

Renée Kelly's

Plated Entrees

All entrees are served with a salad:

Mixed Greens, Sliced Cucumbers, Tomatoes, Spun Carrots & Croutons with Ranch & Balsamic Dressing on the Side



Herb Rubbed Beef Tenderloin Filet topped w/ Wild Mushroom & Cippolini Onion Ragout, served w/ Sautéed Asparagus, Dauphinoise Potatoes, all finished with Vin Merchant **\$40.95 pp**



Grilled Strip Steak served w/ Roasted Potatoes, Sautéed Broccoli & Creamed Corn with Leeks accompanied by Caramelized Onion Glaze **\$34.95 pp**



Herbed Marinated Chicken Breast served w/ Brown Rice, Sautéed Haricot Verts & Finished with a Citrus Buerre Blanc & garnished w/ Tomato Concasse **\$26.95 pp**



Fontina Cheese & Spinach Stuffed Chicken Breast served w/ Sautéed Broccoli & Roasted Fingerling Potatoes & Cream Sauce **\$31.95 pp**



Pecan Crusted Chicken Breast lightly seared to golden brown served w/ Sautéed Haricot Verts, Whipped Potatoes garnished w/ Roasted Root Vegetables & Completed with Cranberry Vin Merchant **\$31.95 pp**



Seared Salmon Served w/ Wild Rice Blend, Sautéed Broccoli garnished w/ Carrots, pulled together with Lime Buerre Blanc **\$31.95pp**



Pan-Seared Sea Scallops w/ Whipped Potatoes, Sautéed Asparagus & Lemon Caper Butter Sauce garnished with Golden Leeks **\$32.95 pp**



Beef Tenderloin Filet & Herbed Marinated Chicken Breast Duo served w/ Sautéed Haricot Verts, Wild Mushroom & Cippolini Onion Ragout, Truffle Whipped Potatoes finished w/ Vin Rouge **\$36.95 pp**



Seared Salmon Filet & Beef Tenderloin Filet Duo served with Dauphinoise Potatoes, Sautéed Broccoli finished w/ Citrus Buerre Blanc & Vin Merchant garnished with Tomato Concasse **\$38.95 pp**



Gluten Free, Vegetarian and Special Dietary Needs Menus are available.

Non-alcoholic beverages are included in these prices.

Tax is not included.

All pricing subject to change with fluctuating market.

Personal menus can be created for an additional charge.

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Dessert Selections

Chocolate Ganache Cake



Berry Mousse



Lemon Cake



Tiramisu



Chocolate Molten Cake



Seasonal Fruit Tartlet



Classic Cheese Cake



Raspberry Bavarian Mousse with Fresh Raspberries accompanied with Basil Sorbet (seasonal)



Blueberry Brioche with Vanilla Custard (seasonal)



Key Lime Tartlets with Graham Cracker Crust



Pumpkin Cheesecake with Pecan Praline and Crème Anglaise garnished with Berry Jus



Flourless Chocolate Torte



Chocolate Bread Pudding with Bourbon Peacn Praline



Pear and Apple Encased in Brown Sugar Crust with Meringue and Cranberry Sauce



Cran-Apple Crisp with Vanilla Custard

\$6.95 pp

Trio of Desserts: chocolate Molten Cake, Champagne Sorbet with Fresh Seasonal Berries with Cardamon



Trio of Desserts: Flourless Chocolate Torte, Berry Crisp and Vanilla Cheese Cake

\$7.95 pp

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