



## PLATED DINNERS

(You pick one from each category)

### SOUP

Cream of Chicken Rice  
Cream of Mushroom  
Minestrone  
Cream of Broccoli  
Chicken Tortilla

### SALADS

Greek Salad w/ feta cheese and olives  
Spring Mix w/ choice of dressing  
Caesar Salad w/ our homemade dressing  
Spinach w/ Raspberry dressing and feta cheese

### ENTREES

- **Beef A'la NIKOS**      *"Our Own Presentation"*  
Roast Sirloin of Beef served with our Mushroom Wine Sauce.
- **Boneless Chicken Breast D'Louise**      *"A Specialty"*  
Sautéed in our Special Champagne Sauce topped with Jumbo Shrimp.
- **Chicken Breast Piccata**      *"The French Way"*  
Boneless skinless chicken breast sautéed with leeks, garlic and fresh chopped tomatoes. Flamed with white wine and topped with crumbled cheese.
- **Filet & Shrimp**      *"Make Everyone Happy"*  
8oz. Filet Mignon accompanied with 3 Jumbo Shrimp (prepared to your taste).
- **Beef a'la Nikos & Chicken Breast**      *"The Meeting of Two Worlds"*  
Roast Sirloin of Beef and a Boneless Chicken Breast. Prepared to your taste.
- **Tournedos Diane**      *"Classical French"*  
Twin Filet Mignon with Mushrooms, Scallions, and our own Burgundy Sauce.
- **Roast Prime Rib of Beef**      *"English Style"*  
Cooked to perfection, hand-carved, served with Au Jus.
- **New York Strip Steak**      *"An American Classic"*  
Center Cut, sizzling in its juices, and crowned with a Mushroom Cap.
- **Feather & Turf**      *"An Epicurean Feast"*  
8oz. Filet and Chicken Breast with choice of sauce. Prepared to your preference.
- **Fin & Turf**      *"Best of Land and Sea"*  
Fresh Norwegian grilled Salmon & Filet Mignon prepared to perfection.

### STARCH

- Fresh mashed Potato, Regular, Garlic or Parmesan
- Oven Brown Potato, fresh peeled potatoes seasoned w/ special spices and roasted
- Rice, baked rice pilaf or Spanish style rice baked with fresh tomato sauce
- Potatoes Vesuvio

### VEGETABLES

- Seasonal California Mix
- Green Beans w/ butter and roasted sliced almonds
- Honey-glazed baby Carrots w/ fresh dill
- Corn

### DESSERTS

- Chocolate or Strawberry Sundae
- Italian Spumoni
- Cherries Jubilee
- Pear Cardinal
- Peach Melba

### AFTER DINNER

- FRUIT & SWEET TABLE: Fresh fruit tray with varieties of mini pastries (black forest, mocha mousse, raspberry mousse, carrot cake, mango mousse etc.)

