

Astorhurst and La Casa Bella

Plated Dinners

Red Meats

Filet Mignon with Mushroom Cap
Beef Wellington
Prime Rib of Beef Au Jus
Sliced Beef Tenderloin of Beef with
Béarnaise or Bordelaise Sauce
Boston Strip Steak with Onion Frites
Steak Au Poivre
Beef Tournedos

(Tenderloin medallions atop garlic crostinis and breaded tomato slices. One topped with Bordelaise Sauce, one with Béarnaise Sauce; finished with grilled mushroom caps).

Herb Crusted Rack of Lamb

Dinner Entrees

The following plated entrees include individual mixed green salad with two dressings, choice of potato, choice of vegetable, fresh baked rolls and butter, assorted pastries, coffee, decaffeinated coffee and hot tea.

Poultry

Stuffed Chicken Breast with Wild Rice
and Poulet Sauce
Boneless Chicken Breast Marsala, Lemon, Piccata,
Parmesan, Florentine or Francaise
Roast Duck a L'Orange

White Meats

Boneless Breaded Pork Chops
Stuffed Roast Loin of Pork with
Apple-Cranberry Dressing
Herb Crusted Pork Tenderloin
Veal Piccata, Marsala, Parmesan,
Florentine or Francaise
Grilled Long Bone Veal Chop

Seafood

Boneless Breaded Pork Chops
Stuffed Roast Loin of Pork with
Apple-Cranberry Dressing
Herb Crusted Pork Tenderloin
Veal Piccata, Marsala, Parmesan,
Florentine or Francaise
Grilled Long Bone Veal Chop

Double Entrees

Beef Tenderloin and Boneless Chicken Breast
Beef Tenderloin and Grilled Salmon
Beef Tenderloin and Shrimp Scampi
Beef Tenderloin and Lobster Tail
Boneless Chicken Breast and Grilled Salmon