

ENTREES

Lunch Entrees

(per person)

Chicken Cordon Bleu with Dijon Cream Sauce

Grilled chicken breast, pit smoked ham, swiss cheese and house made dijon cream sauce

Chicken Bruschetta with Mozzarella Cheese

Savory Italian chicken breast, fresh tomatoes, basil, and garlic, aged balsamic and mozzarella cheese

Balsamic Glazed Pork Loin with Oregano Marinated Tomato Salad

Brined and roasted pork loin, sweet and savory balsamic glaze and colorful tomato medley

Jerk Seasoned Pork Chops

Seared pork chop, sweet and tangy seasoning blend and tropical fresh salsa

Stuffed Bell Peppers with Marinara

Variety of bell peppers, ground beef, rice, fresh herbs and mozzarella. Slow-cooked in Marinara

Black Bean and Sweet Potato Enchiladas

Creamy sweet potato and black beans, feta cheese. Topped with enchilada sauce and sharp cheddar. *Vegetarian

Falafel with Pita and Hummus

Crispy falafel, warm pita, sliced tomato and red onion with homemade tzatziki sauce *Vegetarian

Tropical Rum Glazed Salmon

Pan-roasted salmon, charred peppers, onions, and pineapple with a Caribbean-style rum glaze

Dinner Entrees

(per person)

Tenderloin Beef Tips

Succulent beef in a rich gravy, roasted thyme mushrooms and caramelized onions

Beef Pot Roast

Braised beef, baby red potatoes, organic rainbow carrots and fresh herbs

Herb Crusted Pork Loin with Mustard Sauce

Perfect combination of fresh and dried herbs, panko breadcrumbs and creamy honey mustard sauce

Italian Lasagna/ Vegetarian Lasagna

Made from scratch lasagna, blend of Italian cheeses, classic Italian sausage with red sauce

Or

Fresh spinach, broccoli, carrots, zucchini, mushrooms, onions and a creamy Italian white sauce

Stuffed Shells with Marinara Sauce

Creamy rich ricotta cheese, imported romano, with blend of Italian herbs and spices

Chicken Marsala

Grilled chicken breast and a creamy thyme-infused marsala sauce

Lemon Pepper Chicken Breast

Herb-brined chicken breast, grilled lemon and fresh parsley

Ham with Pineapple Relish

Marinated and grilled ham steaks, charred pineapple and roasted peppers

French Onion Smothered Pork Chop

Marinated center-cut pork chops, slow-cooked onions and roasted beef glaze

Braised Short Rib with Demi-Glace

Red wine braised beef short rib, organic rainbow carrots and 24 hour demi-glace



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