

## Entrées

Entrées anchor a meal. They are the “star,” with sides, starters and desserts as supporting players. Pick one ... or two ... or more and build your enttaining around them. These are a few of our favorites, but the real list is seemingly endless.

We often offer suggested sauces to serve on the side -- but our sauce repertoire is extensive, with world flavors, traditional “mother sauces” and every kind of drizzle and splash you can think of, so feel free to mix-and-match.

Not finding exactly what you’re looking for? No matter! We’ll create something unique for your event.

## Beef and Veal

### Marinated Grilled Beef Tenderloin

Served medium-rare and sliced, served with mustard horseradish sauce, on the side

### Lime and Garlic Marinated Flank Steak

With olive oil, lime, garlic, cilantro and parsley chimichurri sauce, on the side

### Pulled Barbecue Beef Brisket

With French rolls, mustard-horseradish sauce and extra barbecue sauce on the side

### Red Wine Braised Short Ribs

Tender, slow cooked, bone-in short ribs with vegetables, in a rich red wine sauce

### Osso Buco with Gremolata

Braised veal shanks with vegetables, white wine and broth, served with lemon zest, garlic and parsley gremolata

### Annabel’s Mom’s Bife Milanese

Tip Steaks, Pan-Fried, Milanese-Style with Fresh Chopped Tomato on Top

### Roast Red Wine, Onions and Garlic Beef Brisket

(Annabel’s Jewish style, with pan juices)

## Lamb and Pork

### Roasted Garlic Baby Lamb Chops

Yogurt cucumber sauce, on the Side

### Dijon and Crumb-Coated Baby Lamb Chops

Roasted medium-rare and served warm, with mustard horseradish sauce, on the side

### Roasted Marinated Lamb Chops with Spicy Peanut Sauce on the Side

Olive oil, garlic and spiced roasted lamb chops serve with our own peanut sauce on the side

### Braised Lamb Tagine

Moroccan Spices, Almonds and Raisins, served with Moroccan couscous, on the side

### Pulled, Barbecue Slow Roasted Pork Shoulder

Small Rolls and Barbecue Sauce on the Side

## Fish and Seafood

(While we serve many salmon dishes, many of our preparations can be used with other fish choices)

### Brown Sugar Hoisin Salmon

Whole fillet, quick roasted sweet and spicy with a hint of cayenne

### Maple Barbecue Salmon

Whole fillet, real maple syrup glazed with barbecue drizzle, with a hint of cayenne

### Blackened Salmon

Whole fillet topped with our own blackening rub and quick roasted

### Tomato, Olive and Capers Salmon

Whole fillet topped with kalamata olives, fresh tomatoes and capers with an olive oil drizzle

### Mustard Horseradish Salmon

Whole fillet topped roasted with our signature mustard-horseradish sauce

### Poached Salmon

Whole fillet poached in a flavorful bouillon and served chilled, with cucumber yogurt and dill sauce, on the side

### Pesto and Almond Roasted Salmon

Basil and garlic pesto rubbed salmon fill

### Wild Rice Coulibiac of Salmon

Pastry wrapped whole fillet of salmon, stuffed with a flavorful wild and brown rice mixture and served with Dijon dill sauce, on the side

### Fresh Salmon Cakes with Ginger Corn Relish

Fresh salmon, bell pepper, onion and garlic served with a flavorful corn, ginger and basil relish on the side

### Moqueca de Peixe

Hearty fish stew made with cod, coconut milk, onion, garlic, tomato, bell pepper and cilantro

### Seared Sesame Tuna

Sliced thin and served at room temperature with wasabi, lime aioli sauce, on the side

### Roasted Sea Bass with Curried, Yogurt, Lemon Sauce

Sea bass portions, brushed with olive oil and lightly seasoned, served with a light sauce, spooned over

### Roasted Red Pepper Shrimp

Olive oil, garlic, pepper flake and bell pepper marinated shrimp, flash roasted and serve with roasted red pepper aioli drizzle

### Garlic, Olive Oil and Parmesan Shrimp Kebabs

Olive oil and garlic marinated shrimp, skewered, sprinkled with fresh Parmesan cheese and flash roasted

### Cioppino

Fresh shellfish and salmon stewed with tomatoes and white wine broth

## Chicken and Other Fowl

### Grilled Marinated Boneless and Skinless Chicken Breasts

Our signature recipe, sliced into thin medallions and served with our own mustard horseradish sauce, on the side

### Chicken Milanese

Boneless and skinless chicken breasts, dredged in panko and pan-fried and served with chunky, fresh tomato sauce

### Chicken Francese

Boneless and skinless chicken breasts, dipped in an light egg batter, browned in olive oil and served with a light lemon sauce

### Lemon Chicken with Capers

Boneless and skinless chicken breasts, dredged in flour before and browned in olive oil and served with a light lemon sauce

### Braised Chicken Breasts with Artichokes, Olives and Lemon

Kalamata olives and artichoke hearts are highlights; served sprinkled with parsley in white wine sauce

### Curried Chicken or Turkey

A flavorful stew with apples, raisins and almonds, coconut milk and cilantro (optional), served with fresh Basmati rice with peas

### Pulled Barbecue Chicken

Shredded chicken, slow cooked with barbecue sauce and served with small rolls and extra barbecue sauce, on the side

### Peanut Chicken Satays

Peanut marinated chicken skewers garnish with scallions and cilantro and served with spicy peanut sauce, on the side

## Vegetarian

### Vegetarian Shepherds Pie

A layered casserole made with whipped potatoes, sliced eggplant, spinach, carrots and more

### Ricotta, Spinach and Roasted Red Pepper Frittata

An Italian baked omelet served warm or at room temperature

### Vegetable Tagine

A hearty stew made with carrots, cauliflower, sweet potatoes and other vegetables, with Moroccan spices and served with Moroccan couscous

### Vegetarian Feijoada

Brazilian black bean stew with onions, carrots, tomato and garlic, served with white rice, and vinegared onion salsa

### Spinach and Feta “Meatballs”

Spinach, egg, feta cheese spheres, dredged in panko and baked, served on skewers

### Mushroom Pasta

Penne pasta, with sautéed mushrooms, onions, garlic and a touch of cream, served with fresh Parmesan cheese, on the side

### Pasta Puttanesca

Penne pasta with a spicy sauce of tomato, olives, capers and garlic, and served with fresh Parmesan cheese, on the side