

# TAKE-AWAY GOURMET DINNERS

All menu items are made to order using the freshest and finest ingredients. Menu item orders require a four serving minimum.

## FISH

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Eight Herb & Garlic rubbed Jumbo Gulf Shrimp	\$20.00
Parmesan crusted Snapper with Vanilla Rum Butter	\$19.00
Crab Florentine stuffed Salmon	\$18.00
Porcini crusted Sea Bass with Wild Mushroom Tomato Ragoût	\$29.00
Sea Bass & Wild Mushroom Manicotti with Marinara & Parmesan Cheese	\$24.00
Sesame Seared Salmon with Pineapple Teriyaki Glaze	\$19.00
Snapper Francese with Lemon Thyme Sauce	\$19.00

*Each entrée comes with your choice of a vegetable and a starch.  
Add a Mixed Baby Green or Caesar Salad for only \$3.00 per entrée.*

## MEAT

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Herb & Garlic marinated Skirt Steak with Black Bean Lime Sauce	\$19.00
Blackened 10oz. NY Strip with Fois Gras Butter	\$24.50
Flank Steak Pinwheel with Spinach, roasted Red Peppers & Asiago Cheese served with grilled Tomato Sauce	\$19.00
Porcini Pot Roast with Wild Mushroom Ragoût	\$21.00
Bleu Cheese & roasted Corn stuffed Filet Mignon with Mushroom Demi Glace	\$30.00
First cut Brisket & Gravy	\$18.00

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*We will attempt to honor all orders placed within 48 hours (96 hours before holidays), and we reserve the right to make substitutions as necessary. We also reserve the right to apply a 50% cancellation fee for same day cancellation.*

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*All menu prices are effective February 2008 and are subject to change.*

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## POULTRY

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Peppercorn dusted Duck Breast with grilled Pineapple Salsa	\$24.00
Chicken Roulade with Tomatoes, Spinach & Mozzarella served with grilled Tomato Sauce	\$16.00
Chicken Parmesan	\$16.00
Grilled Chicken with fresh Herbs & Wild Cherry Port Wine Reduction	\$16.00
Caprese Chicken with fresh Tomatoes, Basil & Mozzarella wrapped in Prosciutto	\$16.00
Divine Chicken Francese with Artichoke Hearts, Mushrooms & Roma Tomatoes	\$16.00
Chicken Marsala with Mushrooms & Marsala Wine Sauce	\$16.00
Pinenut & Parmesan crusted Chicken with Lemon Garlic Butter	\$16.00

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## VEGETARIAN

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Vegetable Lasagna with grilled Veggies, Ricotta, Parmesan, Pasta & Roma Tomato Sauce	\$12.00
Eggplant Parmesan - fresh baked Eggplant with Mozzarella, Parmesan, Basil & Tomatoes	\$12.00
Spinach & Ricotta Cheese filled Manicotti with Tomato Parmesan Cream Sauce	\$12.00
Twice baked 3 Cheese Vegetable Tortellini with Marinara	\$12.00

*All vegetarian dinners include Garlic Bread and a  
side salad - Mixed Baby Green OR Caesar.*

### VEGETABLES

Honey glazed French Beans & Carrots
Caramelized Spinach, roasted Corn, Peppers, Mushrooms & Onions
Wild Mushroom Sauté with Oyster, Shitake & Portobello Mushrooms
Sake braised Baby Bok Choy
Grilled or steamed Vegetable Medley
Basil Parmesan oven roasted Tomatoes
Roasted Garlic Asparagus

### STARCHES

Truffled Sweet Mashed Potatoes
Grilled Vegetable Rice Pilaf
Garlic & Herb roasted Potatoes
Twice baked loaded Potatoes w/Cheese, Chive & Sour Cream
Mashed Potatoes
Italian style roasted Red Bliss Potatoes w/Basil, Parmesan & oven roasted Tomatoes

*Minimum order of 4 servings  
required for all menu items.*