

Entrée Selections

Chicken Entrees

Prosciutto and Sage ~ Pan Seared boneless, skinless, breast wrapped with thinly sliced imported Prosciutto and Fresh Sage. Finished with a light Beurre Blanc Sauce. Gruyere Potato Gratin Diamonds ~ Roasted Asparagus Spears **\$32/Person**

Portabella Marsala ~ Boneless, skinless, breast sautéed with sliced Portabella Mushrooms with just a touch of cream. Parsnip and Chive Duchess Potatoes ~ Haricot Vert and Baby Top Carrots **\$29/Person**

Parmesan Crusted ~ Boneless, skinless breast with a light, crispy, Reggiano Parmesan crust, served over home made Fresh Basil Marinara. Creamy Porcini Orzo ~ Roasted Meyer Lemon Zucchini **\$27/Person**

Mediterranean Roulade ~ Boneless, skinless, breast marinated in fresh Thyme and Olive Oil, with Roasted Red Peppers, Fresh Baby Spinach and Fresh Mozzarella in Phyllo. Roasted to a golden brown and served in slices. A unique and colorful presentation. Toasted Almond Pilaf ~ Roasted Asparagus **\$28/Person**

Seafood Entrees

Ginger Soy Roasted Salmon ~ Finished with Ponzu. Orzo with Roasted Seasonal Vegetables ~ Sesame Baby Spinach **\$26/Person**

Pan Seared Tilapia ~ With Lemon Caper Butter, Orzo with Fresh Herbs, Pine Nuts, and Reggiano Parmesan ~ Roasted Asparagus Spears **\$26/Person**

Chilean Sea Bass or Halibut Fillet ~ Pan Seared, finished with Saffron Butter. Dried Fruit Rice Pilaf ~ Baby Top Carrots, Baby Zucchini **Market Price**

Jumbo Shrimp Orrechiette ~ Jumbo Shrimp with Melted Brie, Toasted Pine Nuts, Oven Roasted Roma Tomatoes and Fresh Basil enhances this luscious Pasta **\$28/Person**

Jumbo Lump Crabcakes with Chili Lime Aioli ~ A La Creme Signature Specialty. Choice of Orzo or Rice side dishes ~ Choice of Roasted Asparagus or Baby Top Carrots **\$29/Person**

Prices are Subject to Change without Notice and Do Not Include Tax, Gratuity or Service Staff Charges

Beef Entrees

Sliced Black Angus Filet of Beef Tenderloin ~ Served with Wild Mushroom Demi. Gruyere Potato Gratin Diamond ~ Roasted Asparagus Spears **\$36/Person**

Beef Bourguignon ~ Filet Tips simmered in Burgundy Wine sauce with Crimini Mushrooms. Parsnip and Chive Duchess Potatoes ~ Baby Top Carrots **\$30/Person**

Beef Wellington ~ Sliced Black Angus Filet of Beef covered in Mushroom Duxelle and Foie Gras wrapped in a Flaky Puff Pastry Shell. Oven Roasted Redskin Potatoes with Fresh thyme, Shallots and Garlic ~ Haricot Vert **\$42/Person**

Veal Rib Chop ~ A 12 oz. chop, pan seared and served with a Rosemary Jus Lie. Carrot Duchess Potatoes ~ Roasted Asparagus Spears **\$39/Person**

Jamison Mint Pesto Crusted Rack of Lamb ~ Two double cut chops with an appealing mint crust. Leek Potato Gratin Diamond ~ Sautéed Sugar Snap Peas and Carrots **\$39/Person**

Vegetarian Entrees

Roasted Vegetable Strudel ~ Carrots, Zucchini, Portabella Mushrooms, Roasted Red Peppers and Yellow Squash wrapped in phyllo served sliced. **\$18/Person**

Stuffed Portabella Mushroom ~ Your choice of ~ Roasted Red Pepper & Artichoke Aioli or Poblano Wild Rice. **\$18/Person**

Wild Mushroom & Leek Ravioli ~ Brown Butter and fresh snipped chives. **\$22/Person**

Salad Accompaniments – Choose One

Spring Mix with Dried Cherries, Toasted Spiced Pecans
Crumbled Corgonzola, Chevre, or Apricot Stilton in Citrus Vinaigrette

BLT ~ Iceberg Lettuce Wedge with Bacon, Grape Tomato Halves
and Creamy Bleu Cheese Dressing

Baby Spinach with Oven Roasted Tomatoes, Feta, Kalamata olives, in Lemon Vinaigrette.

Traditional Caesar ~ Romaine Hearts tossed with La Crème's Own Homemade
Caesar Dressing, Reggiano Parmesan and Crisp Parmesan Croutons.

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