Vegetable option • Starch option • Rolls & Butter

## Chicken

**Asian Chicken** Grilled Chicken Breast in Gingered Teriyaki Sauce with Grilled Pineapple & Sweet Red Peppers Luncheon / Dinner

**Apple Cider Chicken** Sautéed Chicken Breast in a savory Apple and Thyme Sauce Luncheon / Dinner

**Chicken Primavera** Italian seasoned grilled Chicken Breast with fresh Grilled Veggies and Marinara Luncheon / Dinner

**Chicken Romano** Prosciutto battered onto a Chicken Breast in our signature TC Garlic Asiago Cream Sauce Luncheon / Dinner

**Chicken Scaloppine** Florentine Chicken Breast in a Lemon Cream Sauce with Artichokes, Capers, Sundried Tomato and Peppers Luncheon / Dinner

**Chicken Fromage de Chèvre** Grilled Chicken Breast topped with Goat Cheese, Sun Dried Tomato and a Basil Lemon Butter Sauce Luncheon / Dinner

**Chicken Piccata** Florentine Chicken Breast with a light White Wine Lemon Sauce and Capers Luncheon / Dinner

**Chicken Parmesan** Florentine Chicken Breast topped with our TC House Made Marinara, Parmesan, Mozzarella and Provolone Cheeses Luncheon / Dinner

**Asiago Chicken** Florentine Chicken Breast with Garlic, Bell Peppers, Mushrooms, Black Olives, Capers and Banana Peppers in an Asiago Cream Sauce Luncheon / Dinner

**Chicken Marsala** Florentine Chicken Breast in a rich Mushroom and Marsala Wine Sauce Luncheon / Dinner

**Herb Roasted Chicken** Bone-in Chicken in our Totally Cooked Herb Blend roasted until Golden Brown Luncheon / Dinner



## Beef

**Individual Beef Wellington** Beef Tenderloin smothered in Mushroom & Onion Duxelle encased in Puff Pastry, served with a rich Demi Glace Luncheon or Dinner Entrée

**Grilled Tenderloin** Grilled Tenderloin Sliced with a Port Demi Luncheon / Dinner

**Tenderloin Beef Tips** Beef Tenderloin slow roasted in a Cabernet Mushroom Sauce Luncheon / Dinner

**Roast Beef** Center Cut Sirloin of Beef roasted then carved and served with Thyme Jus Luncheon / Dinner

**Slow Roasted Prime Rib** Prime Rib roasted to perfection then served with a Horsey Sauce Luncheon / Dinner

**Sirloin Filet** Sirloin of Beef served with our Signature TC Steak Sauce Luncheon / Dinner

**Beef Brisket** Smoked Beef Brisket sliced and served with a Smokey Jus Luncheon / Dinner

## Pork

**Stuffed Pork Rollatini** Pork Tenderloin rolled with an Apple-Pecan Stuffing Luncheon / Dinner

**Spiral Sliced Glazed Ham** Glazed Ham served with Sautéed Pineapple Sauce Luncheon / Dinner

**Grilled Pork Tenderloin** Pork Tenderloin served with a Dried Cranberry and Rosemary Jus Luncheon / Dinner

**Saltimbocca Pork Tenderloin** Pork Tenderloin wrapped with Sage and Prosciutto Luncheon / Dinner

**Grilled Pork Tenderloin** Grilled and Roasted Pork with a Bourbon, Maple and Pecan Sauce Luncheon / Dinner

## Turkey

**Herb Roasted Turkey Breast** Sliced with a Cranberry Port Glaze or Poulet Jus Luncheon / Dinner

**Stuffed Turkey Breast** Filled with Apple Raisin or Traditional Stuffing Luncheon / Dinner

## Lamb

**New Zealand Rack of Lamb** Served with a Fresh Mint Salsa Verde Luncheon / Dinner

## Seafood

**Broiled Tilapia** With Crab Stuffing and Lemon Butter Luncheon or Dinner Entrée

**Tilapia Rustico** Tilapia Sautéed and finished with a Lemon White Wine Sauce, Artichokes, Roasted Red Peppers and Calamata Olives Luncheon or Dinner Entrée

**Surf-N-Turf** Broiled Lobster Tail, Pesto Shrimp Kabob, and Petite Fillet with Lemon Butter and TC Horsey Sauce Luncheon or Dinner Entrée

