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*k MENU ITEMS*

**Salad Options**

**Strawberry Spinach Salad**

With Roasted Pecans, Dried Cranberries, Crumbled Blue Cheese

and Fresh Sliced Strawberries Tossed with a Raspberry Vinaigrette

**Tropical Salad**

Mixed Greens Topped With Toasted Almonds, Diced Pineapple, Blueberries, Seasonal Fruit With a Honey-Lime Dressing

**Dinner Salad**

Organic Spring Mix, Shredded Mixed cheese, Tomatoes, & Cucumbers

**Caesar Salad**

A traditional Caesar with Romaine lettuce, Homemade Croutons,

Parmesan Cheese Tossed In Caesar Dressing

**Southwestern Caesar Salad**

with Hearts of Romaine, Cherry Tomatoes, Red Onion, Black Beans, Smoked Cheddar Cheese and Tri Colored Tortilla Strips tossed in Chipotle Caesar Dressing

**Cucumber, Tomato & Onion Salad**

Diced Cucumber, Flavor Bomb Cherry Tomatoes, Red Onion,

In a Light Creamy Dressing, Sprinkled with Fresh Dill

**Bowtie Bacon Ranch Salad**

Bowtie Pasta with Tomatoes, Cucumbers, Green Sweet Peas, & Diced Peppers

**Pasta Salad**

Tri Colored Fusilli with Diced Peppers, Cucumbers, Kalamata Olives, Black Olives, Tomatoes, Red Onion, In A Creamy Homemade Dressing

***Please let us know if you are looking for a specific item, we tailor all menus.***

***Ask us about theme menu’s as well.***

*Please contact Stacey at 772-678-1875*

*Or Email to SNLEVENTSFL@GMAIL.COM*

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**Entrée’s Options:**

**Creamy Tuscan Garlic Chicken**

With Fresh Spinach & Sundried Tomatoes in a Cream Sauce

**Chicken Florentine**

Baked Chicken In a Creamy Spinach Sauce, Served with Fresh Herbs

**Southwestern Chicken**

SeasonedBaked Chicken Breasts with Black Beans Topped

with Monterey Jack Cheese, Salsa, Sour Cream, & Chives

**Creamy Lemon Garlic Chicken**

Seasoned & Floured Chicken Breast with a Fresh Garlic, Lemon Light Cream Sauce

**Chicken Marsala**

With An Amazing Marsala Wine & Mushroom Sauce

**Chicken Piccata**

Topped With a Fresh Lemon Juice, Capers, and White Wine

**Grilled Teriyaki Chicken**

Boneless Chicken Thighs Marinated in Teriyaki Sauce & Grilled.

**Country BBQ Chicken**

Grilled BBQ Chicken Breasts, Drum Sticks Or Thighs

**Pulled BBQ Pork**

**Grilled Pork Tenderloin**

With a Maple Bacon Glaze, Mojo, or Teriyaki Sauce

**Baked Brown Sugar Glazed Ham**

**Oven Roasted Breast Turkey**

Served with Turkey Gravy

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**Beef Options**

**Seasoned and Herb Roast Beef** Served With a Horse Radish Cream Sauce & Brown Gravy.

**(add $75.00 for chef carving station) (add $4.00 per person)**

**Filet Medallions-** With a Mushroom Gravy or a Red Wine Sauce (**add $5.00 per person**)

**Beef Brisket** Slow Cooked Succulent Beef Brisket **(add $6.00 per person)**

**Seasoned Prime Rib-** With Au Jus & Horseradish **(Add $13.00 per person)**

**Seafood Options**

**Mahi Mahi** w/Choice Of a Creamy Lemon Butter Sauce, Pineapple Mango Salsa, Or a Caper Sauce

**Baked Salmon** With a Creamy Lemon Dill Sauce Sauce or a Balsamic Honey Glaze

**Fresh Seasonal Fish-** Baked, Sauteed or Grilled

**Pasta Options**

**Chef’s Meat Lasagna**

Chef’s Beef Lasagna With Ricotta, Mozzarella & Parmesan Cheese

**Four Cheese Baked Ziti**

**Vegetarian Pasta**

with Rigatoni, Mushrooms, Capers, Artichoke Hearts,

Kalamata Olives, In a Light Red Sauce

**Choice of Pasta**

with Butter Caper Sauce

**Starches & Vegetables**

Three Cheese Baked Macaroni & Cheese

Roasted Rosemary Potatoes

Garlic Mashed Potatoes

Green Beans Almandine

**S&L Signatures Veggies**-Roasted Zucchini, Squash & Bell Peppers

Assorted Fresh & Seasonal Fruit Display

Brown Sugar Baked Beans

White, Pilaf, Brown or Yellow Spanish Rice

Red or Black Beans & Rice

Loaded Mashed Potatoes

Green Bean Casserole

Macaroni Salad Red

Potato Salad w/ Egg