

# ***Secret Recipes Inc.***



Online at [SecretRecipesCatering.com](http://SecretRecipesCatering.com)  
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## *Dinner Menus*

*If you can dream it, we can do it!*

*These menus are only your guide, we willingly  
custom design menus to fit your taste, event, and  
budget.*



# *Dinner Entrees*

Includes choice of salad, vegetable, side accompaniment, and dessert

Rolls and butter, Fresh Brewed Dark Roasted Regular and Decaffeinated Coffee

## *Poultry*

### *Scaloppini*

Chicken Breast sautéed with Mushrooms, Peppers and Onions in a Marsala Wine Demi Glace \$17.95

### *Romano*

Our Incredible Egg Battered Chicken pan fried and baked to perfection topped with a Light Lemon Butter Sauce and Shaved Parmesan Cheese \$17.95

### *Smothered Chicken*

Lightly dusted with Seasoned Flour, pan fried and topped with Mushrooms, Onions and Mozzarella Cheese in a Marsala Wine Demi Glace \$17.95

### *Cordon Bleu*

Chicken Breast stuffed with Ham and Lorraine Swiss Cheese, breaded and deep fried to a golden brown and served with a Cream Supreme Sauce \$17.95

### *Oscar*

Sautéed Chicken Breast topped with Lump Crabmeat and Asparagus Spears and a Béarnaise Sauce \$21.50

### *Chesapeake Romano*

Our Incredible Egg Battered Chicken pan fried and baked to perfection topped with Jumbo Shrimp and a Light Lemon Butter Sauce and Shaved Parmesan Cheese \$21.95

### *Parmesan*

Lightly Seasoned Chicken Breast sautéed and topped with Homemade Marinara and Mozzarella Cheese \$17.50

### *Apple Almond*

Stuffed Chicken Breast with Tart Apples and Almonds topped with an tempting Brandy Veloute Sauce with Dried Cherries and Apricots \$17.95

# *Dinner Entrees*

## *Veal*

### *Chop Chasseur*

14 ounce Veal Chop marinated,  
grilled and topped with Chasseur Sauce \$27.95

### *Piccotia*

Medallions sautéed with Capers  
in a Tangy Lemon Butter Sauce \$21.95

### *Parmesan*

Lightly breaded Cutlet, pan seared, topped with our  
Homemade Marinara and Mozzarella Cheese \$20.95

### *Veal Dover*

Sautéed Medallion with a  
Colossal Dover Scallops in a Red Pepper Sauce \$22.95

## *Additional Selections*

### *Duck a la Orange*

Simply Fantastic in a Grand Marine Citrus Apricot Sauce \$21.50

### *Surf and Turf*

6 ounce Filet and a 4 ounce Lobster Tail served with an  
accompaniment of Sauces and Butter \$32.95

### *French Cut Pork Chops*

14 ounce Pork Chop seasoned, pan seared,  
topped with a Pink Peppercorn Rosemary Madeira Demi Glace \$19.50

### *Filet and Stuffed Shrimp*

6 ounce Filet and Stuffed Shrimp with Dave's Incredible Crab Imperial served with a  
Madeira Sauce and Lemon Butter \$30.95

# *Dinner Entrees*

## *Sea Creations*

### *Cod- English style*

Coated with Panko Bread Crumbs  
topped with a Lemon Butter Sauce \$18.95

### *Stuffed Shrimp*

Jumbo Shrimp Stuffed with  
Dave's Incredible Crab Imperial and  
a White Wine Sauce \$ 22.95

### *Boston Crab Cakes*

Sweet Crab lightly sautéed with a Lobster Velvet Sauce \$21.95

### *Yellow Fin Tuna*

Marinated to bring out the flavor, pan seared and  
topped with a White Wine Provencal Sauce \$21.50

### *Cajun Salmon*

Cajun pan blackened and topped with a  
Maitre'd Hotel Butter \$21.50

### *Shrimp Scampi*

Jumbo Shrimp in a Scampi Garlic Sauce with  
a hint of White Wine \$21.50

### *Orange Roughy*

Dusted with seasoned bread crumbs,  
baked to perfection, topped with a Citrus Orange Sauce \$18.95

