

Dinner Entrees

(Dinner rolls and butter, salad, vegetable, starch, dessert, freshly brewed coffee and specialty teas will accompany all entrees)

APPETIZERS

Italian Wedding Soup
\$3.00

Windows Red Pepper Bisque
\$3.25

Crab and Shrimp Cake
With Roumelade Sauce
\$4.75

Jumbo Shrimp Cocktail
\$7.25

BEEF

Fresh Herb Crusted Prime Rib for Beef with Rosemary Au Jus
\$32.95

Garlic Roasted Medallions of Beef Tenderloin
(Choice of sauce: Madeira -or- Béarnaise)
\$35.95

Petite Filet Mignon with Maytag Bleu Cheese with Wild Mushroom Madeira Sauce
\$36.95

POULTRY

Grilled Chicken Vinaigrette
Grilled Chicken Breast marinated in Balsamic Vinaigrette topped with Fresh Tomato
Relish
\$29.25

Grilled Chicken Paillard
Grilled Chicken smothered with Roasted Red Peppers, Capers, and Black Olives
with a Fresh Herb and Garlic Cream Sauce
\$29.75

Capri Chicken
Lightly Breaded Chicken Breasts topped with Fresh Diced Tomatoes, Artichoke
Hearts
\$29.95

Chicken St. John
Sautéed Chicken Breast with Shitaki Mushrooms topped with Shrimp and Fresh
Basil Cream Sauce
\$31.95

VEGETARIAN

Pasta Rotello
Tri-colored Pasta rolled with Fresh Spinach and Ricotta Cheese topped with Salsa
Rosa
\$26.95

Eggplant Parmesan
Breaded Eggplant in a rich Tomato Sauce with Parmesan Cheese
\$26.95

SEAFOOD

Baked Halibut
With Tomatoes, Artichoke Hearts, White Wine, Oregano and Garlic
\$30.95

Blackened Grouper Filet
With Diced Tomatoes & Lemon Butter Sauce
\$30.95

Pan Seared Atlantic Salmon
With Shiitake Mushroom and Shallots in a Madeira Wine Sauce
\$31.95

Salmon Rockefeller
Topped with Spinach, Crabmeat and Fresh Mozzarella in a Garlic Cream Sauce
\$32.95

Classic Sea Bass
Fresh Filet of Sea Bass topped with a Lobster Bisque Sauce
\$34.95

Salads (Please select one)

Signature Salad: Mixed Greens with Strawberries, Mandarin Oranges and Caramelized Walnuts

Wild Field Greens: Yellow and Red Pepper, Cherry Tomatoes, Gorgonzola Cheese and Walnuts

Windows Classic Caesar Salad

House Trio: Romaine, Radicchio, Endive with Grape Tomatoes and Red Onion

Spinach Salad: Maytag Bleu Cheese, Caramelized Onions and Bacon

Starch (Please select one)

Smashed Redskin Potatoes with White Cheddar Cheese

New Potatoes with Lemon and Dill

Wild Rice with Dried Cranberries

Saffron Rice Pilaf

Garlic Whipped Potato Nests

Vegetables (Please select one)

Broccoli Florets

Green Beans with Red Pepper and Dill

Zucchini and Yellow Squash

Steamed Baby and Snow Peas

Asparagus (seasonal availability)

Desserts (Please select one)

Tiramisu
Turtle Cheesecake
Chocolate Irish Cream Cake
Cheesecake with Raspberry Sauce
Crème Brulee Cheesecake
Fresh Strawberries with Sabayon Sauce (Seasonal availability)

Executive Dinner Buffet

Accompanied by Rolls and Butter, freshly Brewed Coffee and Specialty Teas

Grilled Chicken Vinaigrette
Chicken Marsala
Capri Chicken
Tilapia Piccata
Eggplant Parmesan
Baked Salmon with Madeira Wine Sauce
Herb Crusted Prime Rib of Beef with Rosemary Au Jus (chef-carved)
New York Strip Steak (Chef-carved)

Select two entrees - \$32.95
Select three entrees - \$34.95

Blacken Pork Tenderloin with Apricot Salsa- \$3.75 per guest, additional
Chef-carved Garlic Roasted Beef Tenderloin - \$6.95 per guest, additional

Salad (please select one)

Signature Salad: Mixed with Strawberries, Mandarin Oranges and Caramelized Walnuts

Windows Classic Caesar

Wild Field Greens: Yellow & Red Pepper, Cherry Tomatoes, Gorgonzola and Walnuts

Italian Mixed Greens with Sliced Boccini Mozzarella, Roasted Red Peppers & Tomatoes

Mixed Greens with Dried Cranberries, Crumbled Bleu Cheese & Caramelized Walnuts

Starch (Please Select Two)

Baked Potato with Butter & Sour Cream
New Potatoes with Lemon and Dill
Pasta Marinara -or- Pasta with Garlic, Olive Oil, Diced Tomatoes and Herbs
Rice Pilaf
Wild Rice with Dried Cranberries

Vegetable (Please select one)

California Medley

Green Beans with Red Pepper and Dill

Steamed Baby Carrots and Snow Peas

Marinated and Grilled Red Pepper, Zucchini and Yellow Squash

Asparagus with Tomato Relish (seasonal availability)

Broccoli Florets

Dessert Table

Chef's selection of Deluxe Finger Pastries

Fresh Seasonal Fruit and Berries