



*Birchwood Caterers*  
**Twilight Dinner Specials**  
**2 Dinners for \$25.00**  
**Served 4:30 PM – 6:30 PM**

**Chicken Parmigiana** – Hand breaded, sautéed, chicken cutlet. Oven baked with marinara sauce and mozzarella cheese and served with linguini.

**Chicken Francaise** – Sautéed boneless breast of chicken, batter dipped in egg and parmesan cheese, finished with a light lemon, butter and parsley cream sauce.

**Chicken Marsala** – Sautéed boneless breast of chicken with fresh mushrooms and marsala wine in a light brown sauce.

**Jersey Style Pork Chops** – Center cut pork chops, pan fried and lightly seasoned. Served with apple sauce.

**12 oz. New York Sirloin Steak** – Hand cut lean portion, charbroiled in its own natural juices.

**Chopped Sirloin** – Served with an onion and mushroom gravy.

**Eggplant Rollitini** – Fresh eggplant stuffed with ricotta and blended cheeses, oven baked with marinara sauce and mozzarella cheese.

**Penne Pasta in Pink Vodka Sauce** – Imported penne pasta, sautéed with marinara sauce, heavy cream, parmesan cheese, fresh garlic and vodka.

**Stuffed Filet of Sole** – A blend of crab meat, shrimp, lobster and mushrooms, finished with lemon and parsley.

**Sole Francaise** – Fresh filet of sole, batter dipped in egg and parmesan cheese, finished with a light lemon, butter and parsley cream sauce.

**Fried Shrimp Platter** – Florida Gulf prawns, hand breaded and deep fried, served with fresh lemon, cocktail sauce or tarter sauce.

**Shrimp Parmigiana** – Hand breaded and sautéed shrimp, oven baked with marinara sauce and mozzarella cheese. Served with linguini.

**Fish-N-Chips** – Fresh cod filets, batter dipped in Irish ale and served with homemade chips, tarter sauce and malt vinegar.

**Fried Filet of Flounder** – Fresh filet of flounder, breaded and deep fried. Served with fresh lemon and tarter sauce.

All entrees include warm bread & butter, soup or fresh green salad

No Substitutions