

# Corporate Dinner

*Includes Chouinard's Poached Pear Salad or our House Salad, our daily bread and a dessert tray*

## Chicken Francese

*chicken breast seasoned in herbed flour, quickly flashed and swirled in a lemony sauce. Served with Romano Parsley tossed Pasta with a touch of cream and sautéed seasonal vegetables.*

\$21.95

## Chicken Rotisserie

*Fresh semi boneless ½ chicken basted in toasted garlic, rosemary and virgin olive oil. Served with oven roasted potatoes and pan gravy with honey glazed carrots*

\$21.95

## Chicken Florentine

*Fresh chicken breast stuffed under the skin with a mix of spinach, boursin cheese and sherried mushrooms. Served with a vermouth cream sauce risotto cheese croquette and sautéed green beans*

\$24.95

## Chicken Pesto

*Breast of chicken marinated in our house made pesto and dipped in seasoned bread crumbs. Sautéed till golden brown and tossed in our vibrant sundried tomato sauce. Served with penne tossed in a fresh Pomodoro sauce with sautéed zucchini*

\$22.95

## Country Chicken

*Down home cooking with braised chicken simmered in fresh vegetables served on a giant buttermilk biscuit with fresh cut vegetables, mashed potatoes and country black pepper gravy*

\$21.95

## Chicken Marsala

*Tender chicken sautéed in marsala wine, mushrooms and demi glaze with a touch of cream. Served with a rice pilaf and steamed broccoli*

\$22.95

## Brisket in Port Wine

*Slowly braised for tenderness and flavor served with a full complement and rich in flavored horseradish mashed potatoes and roasted Brussel sprouts*

\$24.95



*NJ Sirloin*

*Seasoned and seared sirloin served with our Bolo sauce, roasted red peppers and sherried vinegar, Dijon mustard along with red wine demi. Served with roasted potatoes and roasted root vegetables*

*\$25.95*

*Mel Rose Dinner*

*Slow roasted sirloin smothered in our delectable mushroom sauce served with toasted challah with garlic mashed potatoes and green beans*

*\$22.95*

*Sliced Filet*

*With béarnaise and a red wine glaze served with a famous au gratin potatoes and asparagus*

*\$32.95*

*New England Style Haddock*

*Center haddock filet is rolled in a vegetable grated mirepoix in Anthony's piers 4 Ritz cracker topping which seal the juices in. Baked and finished with a sherry butter sauce, rice pilaf and steamed broccoli*

*\$23.95*

*Grilled Pesto Salmon*

*In a sundried tomato sauce served with vegetable orzo and grilled seasonal vegetables*

*\$24.95*

*Grouper Francese*

*In a caper lemon butter sauce served with rice pilaf and asparagus hollandaise*

*\$28.95*

*Baked Stuffed Shrimp*

*Stuffed with blue crab meat served with a lobster butter sauce, orzo and snow pea sauté*

*\$28.95*

*Vegetarian Moussaka*

*Eggplant with Portobello mushrooms with red wine and shallot tofu burger simmered in cream then layered in Pomodoro and Italian cheese*

*\$18.95*

