



>> 310.872.7746 >> info@rsvpea.com >> www.rsvpea.com

*Prices are per person (unless otherwise indicated)*

## *pasta entrees*

- Baked Four Cheese Vegetarian Ziti . . . . . \$8.00
- Penne Arrabbiata . . . . . \$9.00  
*Simple penne pasta with spicy tomato sauce*
- Italian Sausage with Peppers & Mushrooms . . . \$9.00  
*In a light marinara sauce with your choice of pasta*
- Capellini Alla Checca . . . . . \$9.00  
*Linguine with garlic, basil, and vine-ripened tomatoes tossed in extra virgin oil*
- Linguine with Clams . . . . . \$10.00
- Eggplant or Chicken Parmigiana . . . . . \$10.00  
*With choice of pasta*
- Grilled Chicken Farfalle. . . . . \$10.00  
*With pesto or sun-dried crème sauce*
- Mona Lisa Pasta . . . . . \$10.00  
*Penne pasta with tomatoes, bell peppers, mushrooms, olives, capers, & shredded rotisserie chicken sauteed in a light cream herb sauce*

- Rock Shrimp Scampi Pasta. . . . . \$12.00  
*With garlic, shallots, extra virgin olive oil, and your choice of pasta*
- Fettuccine Alfredo with Chicken & Broccoli. . . \$12.00
- Mardi Gras Pasta . . . . . \$ 14.00  
*Sautéed jumbo shrimp, chicken, and andouille sausage tossed with tri-colored peppers, onion, and tomatoes in a Cajun white cream sauce served over penne pasta*
- Jammin' Jambalaya. . . . . \$15.00  
*Natalee's Famous Recipe! With jumbo shrimp, shredded chicken, and chicken andouille sausage Served with Cornbread and Honey Butter*
- Assorted Lasagnas . . . . . Half Pan \$50.00  
. . . . . Full Pan \$90.00  
*Beef, Chicken, Vegetable, Mexican or Pesto*

## *chicken entrees*

- Rotisserie Chicken . . . . . \$8.00  
*In an herb marinade*
- Lemon-Rosemary or Citrus Grilled. . . . . \$8.00
- Jamaican Jerk Chicken . . . . . \$9.00  
*Traditional Recipe on the Hot Side!*
- Chicken Brochettes . . . . . \$9.00  
*With Grilled Vegetables*
- Apricot-Glazed Chicken. . . . . \$9.00

- Chicken Divan . . . . . \$9.00  
*With Fresh Broccoli & Cheddar Cheese*
- Sesame-Ginger Chicken . . . . . \$9.00
- Baked Stuffed Chicken Breast . . . . . \$10.00  
*With Pine nuts, Goat Cheese, Sundried Tomatoes & Basil*
- Baked Stuffed Italian Chicken . . . . . \$10.00  
*With Spinach, Ricotta, Fresh Herbs and Roasted Peppers*
- Chicken Adobo . . . . . \$10.00  
*Traditional Filipino Chicken with Soy, Vinegar and Brown Sugar*

## chicken entrees (continued)

Chicken Curry . . . . . \$10.00 <i>A Traditional Indian Recipe Mild to Spicy</i>	Sonoma Chicken . . . . . \$12.00 <i>Boneless chicken breast with wild mushrooms and spinach in an herbed Chardonnay sauce</i>
Bourbon Chicken . . . . . \$10.00 <i>A Favorite From New Orleans</i>	Lemon Rosemary Game Hen . . . . . \$12.00
Polynesian Chicken . . . . . \$10.00 <i>Pineapple Marinade with an Asian Flare!</i>	Port Glazed Cornish Game Hen . . . . . \$12.00 <i>Served with port sauce</i>
Chicken Cordon Bleu . . . . . \$10.00 <i>Black Forest Ham &amp; Baby Swiss Stuffed in a Chicken Breast</i>	Tandoori Chicken . . . . . \$12.00 <i>With Mango Chutney</i>
Pecan Crusted Chicken . . . . . \$10.00 <i>A Southern favorite!</i>	Chicken California . . . . . \$12.00 <i>Sautéed Mushrooms &amp; Asparagus with Goat Cheese with a light Cabernet Sauce</i>
Thai Peanut Chicken . . . . . \$10.00 <i>With a Coconut Peanut Sauce</i>	Chicken Valdostana . . . . . \$12.00 <i>Topped with prosciutto and Fontina Cheese in a white wine sauce</i>
Chicken Kiev . . . . . \$10.00 <i>Chicken Breast with Herbs Topped with Breadcrumbs</i>	Chicken Marsala . . . . . \$12.00 <i>Sautéed Mushrooms in Marsala Wine</i>
Casablanca Chicken . . . . . \$10.00 <i>A North African Dish, Heavily Herbed &amp; Spiced</i>	Fruit Compote Stuffed Chicken Breast . . . . . \$12.00 <i>With a Chambord Sauce</i>
Aegean Chicken. . . . . \$10.00 <i>Stuffed Chicken with Artichoke Hearts, Orzo Pasta, Sun dried Tomatoes, Fresh Herbs Wrapped In a Grape Leave Topped with a Red Pepper sauce</i>	Chicken Kashmir . . . . . \$12.00 <i>Sautéed Chicken Breast with Carrots, Red Onion &amp; Broccoli in a paprika Cream Sauce</i>
Chicken Tetrizzini . . . . . \$10.00 <i>Chicken Breast with sautéed Mushrooms in a Parmesan White Wine Crème Sauce</i>	

