

# *Panetta's*

## *Elite Events*

### Additional Entrée Selections

#### **Steak Diane**

Sautéed Medallions of the Finest Filet Mignon  
Served with Cabernet Wine, Shiitake Mushroom and Tarragon Demi Glaze

#### **Poached Filet Salmon**

Served with Fresh Lemon and Scratch Hollandaise Sauce

#### **Garlic Braised Prawns**

For Garlic Lovers Only

#### **Stuffed Double Cut Pork Chops**

Stuffed with Apples, Onions and Seasoned Bread Cubes  
Served with Homemade Apple, Golden Raisin and Mango Chutney

#### **Roast Tenderloin of Pork**

Stuffed with Spinach, Shallot, Apple and Toasted Pine Nuts  
Stone Ground Mustard and Sherry Wine Glaze

#### **French Cut Rack of Lamb**

Herb and Garlic Crusted Lamb  
Served with Red Pepper Sauce and Fresh Mint

#### **Stuffed Double Cut Veal Chops**

Wild Mushroom and Bread Crumb Stuffing  
Pan Juice and Cabernet Wine Glaze

#### **Oven Roasted Ossobuco**

Braised Veal Shanks with Leeks and Mushrooms  
Pan Juice and Marsala Wine Reduction Sauce

**\*Price Per-Person Based on Selections**