

<u>RESERVE TO GO MENU</u>		
<u>(732) 942-6555</u>		
	UNIT	PRICE
<u>Appetizers</u>		
<u>Duck Tacos with Teriyaki Sauce</u>	each	\$3.50
<i>Duck Confit Glazed with Housemade Teriyaki</i>	4 per person suggested	
<u>Reserve Caesar Salad</u>	9x13 pan	\$45.00
<i>Romaine Lettuce with Croutons and Cherry Tomatoes</i>	approx 12 servings	
<i>Served with Reserve Caesar Dressing</i>		
<u>Grilled Chicken and Pineapple Skewers with Asian BBQ Sauce</u>	each	\$3.00
<i>Grilled Baby Chicken and Pineapple smothered in an</i>	4 per person suggested	
<i>Asian BBQ Sauce</i>		
<u>Roasted Pepper, Squash and Tomato Strudel</u>	each	\$40.00
<i>House Roasted Peppers with Seasonal Squash and Tomatoes</i>	Serves 5 Guests	
<i>wrapped in flaky Puff Pastry</i>		
<u>Roasted Pepper and Portobello Mushroom Salad</u>	9x13 pan	\$45.00
<i>Romaine Lettuces with Roasted Peppers and grilled Portobello</i>	approx 12 servings	
<i>Mushrooms, Served with Tomato Vinaigrette</i>		
<u>House Salad</u>	9x13 pan	\$45.00
<i>Shaved Market Vegetables served with Balsamic Vinaigrette</i>	approx 12 servings	
<u>Main Courses</u>		
<u>Roasted Prime Rib</u>	Per Roast	\$300.00
<i>Roasted Herb Rubbed Prime Ribeye</i>	serves 12-15 guests	
<i>Served with Red Wine Au jus</i>		
<u>Braised Short Ribs</u>	Per 8oz piece	\$23.00
<i>Braised in Red Wine for 6 Hours</i>		
<u>Chicken Marsala</u>	Per 6-7oz piece	\$12.00
<i>Served with Marsala Mushroom Gravy</i>		
<u>Roasted Fillet of Beef with Shallot Demi Glace</u>	Per Roast	\$230.00
<i>Seasoned and Grilled to perfection served with a Caramelized</i>	serves 8 guests	
<i>Shallot Demi Glace</i>		
<u>Stuffed London Broil with Roasted Peppers, Spinach & Sundried Tomatoes</u>	Per Roast	\$160.00
<i>Stuffed London Broil then Grilled served with a</i>	Serves 8-10	
<i>Tomato Demi Glace</i>		
<u>Roasted Turkey Breast with Turkey Gravy</u>	Per Roast	\$95.00
<i>Marinated and Roasted Served with Pan Gravy</i>	Serves 8 Guests	
<u>Side Dishes</u>		
<u>Roasted Baby Potatoes</u>	9x13 pan	\$25.00
<i>Roasted with Herbs and Olive Oil</i>	20 servings	
<u>Baby Carrots</u>	9x13 pan	\$30.00
<i>Glazed with Olive Oil</i>	20 servings	
<u>Rice Pilaf</u>	9x13 pan	\$25.00
<i>tossed with Onions, Carrot, and Peas</i>	20 servings	
<u>Garlic StringBeans</u>	9x13 pan	\$25.00
<i>Sauteed with Garlic and Sundried Tomatoes</i>	20 servings	
<u>Mushroom Hash</u>	9x13 pan	\$35.00
<i>Exotic Mushroom with Potatoes, Peppers, and Onions</i>	20 servings	
<u>Baby Zucchini and Squash</u>	9x13 pan	\$35.00
<i>Seasonal Baby Squashes</i>	20 servings	
<u>Grilled White Asparagus</u>	9x13 pan	\$40.00
<i>Lemon Zest and Olive Oil</i>	20 servings	
<u>Cous Cous</u>	9x13 pan	\$25.00
<i>Sauteed with Peppers and Onions</i>	20 servings	
<u>Roast Beets</u>	9x13 pan	\$35.00
<i>Tossed with Parsley and Olive Oil</i>	20 servings	
<u>Mashed Potatoes</u>	9x13 pan	\$25.00
<i>Our Famous Creamy Mashed Potatoes</i>	20 servings	
<u>Vegetable Medley</u>	9x13 pan	\$25.00

Seasonal Chef Selection right from the Market	20 servings	
Wild Rice	9x13 pan	\$30.00
Cooked with Apple Cider	20 servings	
<u>Desserts</u>		
Carrot Cake with caramel Sauce	each	\$5.00
Carrot Loaf Served with Clove Caramel Sauce		
Blueberry Cobbler	each	\$5.00
Local Blueberry topped with Streusal		
Spiced Poach Pear	each	\$4.00
Spiced and Cooked in Red Wine and Sugar		
Apple Strudel	each	\$6.00
Cinnamon and Sugar Glazed		
Fresh Fruit Salad and Whipped Topping	9x13	\$30.00
Seasonal Fruits served with Whipped topping	feeds 12	
Chocolate Cake	each	\$ 6.00
Light Dark Chocolate Cake		