

## *Entrées*

### **Beef**

**Beef Stir Fry** (*Tender Beef Strips and White Rice seared with Colorful Red Peppers, Diced Onions, Snow Peas, Bok Choy, Slivered Almonds, Water Chestnuts and Steamed Broccoli marinated in our Soy Teriyaki Sauce*)

**Beef Stroganoff** *served over Buttered Noodles*

#### **Beef Wellingtons**

**Bourbon Beef Tenderloin Medallions** *with our Burgundy Sauce*

#### **Grilled Rib Eye Steaks**

**Italian Meatloaf** *topped with Shredded Cheddar Cheese*

#### **Jamaican Meat Patties**

**Marinated London Broil** *served with our savory Sherry Mushroom Sauce*

**Petite Filet** *wrapped in Bacon*

**Prime Rib of Beef** *served with Au Jus & Horseradish Sauce*

**Stuffed Bell Peppers** (*Seasoned Beef stuffed Bell Peppers*)

**Tender Sliced Roast Beef** *with our Sherry Mushroom Sauce*

**Tender Sirloin** *Breaded and Simmered with Homemade Country Beef Gravy*

**Tenderloin Beef Tips** *served with Peppers, Onions and Mushrooms in our Demi Glaze Sauce*

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## **Chicken**

**Apricot Chicken** *prepared with our sweet Apricot Glaze*

**Basil Grilled Chicken** *lightly seasoned with Fresh Basil,  
Black Pepper & Parmesan Cheese*

**Champagne Chicken** *prepared with our elegant Champagne Cream Sauce*

**Chicken Amandine** *prepared with our Almond Wine Sauce*

**Chicken Cordon Bleu** *(Stuffed Chicken with Ham & Swiss Cheese,  
lightly breaded & served with our Savory Cheese Sauce)*

**Chicken Lombardy** *topped with Mozzarella & Parmesan Cheeses  
& our Marsala Mushroom Sauce*

**Chicken Piccata** *prepared with our White Wine Lemon Caper Sauce*

**Chicken Pomodoro** *prepared with our Vodka Tomato Cream Sauce*

**Chicken Sage** *(Parmesan Crusted Chicken with our Sage Butter Sauce)*

**Citrus Lime Chicken** *prepared in our light Citrus Lime Sauce*

**Cranberry BBQ Chicken** *prepared with our Famous Cranberry Barbeque Sauce*

**Creole Chicken** *prepared with Tomatoes, Onions, Celery & Bell Peppers*

**Culinary Chicken** *prepared with Mushrooms & Shallots  
in our White Wine Cream Sauce*

*(Boneless, Skinless Chicken Breasts, unless otherwise noted)*

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### **Chicken**

**Double Decker Chicken Pot Pie** (*Homemade Chicken Pot Pie layered between Top and Bottom Crust*)

**French Chicken Tarragon** *prepared with Sautéed Red Onions, Colorful Bell Peppers and topped with our Tarragon Cream Sauce*

**Greek Chicken** *prepared with Oregano, Basil, Artichokes, Tomatoes, Black Olives, Balsamic Vinegar & Feta Cheese*

**Slow Roasted Chicken** (*Bone-in Herb or Garlic Chicken*)

**South of the Border Chicken** *prepared with Cilantro, Lime Juice & Diced Tomatoes*

**Southern Fried Chicken** (*Bone-in*)

**Stuffed Chicken** (*Stuffed Chicken with Cranberry & Sage, Broccoli & Cheddar Cheese OR Spinach & Swiss Cheese, lightly breaded & served with our Savory Cheese Sauce*)

**Teriyaki Chicken** *marinated in our Soy Teriyaki Sauce*

**Tortilla Chicken** *rolled in crispy Tortilla Chips topped with a Mexican Style Sauce*

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## **Pasta**

**Baked Ziti** (*Rotini Pasta baked in a Diced Tomato Sauce with Cheeses, Herbs, Ground Beef and Mild Italian Sausage*)

**Beef Stroganoff** (*Tender Beef Strips with a Stroganoff Sour Cream Sauce served over Buttered Noodles*)

**Bistro Pasta** (*Bow Tie Pasta with a Sun-Dried Tomato Balsamic Sauce, Spinach, Black Olives, Feta Cheese and Herbs ~ Chicken Optional*)

**Chicken Fettuccini Alfredo** (*Fettuccini Pasta with Alfredo Sauce, Grilled Chicken Strips and Fresh Vegetables topped with Parmesan Cheese*)

**Chicken Parmesan** (*Breaded Chicken served over Spaghetti, topped with Tomato Sauce, Mozzarella and Parmesan Cheeses*)

**Hearty Beef Lasagna** (*Marinara Sauce and Parmesan Cheese*)

**Pasta Primavera** (*Penne Pasta with Sliced Chicken Breast, Marinara Sauce, Zucchini, Squash, Onions, Mushrooms, Red and Green Bell Peppers*)

**Pesto Pasta** (*Penne or Bow Tie Pasta with Sliced Chicken Breast, Zucchini, Peas, Red Bell Peppers, Carrots and Pine Nuts served with a Rich Basil Pesto Sauce*)

**Shells Florentine** (*Pasta Shells Stuffed with Cheese served with our Spinach Cream Sauce ~ Ground Beef Optional*)

**Shrimp Talfredo** (*Tender Shrimp prepared with Fresh Diced Tomatoes, Red Onions and Herbs in our Tomato Alfredo Cream Sauce*)