### *Salmon Malibu Oscar*

Lump Crabmeat with Asparagus topped with a  
Béarnaise Sauce \$22.50

# *Dinner Entrees*

## *Beef*

### *The Classic Steak Diane*

Twin pair of Filet Medallions topped with a Trio of Mushrooms, in a classic Diane Sauce \$25.50

### *Filet*

Marinated 8 ounce center cut wrapped in Cherry Wood Bacon and topped with a Mederin Demi Glace \$26.50

### *Prime Rib*

Our signature Dish- crusted Prime Rib slowly roasted to seal in the juices served with a Fresh Chive Horseradish Sauce \$22.95

### *Wellington*

Center cut Filet gently wrapped in a Fluffy Pastry with a Mushroom Duxelle and topped with a Marchand de Vin Sauce \$27.50

### *New York Strip*

Pan seared with Cajun Spices and served with a Garlic Fresh Chive Maitre'd Hotel Butter \$23.95

### *Roasted Tenderloin*

Marinated in crushed herbs, pan seared and baked to perfection Hand sliced and topped with a Shitake Morel Demi Glace \$26.50

### *Cowboy Rib eye Steak*

18 ounce bone in Steak with Jerk Seasoning for a tasty kick served with a Cracked Peppercorn Horseradish Sauce \$28.95

All prices are subject to 20% gratuity charge and state sales tax. Prices are subject to change. All items are priced per person.

Please refer to Special Charges page for additional items.

## *Salads*

Included with all Lunch and Dinner entrees selection. Please select one.

Baby Spinach with sliced Mushrooms, Bacon and  
Warm Sweet Bacon Dressing

Caesar Salad- Romaine Lettuce with shredded Parmesan Cheese and  
crisp Croutons and  
creamy Caesar Parmesan Dressing

Tomato Basil- Fresh Buffalo Mozzarella, diced Tomatoes and  
Basil tossed in an Italian Vinaigrette

Secret Recipe Special- Fresh assorted Field Greens with  
Cherry Tomatoes, Peppers, Cucumbers, and Red Onion with  
choice of Dressing

Florida Fruit Salad- Cantaloupe, Strawberries, Grapes, Pineapple  
topped with our Famous Honey Cream

Gulf Coast- Fresh assorted Field Greens with Dried Cherries, Walnuts,  
Red Onion and Feta Cheese served with Poppy Seed

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# *Vegetable and Side Accompaniments*

Choice of One Vegetable and One Side Accompaniment  
with each Lunch and Dinner Entree

## *Vegetables*

Southern Green Beans  
Green Beans Almandine  
Roasted Corn O'Brien  
Mixed Winter Vegetables  
Glazed Baby Carrots  
Seasonal Mixed Vegetables  
Broccoli Au Gratin  
Asparagus with Grand Mariner Butter

## *Side Accompaniment Choices*

Herb Roasted Potatoes  
Rice Pilaf  
Chive Red Skin Potatoes  
Au Gratin Potatoes  
Baked Potatoes with Butter and Sour Cream  
Garlic Herb Mashed Potatoes  
Twice Baked Potatoes  
Penne Pasta Alfredo  
Wild Rice with Pine Nuts

# *Desserts*

Included with all Lunch and Dinner entrees selection. Please select one.

## *Abe's Cherry Pie*

Delicious any time

## *Carrot Cake*

with Rich Cream Cheese Icing

## *Chocolate Lovers Cake*

Rich and delicious enough to die for

## *Fudge Brownie Delight*

warm Fudge Brownie topped with Vanilla Ice Cream,  
Chocolate Sauce and Whipped Cream

## *Bread Pudding*

topped with Dave's Grand Mariner Vanilla Sauce

## *Strawberry Shortcake*

Pound Cake with Fresh Strawberries and a  
Coconut Rum Whipped Cream

## *Apple Walnut Caramel Pie*

An old favorite with a new twist

## *Chocolate Mousse*

Simply Wonderful!

