

# Black Rooster

## Formal Dinners

Prices are based upon a minimum order of 35 for each entrée. We are happy to entertain smaller orders, but prices will be quoted on a custom basis. Entrées include sides and bread.

### Choice of Two Sides:

(You are welcome to look at the Casual Dinners' sides too.)

Cranberry & cherry relish	Fresh, soft polenta
Pasta pesto	Baked rosemary & gorgonzola polenta
Whole grain mustard vinegared potatoes	Baked mixed mushroom polenta
Rosemary & lemon roast potatoes	Baked brie & leek polenta
Mint & garlic roast potatoes	Green beans & roast shallots
Spicy spiced roast potatoes	Sesame green beans
New potatoes in herb butter	White beans with sage & parmesan
Three cheese potato gratin	Grilled seasonal vegetables
Roast garlic mashed potatoes	Grilled asparagus
Caramelized leek mashed potatoes	Asparagus with lemon dressing
Cheddar mashed potatoes	Sweet bourbon glazed carrots
Mascarpone mashed potatoes	Marinated roast portabella mushrooms
Caramelized sweet potatoes with bourbon	Roast broccoli with lemon & garlic
Three mushroom stuffing	Creamed spinach
Rice Pilaf	Ratatouille
Mixed rice with leeks & dried fruit	Herb Roast Tomatoes
Couscous with saffron & currants	Glazed onions
Couscous with feta & pine nuts	Braised Brussels sprouts
Wheatberries with soy-sesame oil dressing and grilled vegetable	

Ragout of Chicken Chasseur, "Cacciatore" in Italian, with Brown Tomato Sauce .....	\$21
Coq Au Vin, Classic French Ragout with Red Wine & Bacon Sauce .....	\$21
Chicken Puttanesca, Italian Ragout with Tomato, Sun-Dried Tomato, Olive and Caper Sauce .....	\$21
Boneless Chicken Breast Stuffed with Roast Apple & Fennel, and with Cider Vinegar Sauce ...	\$22
Boneless Chicken Breast Stuffed with Goat Cheese, Pine Nuts, Sun-Dried Tomato and Herbs, and with Fig Vinegar Sauce .....	\$23
Chicken Breast, Chicken Liver Mousse and Sautéed Mixed Mushrooms, Baked in Puff Pastry, and with Port Wine Sauce .....	\$25
 Roast Duck with Orange Spice Glaze, and with Fig Vinegar Sauce .....	 \$26
 Braised Short Ribs in Tomato & Herb Sauce, or in Ancho Chili-Coffee Sauce .....	 \$25
Ragout of Beef Bourguignon, in Red Wine Sauce .....	\$23
Tenderloin of Beef, Rolled in Rosemary, Kosher Salt & Cracked Black Peppercorns, and with Grain Mustard Sauce .....	\$28
NY Strip Steak, in Fresh Herb & Garlic Rub, with Cranberry-Basil Bernaise .....	\$27
Hickory-Smoked NY Strip Steak, Dry-Spice Rubbed, with Carolina Vinegar Jus .....	\$27

Beef Tenderloin with Chicken Liver Mousse and Sautéed Mushrooms, Baked in Puff Pastry, with Port Wine Sauce .....	\$30
Prime Rib Roast Packed in Fresh Herbs & Cracked Peppercorns, with Port Wine Sauce or Green Peppercorn Mustard Sauce .....	\$32
Roast Pork Loin Rolled in Herbs & Cracker Peppercorns, and with Orange, Apricot, Apple & Jalapeno Marmalade.....	\$25
Roast Pork Loin with Ginger-Teriyaki Rub, and with Tomato Jam .....	\$25
Roast Pork Loin Rolled with Spinach, Sun-Dried Tomatoes, Dried Cherries & Goat Cheese, and with Mango Jus Sauce .....	\$27
Pork Rib Roast Served with Roast Apple & Fennel Stuffing, and with Cider Jus.....	\$24
Roast Leg of Lamb Rolled with Garlic & Herbs, and with Cassis Jus .....	\$25
Ragout of Lamb Navarin, with Mushrooms, Onions & Carrots in Brown Sauce .....	\$23
Lamb Shanks Braised in Tomato, Wine & Herb Sauce.....	\$25
Roast Rack of Lamb Packed in Mustard-Garlic Bread Crumbs, with Au Jus Sauce .....	\$32
Cassoulet, Classic French White Bean Casserole with Duck, Pork & Sausage .....	\$28
Salmon Poached in White Wine & Herbs, with Tomato-Saffron Relish.....	\$24
Salmon with Spinach & Pike Mousses, Baked in Puff Pastry, and with Champagne-Butter Sauce .....	\$29
Tuna Filet Packed in Black & White Sesame Seeds, and with Wasabi Beurre Blanc .....	\$26
Roast Snapper or Similar Caribbean Fish (depending upon availability), Marinated in Lemon, Olive Oil & Herbs, and with Tomato-Saffron Relish or Basil Sauce .....	Mkt
Red Snapper Filet or Similar Caribbean Fish (depending upon availability), Braised in White Wine, Tomatoes & Mushrooms.....	Mkt
Seared Sea Scallops with Tarragon & Shallot Butter Sauce or Roast Garlic Sabayon .....	\$28
Sautéed Eggplant Rolls Stuffed with Roast Pepper, Goat Cheese, and Basil, and with Fresh Tomato Coulis.....	\$22
Portabella Mushrooms Stuffed with Japanese Eggplant & Roquefort, and with Fresh Tomato Coulis .....	\$22

\*Prices may change without prior notice depending upon market conditions.