

# ENTREES

## Lunch Entrees

(per person)

### **Chicken Cordon Bleu with Dijon Cream Sauce**

Grilled chicken breast, pâté 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



**Atlantis Valley Catering**

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