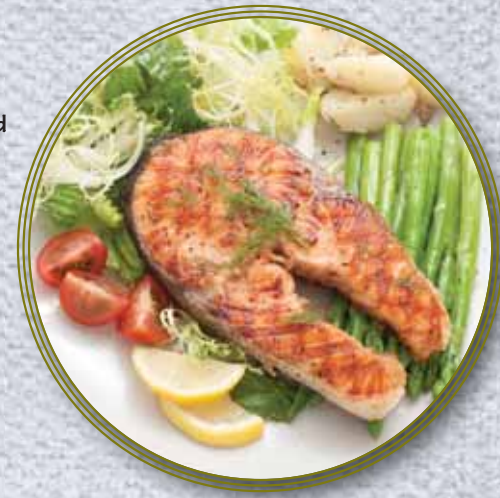
**Pan Seared Jumbo Sea Scallops** Jumbo Scallops sautéed with a Ginger-Mint Butter Luncheon or Dinner Entrée

**Salmon Piccata** Pan seared Salmon topped with White Wine Lemon Sauce and Capers Luncheon or Dinner Entrée

**Citrus Grilled Salmon** Grilled with Lemon Butter accompanied by a Dijon Mustard Cream Luncheon or Dinner Entrée

**Broiled Halibut** Broiled with a Parmesan Herb Crust Luncheon or Dinner Entrée

**New! Pretzel Crusted Walleye** Baked Walleye with a Dijon Pretzel Crust Luncheon or Dinner Entrée



## Vegetarian

**Cheese and Basil Polenta** Corn Meal Polenta Squares layered with Provolone, Mozzarella and Fresh Basil Luncheon or Dinner

**Florentine Eggplant Parmesan** Battered Eggplant, sautéed & layered between Fresh Spinach, Blushed Béchamel & our Four Cheese blend Luncheon or Dinner

**Napoleon Stackers** Portabella Mushroom, Zucchini, Bell Peppers, Yellow Squash, Eggplant & Provolone Cheese all neatly layered into one Healthy Tower Luncheon or Dinner Entrée

**Roasted Garlic Mac-n-Cheese with Wild Mushrooms** Creamy Dreamy Mac-n-Cheese with Thyme infused Wild Mushrooms Luncheon or Dinner

**Spanakopita** A Greek Filo Pastry layered with a filling of Fresh Spinach, Filo and Feta Luncheon or Dinner

**Stuffed Portabella Caps** Garlicky Portabella Cap stuffed with Asiago Cheese and Sautéed Spinach Luncheon or Dinner

**Wild Rice Zucchini Cakes** with Roasted Red Pepper Coulis Luncheon or Dinner

**Filo Vegetable Stack** Savory Filo Pie with Sautéed Mushrooms, Spinach and Onion with a Blue Cheese and Parmesan Blend Luncheon or Dinner



**Pasta** (Entrées include Fresh Field Green Salad, Dressing and Rolls with Butter)

**White Cheddar Blackened Chicken Penne** Penne Pasta and Broccoli in a White Cheddar Cheese Sauce topped with Blackened Chicken Luncheon / Dinner

**Eggplant Parmesan** Egg battered Eggplant topped with our House Marinara and TC Cheese Blend. Includes Penne Pasta Marinara. Luncheon / Dinner

**Veggie Lasagna Roll** Grilled Vegetables, Marinara, Assorted Cheeses, Rolled in Lasagna Sheets Luncheon / Dinner

**Ricotta Stuffed Shells** Three Extra large, tender Pasta shells filled with our Florentine Ricotta stuffing and House-made Marinara Sauce Luncheon / Dinner

**Athenian Pasta** Bow Tie Pasta with Grilled Chicken, Red Peppers, Feta Cheese and Olives tossed in an Olive Oil Sauce Luncheon / Dinner

**Sachettini with Pesto Cream** Herbed Cheese Filled Pasta Purses tossed with Tender Shrimp and Peas in a Pesto Cream Sauce Luncheon / Dinner

## Totally Cooked House Lasagna

Half-Pan Meal (serves approx. 9 People) Full-Pan Meal (serves approx. 18 People)

**Lasagna selections include** Fresh Field Green Salad, Dressing and Garlic Rolls

**Lasagna Bolognese** Our House Italian Sausage, Veal and Pork Meat Sauce layered between Pasta Sheets and our Four Cheese Blend

**Chicken Pollo Lasagna** Pesto grilled Chicken layered between Pasta Sheets, Blushed Béchamel and our Four Cheese Blend

**Fire Grilled Veggie Lasagna** Fire grilled Veggies layered between Pasta Sheets, blushed Béchamel and our Four Cheese Blend



