

# Reto's Large Seated Dinners Entrées

## Inspired Main Courses

*The chef-selected sides listed complement each entrée. We are happy to price dual-entrée and fully customized menus. We can accommodate most dietary restrictions and allergies. Please give us as much notice as possible.*

### **Porcini-Crusted Beef Tenderloin \$34**

Truffled Red Wine Demi-Glace  
Orzo Pasta with Spring Peas & Parmesan  
Balsamic-Glazed Asparagus

### **Slow-Roasted New York Strip Loin \$30**

Horseradish Cream Sauce  
Buttermilk Mashed Potatoes with Fresh Chives  
Haricots Verts with Balsamic-Roasted Tomatoes

### **Pork tenderloin Medallions with Port Cherry Sauce \$27**

Gorgonzola Polenta  
Haricot Verts with Browned Butter

### **Stuffed, Roasted Chicken Breast \$28**

With Artichoke & Goat Cheese Filling  
Orzo with Lemon & Parsley  
Haricots Verts with Toasted Pine Nuts

### **Chicken Piccata with Lemon & Capers \$21**

Orzo with Carrots & Fresh Herbs  
Haricots Verts Almondine with Browned Butter

### **Stuffed Turkey Breast with Prosciutto, Sherry-Soaked Cranberries & Sage \$28**

Green Beans with Orange Zest & Toasted Pecans  
Maple Mashed Sweet Potatoes

### **Herb-Crusted Salmon with Balsamic Tomato Confit \$32**

Orzo Pasta with Lemon & Parsley  
Asparagus, Yellow Squash

### **Sea Bass with Saffron Cream Sauce \$38**

Blend of "Forbidden" Black Rice & Jasmine Rice  
Asparagus Spears

### **Maryland-Style Crab Cake with Red Pepper Coulis \$29**

French Glazed Carrots  
Asparagus Spears

### **Salmon with Lemon, Feta and Dill \$32**

Braised Cauliflower with Garlic & Tomatoes  
Basmati Rice with Baby Spinach

### **Vegetarian Sweet Potato Cashew Korma with Tofu \$24**

Coconut Basmati Rice  
Sautéed Spinach with Indian Spices

### **Portobello Mushrooms with Creamy Artichoke Stuffing \$24**

With Roasted Red Pepper Coulis  
Whole Wheat Couscous with Scallions & Toasted Pine Nuts