**Spaghetti & Meatballs** (*Culinary Meat Sauce ~ Meatballs Optional*)

**Spinach & Vegetable Lasagna** (*Rich Cheese Sauce*)

**Tetrazzini** (*Chicken, Beef OR Turkey with Mushrooms, Onions, Carrots and Celery in a Rich Cream Sauce tossed with Spaghetti and topped with Parmesan Cheese*)

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### **Pork**

**Cranberry BBQ Pork Tenderloin** *(Boneless Pork Tenderloin served with our Famous Cranberry BBQ Sauce)*

**German Sausages** *(Bratwurst with Peppers & Onions)*

**Grilled Seasoned Pork Cutlets** *(Marinated Tender Pork Cutlets)*

**Italian Sausage** *served with Peppers & Onions tossed with Marinara Sauce*

**Jeweled Pork Tenderloin** *(Fruit & Nut stuffed Pork Tenderloin served with our Apricot Glaze)*

**NC Chopped/Pulled BBQ** *served with our Lexington Style Sauce made from Freshly Roasted Pork Shoulders*

**Stuffed Pork Tenderloin** *(Boneless Pork Tenderloin prepared with Granny Smith Apples & Cornbread Stuffing)*

### **Seafood**

**Baked Cod** *served with our Lemon White Wine Sauce*

**Country Fried Fish** *(Flounder OR Catfish with Cole Slaw and Tarter Sauce)*

**Garlic Shrimp Skewers**

**Grilled Haddock Fillet** *served with Cole Slaw and Tarter Sauce*

**Grilled Salmon Filet** *served with Fresh Lemon and Dill*

**Pecan Crusted Trout** *served with Cole Slaw and Tarter Sauce*

**Soy Glazed Salmon Filet**

**Shrimp Scampi** *served over Pasta optional*

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### **Turkey**

#### **Apricot-Glazed Turkey Breast**

**Turkey Piccata** (*Tender Turkey Cutlet served with a White Wine  
Lemon Caper Sauce*)

#### **Sliced Turkey Medallions**

*(Substitute Turkey For Meat in Any Entrée)*

### **Vegetarian**

**Baked Acorn Squash** (*Acorn Squash halved & stuffed with  
Rice, Beans and Brown Sugar*)

**Eggplant Parmesan** (*Tender Eggplant topped with Mozzarella  
and Parmesan Cheese served over Pasta with Marinara Sauce*)

**Italian Roasted Red Pepper** (*Large Red Pepper stuffed with Ricotta,  
Mozzarella & Parmesan Cheeses served with a Charred Tomato Sauce*)

**Pasta Primavera** (*Penne Pasta with Marinara Sauce, Zucchini, Squash,  
Onions, Mushrooms, Red and Green Bell Peppers*)

**Pesto Pasta** (*Penne or Bow Tie Pasta with Zucchini, Peas, Red Bell Peppers,  
Carrots and Pine Nuts served with a Rich Basil Pesto Sauce*)

*Vegan and Gluten Free Also Available*

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# *Gourmet Sides*

## **Starches**

**Culinary Mac n' Cheese**

**Garlic Mashed Potatoes**

**Harvest Wild Rice**

**Herbed Rice Pilaf**

**Potatoes Au Gratin *with Cheese***

**Roasted Rosemary New Potatoes**

**Roasted Sweet Potatoes**

**Seasoned Potato Wedges**

**Stuffed Baked Potato (*Parsley, Chives and Cheddar Cheese*)**

**Sweet Potato Casserole**

**Whipped Potatoes**

## **Vegetables**

**Broccoli OR Green Bean Casserole**

**California Vegetable Medley (*Cauliflower, Broccoli and Carrots*)**

**Chef's Fresh Vegetable Medley (*Everything Seasonal*)**

**Green Bean Amandine**

**Grilled Marinated Asparagus *with Fresh Lemon and Dill***

**Grilled Zucchini**

**Italian Squash Medley**

**Sautéed Sugar Snap Peas *with Herbs***

**Scalloped Corn**

**Steamed Broccoli *with Fresh Lemon and Dill***

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# *Gourmet Sides*

## **Fresh Salads**

**Caesar Salad** (*Fresh Romaine Lettuce with Croutons and Parmesan Cheese served with our Creamy Caesar Dressing*)

**Carolina Salad** (*Fresh Gourmet Greens topped with Pecans, Mandarin Oranges, Sweetened Dried Cranberries and Julienne Red Onion served with Two Dressings*)

**Culinary Garden Salad** (*Fresh Gourmet Greens topped with Tomatoes, Cucumbers, Black Olives, Shredded Carrots and Mini Corn served with your choice of Two Dressings*)

**Gourmet Spinach Salad** (*Tender Baby Spinach topped with Egg, Red Onion, Tomatoes, Croutons, Crispy Bacon, and Feta Cheese served with our Two Dressings*)

**Tossed Garden Salad** (*Fresh Gourmet Greens topped with Red Cabbage, Tomatoes, Cucumbers and Shredded Carrots served with your choice of Two Dressings*)

### **Homemade Salad Dressing Selections**

*Ranch, Italian, 1000 Island, Bleu Cheese, Balsamic Vinaigrette, Creamy Caesar, Oil and Vinegar, Honey Mustard, Greek, French, Poppy Seed, Sesame Ginger and Tropical Raspberry Dressings*

*Low Fat /Fat Free Dressings Available*

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