# Entrée

## A La Carte Italian Side Dishes (10 Person Minimum)

**Meatballs** Served With Our House Marinara Sauce

**Sausage** Served With our House Marinara Sauce

**Tortellini Alfredo or Marinara** Tri-Color Cheese Tortellini Served With Creamy Alfredo or Marinara Sauce

**Baked Penne** Marinara Sauce Over Penne Pasta, Topped With Mozzarella and Provolone then baked until bubbling hot

## Salad Selections

### Mixed Field Green Salad

Fresh Spring Mix and Romaine Lettuce, Sliced Cucumbers, Grape Tomatoes, Shredded Carrots, Sliced Olives and Banana Pepper Rings

### Traditional Garden Salad

Fresh Romaine and Crisp Head Lettuce, Shredded Carrots, Grape Tomatoes and Cucumber Slices

### Caesar Salad

Fresh Romaine Lettuce, Red Onion, Grape Tomatoes, Parmesan Cheese and Croutons.  
Suggested Dressing: Caesar

## Premium Salad Options (additional charge)

### Italian Chopped Salad

Chopped Romaine Lettuce Tossed With Provolone Cheese, Black Olives, Grape Tomatoes, Red Onion and Garbanzo Beans, Suggested Dressing: Balsamic Vinaigrette

### Diane's Strawberry Spinach Salad

Fresh Baby Spinach Greens, sliced Strawberries, Caramelized Pecans and Crumbled Feta Cheese  
Suggested Dressing: Honey Vinaigrette

### Spinach Salad

Fresh Spinach, Asiago Cheese, Yellow Peppers, Grape Tomatoes and Croutons.  
Suggested Dressing: Balsamic Vinaigrette

## Salad Dressing Selections (Inquire for additional selections)

Ranch • White French • House Italian Vinaigrette • Caesar • Light Raspberry Vinaigrette • Asian Sesame

## Vegetable Selections

(Additional Vegetables are available for an additional charge)

Green Beans Almondine  
Green Beans with Roasted Red Pepper  
California Blend: Cauliflower, Broccoli, Carrots  
Sugar Snap Peas with Peppers  
Grilled Vegetable Medley  
Roasted Zucchini with Basil and Oregano  
Plump Butter Corn  
Roasted Root Vegetables  
Harvest Blend: Cauliflower, Broccoli, Carrots, Yellow and Green Beans



## Starch Selections - Potatoes, Rice & Pastas (Additional Starches are available for an additional charge)

Herb Roasted Redskins  
Orange and Vanilla Sweet Smashers  
Garden Vegetable Rice Pilaf  
Penne Pasta Marinara

Horseradish-Cheddar Smashers  
Roasted Garlic and Onion Smashers  
Wild Rice Pilaf  
Parsley Buttered Noodles

## Premium - Starch Selections (Additional Premium starches are available for an additional charge)

Home Style Mac & Cheese  
TC Signature Twice Bakers  
Saffron Risotto

Smoked Gouda Au Gratin  
Parmesan Pepper Twice Bakers  
White Cheddar Shells and Cheese

Entrée Prices Include One (1) each of the following: Salad with Salad Dressing • Vegetable • Starch • Rolls & Butter

**Denotes Vegetarian**



## Sweet Ending Desserts

### Finger Desserts

May include a selection of: Miniature Cheesecakes, Cannolis, Ganache Topped Cream Puffs, Fresh Fruit Tarts Over Grand Marnier Pastry Cream, Dessert Bars, Brownie Bites and TC Signature Chocolate Covered Strawberries

Be sure to inquire about our Totally Cooked expanded Dessert Menu  
We have options of Tortes, Specialty Cakes, Fruit Pies, Gourmet Cookies  
and much, much more...



## Beverage Station

### Coffee Service

Includes: Regular and Decaf Coffee, Sugar, Sweet 'n Low, Equal, Half 'n Half Creamers and Insulated Cups

### Tea Service

Includes: Hot Water, Assorted Numi Tea Packets, Sugar, Sweet 'n Low, Equal, and Half 'n Half Creamers, Honey, Lemons and Insulated Cups

### Flavored Coffee Service

Flavors Include Hazelnut, Vanilla and Caramel (Inquire About Special Flavors)

### Assorted Sodas and Bottled Water

### Specialty Beverage:

Raspberry Iced Tea, Fresh Lemonade, Blueberry or Raspberry Lemonade  
Mulled Apple Cider or Planters Punch

### Ice Service \$ per 18-lb Bag

### Back Bar Service

Sodas, Tonic, Soda Water, Bottled Water, Juices, Fruit and Vegetable Garnishes and Ice

## Disposable Service

High Quality Styrofoam Ware Available in Black or White

High Quality Plastic Service Ware Available in Black or White

**Go Green!** Biodegradable Disposable Service Ware Available in Light Tan

