



## Hot Chafing Dish - Main Courses

### **Beef Tenderloin**

sliced, served with Horseradish Cream Sauce and/or Bearnaise Sauce

### **Beef Tenderloin and Mushrooms**

wrapped in puff pastry

### **Vermont Maple Spiral Ham**

### **Turkey Breast with Cranberry Relish**

### **Turkey Breast Florentine**

Turkey Breasts stuffed with Spinach

### **Beef Bourguignon**

French Stew - Beef, Onions, Bacon, Carrots,  
Mushrooms in a Burgundy Wine sauce

### **Eggplant Rollatini**

Eggplant slices stuffed with ricotta cheese in a tomato sauce

### **Baked Ziti**

Ziti pasta with ricotta/mozzarella cheese and a tomato sauce

### **Sausage, Peppers and Onions**

### **Tri-Colored Tortellini Alfredo**

Green, Red and White Tortellini in a Cheese sauce

### **Jambalaya**

Spicy rice dish from New Orleans with Sausage, Ham and Shrimp

### **Poached Salmon with Lemon Dill Sauce**

### **Salmon Wellington**

Salmon wrapped in puff pastry

**Lasagna**

pasta layered with ricotta cheese and tomato sauce,  
topped with mozzarella cheese - baked

**Lemon Chicken**

Boneless Chicken Breasts sautéed and served  
in a delicate lemon/butter sauce

**Chicken Parisienne**

Boneless Chicken Breasts stuffed with Brie Cheese  
and Proscuitto, Dijon Mustard then wrapped in a Puff Pastry and baked

**Tuscan Chicken**

Boneless Chicken Breasts sautéed in a delicate  
butter/white balsamic/mustard sauce and topped with diced tomatoes

**Boursin Stuffed Chicken**

Boneless Chicken Breasts stuffed with Boursin  
Cheese/Parmesan/Juliened Carrots - delicate breadcrumb crust

**Turkey Breasts Roulade**

with Crimini, Porcini and Pancetta - Boneless Turkey Breasts stuffed with  
Crimini/Porcini Mushrooms and Pancetta (Italian Bacon)