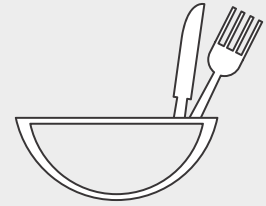


# ENCORE



ACT TWO

## ENTREES

### LUNCH ENTREES

**\$15.00 per person, minimum 18**  
**Add side salad \$2.50**

#### CURRY CHICKEN

Ginger, Cilantro Rice and Roasted Mixed Vegetables

#### JERK FISH OF THE DAY

Coconut Couscous, Calypso Collard Greens  
Charlotte Fish Company Eat local!

#### APPLE SAGE PORK LOIN

Oven Roasted Potatoes and  
Green Beans Almondine

#### FARRO VEGETARIAN JAMBALAYA

Side of a Garden Salad and Fresh Corn Muffin

#### GRILLED CHICKEN BREAST

Artichoke Pesto, Pasta Primavera

### THEMED ENTREES

**\$16.00 per person, 18 minimum**  
**Drop-off only**

#### CAROLINA STYLE BBQ PORK

Baked Beans, Potato Salad, Vinegar Slaw,  
Cornbread Muffin or Fresh baked Bun

#### ASIAN CHICKEN RICE BOWL

Vegetable Fried Rice, Steamed Bok Choy,  
and Egg Roll

#### CHICKEN PARMESAN OR EGGPLANT

Penne Pasta, Garden Salad, Garlic Bread

#### SRIRACHA RUBBED PORK LOIN

Yellow Rice, Black Beans, Fried Plantains

### SPECIAL EVENT

**Per person Price: Entrée, Choice  
of Salad and Dessert**

#### Cornish Game Hen

Coq au vin style with Roasted  
Potatoes and Brussel Sprouts \$35.00

#### Grilled Salmon

Mushroom Risotto, Asparagus, and  
Tomato Butter \$38.00

#### Chicken Morrel

Potato Puree, Haricots Verts Almondine  
\$28.50

#### Herb Rubbed Sirloin Roast

Baked Potato, Spinach Soufflé \$40.00

#### Seafood Stuffed Shells

Cream or Tomato Sauce,  
Roasted Broccoli \$35.00

**Salads-** Garden or Caesar  
**Dessert-** Chocolate Mousse,  
Chocolate Tart or Cheese Cake