

SAVOR...READING
CATERING by SMG

The Sovereign Center & Sovereign Performing Arts Center

Dinner Selections

Our Chef will Compliment Your Entrée with a Mixed Green Salad, Your Choice of Dressing, Fresh Seasonal Vegetables, Appropriate Starch & Dessert, Rolls & Butter, Freshly Brewed Coffee, Hot Tea & Iced Tea.

Chicken Françoise

Sautéed Breast of Chicken Finished with a Light Lemon Sauce
\$16.95++

Chicken Rollatini

Chicken Breast Rolled with Roasted Eggplant, Sun-Dried Tomato & Smoked Mozzarella, Served in a Mushroom Marsala Sauce
\$16.95++

Prime Rib of Beef

Choice Prime Rib Served with Aus Jus
\$21.95++

Sliced Tenderloin of Beef

Served in a Mushroom Demi Glaze
\$22.95++

Royal Filet

Choice Filet Mignon Tips with Seasoned Crabmeat & Béarnaise Sauce
\$24.95++

Flounder Oscar

Fresh Flounder Filet Stuffed w/ Seasoned Crabmeat & Asparagus, Served with Hollandaise Sauce
\$18.95++

Herb Stuffed Breast of Chicken

Baked & Finished with a White Wine Cream Sauce
\$15.95++

Southwestern Chicken

Sautéed Breast of Chicken Topped with Melted Monterrey Jack & Cheddar Cheeses, Diced Tomatoes & Scallions
\$15.95++

Peppercorn Encrusted Pork Loin

Served with a Dijon Glaze
\$16.95++

Teriyaki Pork Medallions

Tender Sliced Pork Medallions w/ Sautéed Onions & Fresh Mushrooms
\$15.95++

Seared Alaska Salmon

Served with Tomatoes, Leaks & Artichokes
\$17.95++

Sun-Dried Tomato & Artichoke Shrimp Scampi

Tossed with Penne Pasta & a Clarified Lemon Butter Sauce
\$18.95++

Add the Chef's Soup of the Day to Any Entrée for \$1.75++ Per Person.

Please Add 19% Service Charge & 6% Sales Tax to All Costs.

Due to Market Conditions & Seasonal Availability, All Prices are Subject to Change without Prior Notice.