

SMITTY'S Dinner Menu

Appetizers

Crab and Spinach Strudel with Lemon Fennel Sauce

Garlic Spinach and Feta Cheese wrapped in Phyllo Dough

Wild Mushroom Polenta Tower with Port Veal Reduction

Baked Vegetable Polenta with Sauce of the Day

Cold Poached Salmon with Cucumber Dill Sauce

Bay Leaf and Black Pepper Poached Shrimp on Bed of Lettuce served with Lemon and

Cocktail Sauce

Puree of Cauliflower

New England Clam Chowder (8 guest minimum)

Hot Leek and Potato Puree or Chilled Vichyssoise

Zucchini Roasted Red Pepper Soup

Black Bean Puree with Sour Cream and Green Onions

Salads

Mixed Baby Greens with Fresh Fruit, Herbs, Cucumber and Tomato served with your Choice of Dressing: Blue Cheese, French or one of our Vinaigrettes which include Maple, Orange Mango Macadamia Nut, Raspberry Walnut, Passion Fruit

Traditional Caesar with Romaine Hearts

Entrées - Poultry

Marsala

Breast of Chicken with sautéed Wild Mushrooms in Marsala Chicken Stock Reduction

Picatta

Breast of Chicken served with White Wine Lemon Caper Butter Sauce

Roasted Chicken

Half of Chicken roasted with Fresh Herbs and Seasonings

Schnitzel Style

Breast of Chicken pounded thin, breaded and sautéed with Brown Butter served with Lemon and Cranberries

Stuffed Chicken

Breast of Chicken stuffed with Avocado and Sweet Peppers served with Lime Ginger Cream Sauce

Roasted Cornish Game Hen

Whole Roasted Cornish Game Hen stuffed with Sweet Basil Cous Cous served with Pear Brandy Sauce

Entrées - Beef

Choice Cut - Filet Mignon, New York Strip Sirloin or Boneless Rib Eye with Sauce of Choice: Diane (Sautéed Mushrooms in a Brandy Veal Reduction Cream Sauce), Port Veal Reduction, Three Peppercorn Red Wine Veal Reduction

Madagascar

Thin cut roasted New York Strip Loin with Crushed Black Peppercorn Red Wine Veal Reduction Cream Sauce

Schnitzel

Lightly pounded New York Strip Sirloin or Boneless Rib Eye with Red Wine Veal Reduction topped with Fried Onions

Entrées - Pork

Oscar

Lightly pounded Loin Strip stuffed with Crab and Asparagus served with Hollandaise Sauce

Raspberry Filet

Pounded Filet Mignon Medallions with Raspberry Dijon Veal Reduction and Fresh Raspberries

Schnitzel Style

Filet Mignon pounded thin, breaded and sautéed with Brown Butter served with Lemon and Cranberries

Entrées - Lamb

Rack

Fresh Herb and Dijon Breadcrumb crusted Roasted Rack served with Pecan Mint Pesto and Sweet Onion Relish

Stuffed

Boneless Leg stuffed with Spinach, Herbs, Feta Cheese served with Pecan Mint Pesto and Sweet Onion Relish

Seafood

Ahi

Quickly seared served with Ginger Soy Sauce and Wasabi Aioli

Dover Sole

Baked Filet with Shrimp, Scallop and Fresh Seafood stuffing served with Shrimp Sauce

Salmon

Baked, Grilled or Poached with Choice of Fresh Fruit Salsa or Citrus Ginger Cream sauce

Salmon en Croute

Filet wrapped with Sweet Basil Rice in Puff Pastry served with Dijon or Raspberry White Wine Butter Sauce

Scallops

Sautéed in White Wine Lemon Garlic Butter or Lemon Brown Butter Vinaigrette

Shrimp Scampi

Shrimp sautéed in Garlic, White Wine and Lemon Butter served over your choice of Rice or Pasta

Swordfish

Baked or Grilled Swordfish Steak served with Fresh Fruit Salsa

Note: Seafood selection based on availability of fresh seafood.

Entrées - Pasta

Frutti di Mare

Shrimp, Scallops and Fresh Seafood sautéed with Fresh Basil, Garlic, Lemon, White Wine, Tomatoes and Olive Oil served over Fresh Fettuccini

Carbonara

White Wine, Garlic, Cream Sauce with Coarse Black Pepper, Bacon and Prosciutto over Fresh Fettuccini

Fettuccini Alfredo

Classic White Wine, Garlic and Cream Sauce over Fresh Fettuccini

Pasta Primavera

Sautéed, Baked or Grilled Vegetables over Fresh Angel Hair tossed in Olive Oil with Pine Nuts, Fresh Basil, Sun Dried Tomatoes

Entrées - Vegetarian

Portobello Mushroom Pie

Blend of Mushrooms, Leeks and Potatoes in Homemade Pie Crust

Seasonal Medley

An assortment of vegetables including broccoli stuffed tomato and other fresh seasonal vegetables

Baked Vegetable Polenta Pie

Layers of Seasonal Vegetables and Polenta served with Sauce of the Day

Eggplant Parmigiana

Eggplant Rounds topped with Parmesan served with Marinara Sauce and Grated Cheeses

Desserts

Apple Strudel

Chocolate Mousse

Chocolate Blueberry Cake

Fresh Fruit Crepes

Celebrate with Creative Cuisine in Your Home.

Please feel free to fax your reservation to Chef Smitty at 530.548.7302

Name: _____

Preferred Telephone Number (for confirmation and clarification): _____

Address: _____

Event Date and Dining Time (please include month and date): _____

Menu Selection

Appetizer: _____

Salad (circle one): Mixed Greens or Caesar

Entrée: _____

Dessert: _____

Special Notes / Questions: