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## Two Mikes Sit-Down Dinner Menu

*Last Update: June 2008*

*For a full service event, Two Mikes offers a wide variety of plated entrees for any occasion. The following menu options are only suggestions. We can customize according to your needs. As mentioned in our buffet menu, if you do not see what you're looking for, just ask. We would be delighted to fit your needs!*

### ***-Chicken Piccata***

*served with Tuscan potatoes and asparagus salsa verde*

### ***-Pork Tenderloin Medallions with Peach Sauce***

*served with candied sweet potatoes and steamed California vegetables*

### ***-Roast Salmon Filet with Yogurt Dill Sauce***

*served with almond rice and sugar snap peas*

### ***-Sirloin Steak with Bordelaise Sauce***

*served with Del Monico potatoes and snow peas with yellow squash*

### ***-Veal Marsala***

*served with amaretto carrots and roasted herbed potatoes*

### ***-Chicken Cordon Bleu***

*served with garlic chive potato puree and southern green beans*

### ***-Robert Pork Medallions***

*served with pureed butternut squash and sauteed Napa cabbage*

### ***-Red Snapper Creole***

*served with Cajun rice and bell peppers*

### ***-Fillet Wellington***

*served with parsley new potatoes and steamed broccoli*

### ***-Osso Buco (Braised Veal Shanks)***

*served over warm linguine pasta*

**-Portabella and Brie Chicken Roulade**

*served with rice pilaf and ratatouille*

**-Dijon-Rubbed Pork Loin with Gorgonzola Cream Sauce**

*served with scalloped potatoes and walnut haricot verts*

**-Baked Halibut Steak with Dill Butter**

*served with lemon herb potatoes and Catalan spinach*

**-Beef Bourguignon**

*served over warm egg noodles*

**-Veal Parmesan**

*served with lemon garlic fettuccini and rosemary tomato concasse*

**-Chicken Cacciatore**

*served over warm basil linguine*

**-Stuffed Pork Chops**

*served with sweet potato au gratin and spaghetti squash*

**-Seared Sea Scallops**

*served with verde rice and Belgian endives*

**-Prime Rib Roast**

*served with twice-baked potatoes and mustard-glazed Brussels sprouts*

**-Swedish Meatballs**

*served over traditional spaetzels and braised red cabbage*

**-Duck Breast Bigarade**

*served with wild mushroom polenta and butter-braised fennel*

**-Saurbraten (German-style Braised Beef)**

*served with potato pancakes and red cabbage with apples*

***Due to the seasonal availability of many of these dishes, pricing will vary according to market conditions, call for current price.***