

Plated Dinner Entrées

All Dinners include Dinner Rolls & Whipped Butter with a Beverage of Coffee & Iced Tea

Filet Mignon \$28.95

8 oz. Filet Mignon prepared medium and accompanied with Bordelaise Sauce

Veal Osso Buco \$30.95

Pan Seared & Slowly Roasted Veal Shank Smothered with Julienne Vegetables in a Veal Demi Glaze

Prime Rib of Beef \$25.95

Slow Roasted to Perfection Adorned with Natural Au Jus & Creamy Horseradish

Grilled Flat Iron \$23.95

8oz Steak Served Medium

Beef Tenderloin \$27.95

Sliced Tenderloin of Beef, prepared medium, with a Port Wine Demi Glaze

Chicken Basiline \$21.95

(Brandeis Signature Item)

Chicken Breast stuffed with a fresh Mousse of Basil, Chives & Parmesan Cheese served with Velouté Sauce

Grilled Chicken \$20.95

A Grilled Boneless Breast of Chicken Served with a Choice of Sauce: Piccata, Marsala, Sun-dried Tomato & Basil, Teriyaki Glaze, or a Mango Cilantro Salsa

Fully Loaded Stuffed Chicken Breast \$21.95

A Lightly Breaed Breast of Chicken Stuffed and Baked with: Bacon, Green Scallion, Garlic, Cheddar Cheese & Cream Cheese

Florentine Stuffed Chicken \$21.95

With a Spinach & Garlic Cream Cheese served with a Sun-dried Tomato & Basil Sauce

Grilled Bacon Wrapped Turkey Tenderloin \$21.95

Grilled Turkey Tenderloin wrapped with Bacon served with a Fresh Herb & Dijon Glaze

Encrusted Pork Tenderloin \$21.95

Slow Roasted with Fresh Herbs and Dijon Served with a Shitaki Mushroom & Leek Compote

Roasted Pork Loin Rosti \$21.95

Center Cut Pork Loin Slow Roasted and Stuffed with Sweet Bing Cherries and Red Apples served with a Sweet Mustard Demi Glaze

Baked Salmon \$25.95

A Moist Fillet of Salmon Encrusted with Seasoned Parmesan and Baked to a Flaky Perfection Served with a Roma Tomato and Basil Topinade

Broiled Salmon \$25.95

Broiled Fillet of Salmon accompanied with a Lemon Dill Sauce

Polynesian Encrusted Tilapia \$23.95

Tilapia Encrusted with Breadcrumbs and Coconut served with Pineapple Chutney

Mediterranean Shrimp Pasta \$25.95

Marinated Grilled Shrimp tossed with Angel Hair Pasta and Fresh Parmesan

Combination Plate of Grilled Flat Iron Steak with one of the following:

Grilled Chicken Breast: \$25.95

Garlic Lime Shrimp: \$28.95

Stuffed Chicken Breast: \$25.95

Salmon Fillet: \$28.95

Combination of Sliced Beef Tenderloin with one of the following:

Grilled Chicken Breast: \$28.95

Garlic Lime Shrimp: \$30.95

Stuffed Chicken Breast: \$28.95

Salmon Fillet: \$30.95

SALAD SELECTIONS:

Please select one of the following:

Thunderbird Classic

Iceberg Lettuce, Tomatoes, Bacon, Green Scallions & Bleu Cheese Crumbles in our own Dressing

Caesar

Romaine, Parmesan Cheese & Herb Croutons with our own Caesar Dressing (Anchovies Optional)

Ultimate Spinach Salad

Spinach, Bacon, Croutons, Tomato, Green Onions, Chopped Eggs and Herb Dressing

Mixed Garden Greens

Iceberg and Romaine Lettuce with an array of Fresh Vegetables Topped with your choice of Dressing

Casablanca Salad

Bibb Lettuce with Hearts of Palm, Mandarin Oranges, Sliced Almonds and Strawberries Drizzled with a Raspberry Vinaigrette Dressing

Original Greek Salad

Baby Spinach and Romaine Leaves Tossed with Diced Cucumber, Red Onion, Tomato and Feta Crumbles with a Herb Vinaigrette

PASTA, POTATO, RICE SELECTIONS:

Please select one of the following:

Layered Anna Potatoes Au Gratin Potatoes Garlic Mashed Potatoes Pepper Jack & Chive Yukon Gold Wedges Herb Roasted Baby Potatoes White Rice Pilaf Orzo Gratin Blended Wild Rice Pilaf

VEGETABLE:

Our Chef will Select a Seasonal Steamed Vegetable to Compliment Your Meal.

DESSERT:

Choose any one selection from the Dessert Menu for an Additional Cost.

If less than 25 guests a \$20.00 service fee will be applied

Please add 20% service charge and current tax - Gratuity is at your discretion