## beef entrees

Mongolian Beef . . . . . \$9.00	Beef Bourginon . . . . . \$12.00
Spicy Jamaican Flank Steak . . . . . \$10.00	Flamin' Gator Beef Ribs . . . . . \$12.00
Ginger Flank Steak with Sake Sauce . . . . . \$10.00	Merlot Beef Stew . . . . . \$13.00 <i>Portebello Mushrooms shallots &amp; assorted vegetables</i>
Santa Maria or Tokyo-Rosemary Tri-Tip . . . . . \$12.00	Beef Wellington . . . . . \$ 20.00 <i>Fresh tenderloin topped with pate, wrapped in puff pastry served with a Bearnaise Sauce</i>
Molasses Glazed Meatloaf . . . . . \$12.00 <i>wrapped in apple smoked bacon &amp; baked with molasses with black strap gravy</i>	

## beef entrees (continued)

Chef Carved Prime Rib . . . . . \$20.00  
*Traditional or Pepper corn Crusted served with au jus & horseradish*

New York Strip Kabobs . . . . . \$20.00

Herb Crusted Filet Mignon . . . . . \$22.00

Gorgonzola Stuffed Filet Mignon . . . . . \$25.00  
*With Caramelized Red Onions*

## seafood entrees

Blackened Snapper . . . . . \$10.00

Teriyaki Mahi Mahi . . . . . \$12.00

Poached or Grilled Herbed Salmon . . . . . \$14.00

Tandoori Shrimp Skewers . . . . . \$18.00  
*With Mango Chutney*

Citrus Crusted Swordfish . . . . . \$18.00  
*With an Orange Beurre Blanc Sauce*

Grilled or Panko Crusted Ahi Tuna . . . . . \$20.00

Sesame-Soy Ginger Glazed Halibut . . . . . \$20.00

Cioppino . . . . . \$20.00  
*With Pasta or Rice*

Shrimp Scampi . . . . . \$20.00

Miso-Glazed Chilean Sea Bass . . . . . \$22.00

Tequila-Lime Jumbo Prawns . . . . . \$25.00

Seafood Newberg . . . . . \$30.00

Lobster Thermidor . . . . . Market Price  
*Sweet Lobster Tail Meat combined with Bechamel Sauce*

Lobster Tail . . . . . Market Price

## lamb entrees

Boneless Leg of Lamb . . . . . \$16.00  
*Marinated with herbs & garlic, slow roasted in whole grain mustard. With Mojo Mint Sauce*

Rack of Lamb . . . . . \$20.00  
*Marinated and roasted served with a delicate mint sauce*

Medallions of Lamb . . . . . \$22.00  
*Marinated in garlic and herbs cooked to perfection*

## pork entrees

Pork Tenderloin . . . . . \$18.00

Spiced Roast Pork . . . . . \$18.00  
*Citrus Marinated, Slow Roasted Served With Chutney*

Roasted Pork . . . . . \$18.00  
*Served With Ginger Apricot Sauce*

Luau Pork Spare Ribs . . . . . \$18.00

Vegetable Stuffed Pork Loin . . . . . \$20.00

Crown Roast Of Pork . . . . . \$20.00

## Veal entrees

Veal Chop . . . . .	\$ 8.00
<i>Tender Chop Rubbed With Seasonings, Choice Of Sauce</i>	
Veal Marsala . . . . .	\$18.00
<i>Thin Sliced Scallops Of Veal Breaded And Sautéed With Marsala Wine Sauce &amp; Mushrooms</i>	
Veal Piccata . . . . .	\$18.00
<i>Veal Tenders Breaded And Sautéed In Lemon Caper Sauce</i>	

Veal Parmesan . . . . .	\$18.00
<i>Lightly Breaded Thin Slices Of Veal Sautéed And Covered With A Zesty Marinara Sauce. Garnished With Melted Mozzarella</i>	
Veal Scallopini . . . . .	\$18.00
<i>Thin Scallops Of Veal Sautéed In A White Wine Sauce With Artichoke Hearts &amp; Mushrooms</i>	
Veal Chop. . . . .	\$20.00
<i>Stuffed Veal Cutlet Stuffed With Spinach, Prosciutto &amp; Mozzarella Cheese</i>	

## Vegetarian entrees

Eggplant Parmigiana . . . . .	\$8.00
Spinach & Artichoke Casserole . . . . .	\$8.00
Vegetable Casserole . . . . .	\$8.00
<i>With Crumbled Tofu</i>	
Stuffed Japanese Eggplant . . . . .	\$8.00
Vegetarian Meatloaf . . . . .	\$9.00
<i>With Brown Gravy</i>	
Sweet & Sour Tempeh or Tofu . . . . .	\$9.00

Ratatouille . . . . .	\$9.00
Portabello Mushrooms . . . . .	\$9.00
<i>With Quinoa Stuffing</i>	
Tofu or Tempeh Tacos . . . . .	\$9.00
Vegetarian Shepherd's Pie . . . . .	\$10.00
<i>With Golden Gravy</i>	
Whole Wheat Pasta . . . . .	\$10.00W
<i>with Marinara and Tofu Balls</i>	
Vegetarian Sushi with Miso Dipping Sauce . . .	\$ 12.00

## casseroles

Macaroni & Three Cheese Bake . . . . .	\$7.00
Chicken Pot Pie . . . . .	\$8.00
Enchilada Casserole . . . . .	\$8.00
Chile Relleno Casserole . . . . .	\$8.00
Green Chile Chicken Casserole . . . . .	\$8.00
Arroz con Pollo . . . . .	\$8.00

Beef or Vegetarian Tamale Pie . . . . .	\$9.00
Chicken and Dumplings . . . . .	\$9.00
Creamy Curried Chicken & Rice Casserole . . . .	\$9.00
Beef Stroganoff . . . . .	\$9.00
Shepherd's Pie . . . . .	\$10.00
Moussaka . . . . .	\$10.00