## *Delightfully Elegant Desserts*

Available with Luncheon or Dinner Menu selection at an additional charge

### *Apple Dumpling*

served with a dollop of Cinnamon Ice Cream

\$2.50

### *Raspberry Cheesecake*

with Raspberry Sauce \$2.50

### *Chocolate Peanut Butter Pie*

Two of your favorites meet together \$2.50

### *Banana's Foster*

Pound Cake, Vanilla Ice Cream, and Bananas in a  
Rich Rum Butter Sauce \$2.95

### *Country Club Peach Sundae*

Pound Cake smothered with Peaches,  
Ice Cream and Whipped Cream \$2.00

### *Coconut Cream Pie*

Rich and Delicious \$2.00

### *Fall Chicago Cheesecake*

with Blackberry Sauce \$2.95

### *Key Lime Pie*

a Key West Favorite \$2.00

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# *Appetizers*

Available with Luncheon or Dinner Menu selection at an additional charge

## *Hot*

Black and Blue Quesadillas topped with a dollop of Bistro Sauce \$6.50

New England Crab Cakes served with a Lobster Sauce \$7.95

Sautéed Shrimp Scampi served on a Puff Pastry Shell \$7.95

Oriental Pot Stickers with a Teriyaki Ginger Sauce \$6.50

Sautéed Dover Scallops dusted with Cajun Spice and topped with a Red Pepper Sauce \$8.50

## *Cold*

Jumbo Chilled Shrimp Cocktail with a Zesty Sauce \$7.50

Artichoke Dip surrounded by Sea Salt Pita Chips \$6.95

Smoked Salmon served with Flatbread Crackers, Capers, Onions and Cream Cheese \$7.95

Danish Brie Cheese Wedge garnished with Fruit and Flatbread Crackers \$6.50

## *Soups:*

Baked Onion Soup \$3.50

Dutch Potato \$3.50

Cream of Asparagus \$3.50

Lobster Bisque \$5.50

Chilled Strawberry \$3.50

Cream of Tomato Tortellini with Fresh Basil \$3.50

New England Clam Chowder \$3.95

Chicken Dumpling \$3.50

Smoked Gouda with a trio of Exotic Mushrooms \$3.95

Chilled Cantaloupe \$3.50

## *Forbet*

Lemon, Wild berry, Lime and Pineapple

\$2.50

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# Special Charges

## *China Rental*

**Breakfast \$3.00 per person**

~10 in. plate, 1 goblet, 1 coffee cup & saucer,  
1 bouillon cup, fork, knife, & spoon

**Lunch \$4.00 per person**

**Dinner \$4.00 per person**

~salad, dinner, & dessert plate, 1 goblet, 1 coffee cup & saucer, salad & dinner fork,  
knife, spoon, & dessert fork/spoon

**Cocktail Reception \$3.00 per person**

~7 in. plate, fork, & knife

**Dinner and Cocktail \$5.00 per person**

~includes all Dinner & Cocktail items

**Extra Water Goblet \$.50 per person**

**Bread & Butter Plate \$.40 per person**

\*\*These prices include basic table service.  
Prices are plus 20% Gratuity.

**Disposable** individual items available with  
Breakfast advance ordering \$2.00 per person

Lunch / Dinner \$2.50 per person

Cocktail Reception \$2.00 per person

\*\*Not available for Plated meal receptions

## *Linen Rental*

Linen for round table- 6 foot \$12.00

Linen for Tall Boys- Cocktail Reception \$12.00

White Napkins \$.40

Linen for short cocktail tables \$6.00

Cloths and skirting- per 6 foot table \$20.00

\*\*Other Linens may be available with advance  
ordering

## *Drinks*

Coffee, Specialty & Herbal Teas	\$21.00 per Gallon
Brewed Decaffeinated Coffee	\$21.00 per Gallon
Freshly Brewed Ice Tea	\$20.00 per Gallon

**\*Served with Flavored Creamer & Sweetener**

Orange or Grapefruit Juice	\$10.50 per Pitcher
Apple, Tomato, V8, or Cranberry Juice	\$9.50 per Pitcher
Individual Fruit Juices	\$1.75 Each
Fruit Punch	\$25.00 per Gallon
Lemonade	\$15.00 per Gallon
White or Chocolate Milk	\$12.00 per Pitcher
Bottled Soda & Water	\$1.75 Each
Sparkling Water	\$2.25 Each