

## *Chicken*

Almond Crusted Chicken with White Grape Sauce  
Chicken Breast with Black Olive Mousse on Tomato Cream Sauce  
Chicken Breast with Brie, Almonds and Apricots  
Chicken Breast with Ham and Cheese with Tomato Wine Cream Sauce  
Chicken Breast with Prosciutto, Asparagus and Fresh Mozzarella with Smoky Tomato Sauce  
Chicken Breast Sardou  
Chicken Charon  
Chicken Copenhagen  
Chicken Diane  
Chicken Francaise  
Chicken Marsala  
Chicken Oscar  
Chicken Roulade with tomatoes, mushroom, apricots, and golden raisins with gran marnier sauce  
Chicken Sate  
Cornmeal Crusted Chicken with Creole Mustard Sauce  
Crabmeat Stuffed Chicken Breast  
Grilled Chicken Breast with Assorted Salsas  
Grilled Chicken Breast with Espresso Sauce  
Lemon Chicken  
Lime Ginger Glazed Chicken Breast  
Parmesan Crusted Chicken Breast with Slow Roast Cherry Tomato Relish  
Rolled Chicken Breast with Prosciutto, Asparagus and Fresh Mozzarella  
Sliced Spinach and Mushroom Stuffed Chicken Greenbriar

## *Beef*

Beef Bourguignon  
Beef Paprikas  
Beef Stroganoff  
Beef Tenderloin Au Poivre  
Beef Tenderloin with Emeril's Worcestershire Sauce  
Beef Tenderloin Kabobs with Peanut Chipotle Sauce  
Beef Tenderloin Stuffed with Roasted Red Pepper and Olive Paste  
Beef Tenderloin Steak Diane

Beef Tenderloin with Warm Horseradish Sauce  
Braised Beef Shanks  
Braised Short Ribs  
Carved Beef Tenderloin with Mushroom Madeira Sauce  
Coriander Crusted Beef Tenderloin with Pinot Noir Sauce  
Grilled Flank Steak with Tequila Marinade and Cherry Tomato Relish  
Grilled Flank Steak with Chutney Bourbon Glaze  
Grilled Skirt Steak with Thai Sauce  
Lobster Stuffed Beef Tenderloin with Béarnaise Sauce  
Pancetta Studded Beef Tenderloin  
Porcini Crusted Beef Tenderloin  
Prime Rib  
Sesame Teriyaki Flank Steak  
Skirt of Flank Steak with Chimichurri

### *Lamb*

Baby Lamb Chops with Vinegar Sauce or Jalapeno Mint Jelly  
Baby Racks of Lamb with Mustard Herb Crust  
Grilled Baby Racks of Lamb with Rosemary Fig Sauce  
Lamb Shanks with Cabernet and Prunes  
Lamb Shanks with Fennel, Tomato, Turnip and Carrots  
Lamb Shanks with Green Olives and Apricots  
Leg of Lamb with Salsa Verde  
Leg of Lamb with Wild Mushrooms and Greens

### *Pork*

Chili Rubbed Pork Tenderloin with Apricot Ginger Glaze  
Grilled Pork Tenderloin with Pablano Sauce  
Grilled Pork Tenderloin with Peach Barbeque Sauce  
Mustard Marinated Pork Tenderloin with Dried Cherry Salsa  
Port Tenderloin with Tri Pepper Jam  
Roast Pork Tenderloin with Kumquat Jalapeno Marmalade  
Walnut, Spinach and Feta Stuffed Pork Tenderloin



## *Veal*

Carved Leg of Provimini Veal  
Veal Roulade with Greek Filling  
Veal Shanks  
Veal Tenderloin Stuffed with Peppers, Goat Cheese and Basil

## *Fish*

Almond Crusted Salmon with Lemon and Leek Cream  
Bacon Wrapped Monkfish with Buerre Rouge  
Basil Shrimp Sauté  
Charred Tuna with Tomato Vinaigrette  
Cod Wrapped in Rice Paper with Shitake and Oyster Mushroom Sauce  
Crab or Lobster Macaroni and Cheese  
Crabmeat Stuffed Giant Shrimp  
Crabmeat Stuffed Sole or Flounder  
Fillet of Sole with Spinach and Salmon Mousse with Champagne Sauce  
Flounder Francaise  
Grilled Salmon with Peach Bourbon Barbeque Sauce  
Herb Seared Tuna with Caponata and Warm Lemon Crème Fraiche  
Pad Thai  
Poached Salmon with Dill Cucumber Sauce  
Salmon Roulade with Basil and Hollandaise  
Salmon Roulade with Kalamata Olive and Orange Relish  
Sea Bass with Parmesan Crust with Tomatoes, Capers and Olives  
Sea Bass Veracruzana  
Seared Tuna with Mango and Black Bean Salsa  
Sole Veronique  
Sole wrapped Asparagus with Orange Hollandaise  
Spice Crusted Salmon with Lime Orange Salsa  
Stripped Sea Bass with Swiss Chard, Chestnut and Pomegranate Vinaigrette  
Tuna Au Poivre  
Whole Seared Fishes with Charred Jalapeno Vinaigrette