

# Terra Cotta

## TRADITIONAL PLATED MENU 2019

### SALADS *(select one)*

Gardener's Greens Salad  
 Caesar Salad  
 Caprese Salad  
 Greek Salad  
 Spinach Salad  
*w/ many toppings available*

### VEGETABLE *(select one)*

Grilled Vegetable Medley  
 Green Beans with garlic  
 Broccoli au Gratin  
 Carrots *Honey Glazed or Buttery*  
 Roasted Cauliflower  
*w/ toasted Breadcrumbs & Raisins*  
 Sautéed Brussels Sprouts

### SIDE DISH *(select one)*

Twice Baked Potato, Regular or Sweet  
 Garlic Mashed Potatoes  
 House Roasted Potatoes  
 Scalloped Potatoes  
 Classic Wild Rice  
 Mushroom Risotto Cakes  
 Oven Roasted Sweet Potato

Soup course available

### ENTRÉE SELECTIONS

#### Combination Meals

Duo Plate..... *Filet Mignon & Choice of Chicken Entree*  
 Trio Plate ..... *Choice of Chicken Entree, Petite Filet Mignon & Shrimp or Scallops*

#### Chicken

Chicken Terra Cotta.....*chicken medallions topped with seasoned spinach, roasted red peppers & mozzarella*  
 Confluence Chicken... *breaded chicken breast stuffed with fresh herbs, cream cheese & julienne vegetables, finished with a cardamom-ginger cream sauce & highlighted with fresh basil oil*  
 Chicken Piccata..... *sautéed in a light lemon, butter & white wine sauce with capers*  
 Chicken Caprese.....*breaded chicken breast topped with roma tomatoes, mozzarella cheese & basil*  
 Chicken Marsala..... *sautéed with mushrooms & marsala wine*  
 Chicken Parmesan..... *breaded & topped with Romolo's homemade sauce & fresh mozzarella*  
 Chicken Romolo..... *spinach, mushrooms & ricotta, topped with an Alfredo sauce*  
 Chicken Cordon Bleu.....*stuffed with ham & Swiss cheese, breaded & topped with hollandaise sauce*  
 Chicken Romano..... *breaded chicken breast topped with prosciutto, Swiss cheese & roasted red peppers*  
 Stuffed Chicken Breast ...*breaded & stuffed with broccoli, rice & cheese, topped with hollandaise sauce*  
 Greek Stuffed Chicken..... *stuffed with spinach, feta cheese, oregano & lemon*  
 Marinated Grilled Chicken Breast .....*Teriyaki, Dijon or Italian Style*

#### Meat

Prime Rib of Beef... .. *slow roasted & served with au jus* 10 oz or 12 oz  
 Filet Mignon..... *the most tender of cuts*  
 NY Strip Steak.....*seasoned & grilled to perfection, sauces available*  
 Greek Tenderloin.....*broiled with lemon & oregano, topped with spinach & feta*  
 Greek Stuffed Pork Loin.....*stuffed Greek style with spinach, feta cheese, oregano & lemon*

#### Seafood

Chilean Sea Bass.....*in a light lemon & wine sauce*  
 Grilled Salmon or Stuffed Salmon.....*dill cream sauce, teriyaki sauce or hollandaise sauce*  
 Shrimp Scampi.....*sautéed in garlic butter & white wine, served over pasta*  
 Stuffed Sole ..... *with shrimp & crab, drizzled with hollandaise sauce*  
 Mahi Mahi .....*marinated in extra virgin olive oil & lemon and topped with fresh mango salsa*  
 Ahi Tuna... ..*seared with black & white sesame seeds, served with wasabi & soy sauce on side*

#### Pasta

Penne ala Vodka.....*featuring our homemade spicy vodka sauce*  
 Penne with Creamy Pesto.....*featuring our homemade creamy basil pesto*  
 Penne Terra Cotta .....*spinach, roasted red peppers in Alfredo sauce*  
 Vegetable Lasagna, Eggplant Parmesan or Stuffed Shells

All weddings are dinner pricing regardless of serve time. All food and beverage prices are subject to service charge and sales tax. Prices are subject to change. Ask about weeknight discounts.