



Entrées

10 person minimum, prices per person

Beef

The "Benderloin" - Fire-rubbed Beef Tenderloin – Grilled to Perfection!

Served with Horseradish Cream and Rustic Bread

Also Available with a Garlic and Olive Oil Rub

\$18.50

Bistecca Fiorentina - Large T-Bone Steak coated with Extra Virgin Olive Oil
and chopped Fresh Herbs, seared and served Medium Rare

\$33.50

Fresh Beef tenderloin served with Triple Mushroom and Pancetta Ragout

\$32

Jerk Ribeye Steak served with Pineapple Salsa

\$21

Jerk Flank Steak served with Pineapple Salsa

\$15

Grilled Flank Steak rolled with Asiago cheese and spinach

\$15.00

Ginger soy Flank Steak with Jasmine Rice

\$13.00

Classic Beef Burgundy served with choice of rice or pasta

\$12.00

Steak Tip and Mushroom ragu served over Basmati rice

\$12.00

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Basmati Rice with sirloin and sausage sauce
\$7.65

Italian Meatloaf - Pancetta wrapped meatloaf served with Rustic Tomato sauce
\$11.00

Chicken

Grilled Chicken Breast smothered with Jack Cheese, onions and mushrooms
\$9.50

Chicken Breast marinated with Chile and Thyme and served with Feta Cheese
\$9.50

Basil Pesto Chicken - Grilled chicken breasts coated with Fresh Basil Pesto
\$9.00

Southwestern Green Chicken - Chicken breast roasted in Green Chiles and
Southwestern spices
\$9.50

Chicken Roulade:

Boneless chicken breasts rolled with fresh Mozzarella and Basil, wrapped in
Prosciutto and baked. Served with Roma Tomato chutney

OR

Chicken breast stuffed with Roasted apples, Dried cherries and Fontina
cheese with a white wine reduction

OR

Grilled Chicken Breast stuffed with caramelized Prosciutto, caramelized onion
and roasted tomato
\$14.00

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Rosemary Lemon Chicken - Roasted chicken breasts and thighs rubbed with fresh rosemary and lemon
\$9.00

Ancho Crusted chicken with Avocado-Orange chutney
\$10.50

Top-secret Barbequed Chicken - Either a whole or ½ bone-in chicken roasted in Benjamin's secret barbeque sauce

- Whole Chicken (serves 3-4 people) \$15.00
- Half Chicken (serves 1-2 people) \$8.00

Pork

Pork Loin stuffed with Prosciutto and Pears, served with a light glaze
\$12.00

Pork Tenderloin stuffed with garlic, fig, wild mushroom and gouda cheese
\$16.00

Rosemary Crusted Pork Tenderloin stuffed with Spinach and herbed bread crumbs
\$12.00

Pork Loin stuffed with Mushrooms, Herbs and Pancetta, served with Thyme glaze
\$13.00

Door County Pork Loin -Roasted Pork Tenderloin served with Sour Cherry reduction
\$11.00

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Pork Loin stuffed with Spinach and Fontina, wrapped in Prosciutto
\$13.50

Pork Loin stuffed with Herb butter and Panko crusted
\$13.50

Pork Tenderloin or 5 Lamb Chops rubbed with Orange zest, salt, sugar and
garlic
Pork Tenderloin \$13.50
Lamb Chops \$15.50

Cuban Pork - Pork Loin stuffed with Prunes and Chorizo, slow cooked in a
Cuban molasses sauce
\$12.00

New Mexican Ginger Flower Pork – Absolutely Stunning!
\$12

Bison

Wisconsin raised Bison loin rubbed with Olive oil and dry spices, served with
Wisconsin Blue Cheese cream
\$20.00

Bison Burger - ½ pound burger grilled to perfection, topped with caramelized
onion and sharp cheddar on a homemade bun. Lettuce and Tomato on the
side.
\$9.50

Seafood

Crispy Coconut Shrimp with Strawberry Marmalade

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\$16.50

Ancho-crusted fish served with Avocado-Orange Chutney
Farm Fresh Salmon, Alaskan King Salmon, Halibut, Tilapia
Market Price

Pacific Rim Tuna - Seared Tuna steaks crusted with Sesame seeds, served with
Soy-lime vinaigrette
\$20.00

Salmon, Tuna or Tilapia rubbed with sea salt, sugar and ginger then baked
Market Price

Sea Bass, Halibut or Tilapia steamed in a Parchment purse with lemon grass,
rosemary, garlic, olives, roasted tomatoes and African peppers.
\$32.00, \$26.00, and \$16.50 respectively.

Mediterranean Tuna - Grilled lemon pepper Tuna Steaks with roasted
tomatoes and spinach
\$22.00

Asian Purse - Parchment wrapped Tilapia steamed on a bed of Lemongrass
and scallions, infused with Ginger, Soy and Sesame.
\$14.50

Charcuterie

Herb rubbed grilled Beef Tenderloin, grilled Sweet and Hot Italian Sausage,
grilled Pesto Chicken, assorted aged cheeses, Polenta Terrine, olive oil
Roasted Tomatoes with fresh Mozzarella and Basil Pesto, served with sliced
baguettes. Served Buffet Style only
\$25.00

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Vegetarian Charcuterie

Onions, peppers, zucchini spears, tomatoes, eggplant served buffet style with assorted aged cheeses, Olive oil Roasted Tomatoes with Fresh Mozzarella, Basil Pesto pasta and sliced baguettes.

Served Buffet Style only

\$22.50

Vegetarian

Roasted Vegetable Gallettes - Zucchini, Roasted red pepper, Cremini and Shitake mushrooms with caramelized onions and parmesan cheese

\$12.00

Roasted Acorn Squash - Filled with basmati rice, roasted tomatoes and grilled shallots

\$8.50

Grilled Tofu with Caponata

\$12.00

Grilled Tofu with Peppers and Onions served with Peanut dipping sauce

\$12.00

Portobello Mushroom Steaks with balsamic glaze

\$15

Polenta Cakes with Triple Mushroom Ragout

\$14

Ratatouille - Onions, Garlic, Eggplant, Tomatoes and Zucchini with fresh herbs

\$9.50

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