



Entrees

Just a sampling of some of the entrees we can do for you...

Dry Rubbed Hickory Grilled Pork Tenderloin

Topped with cherry brandy sauce

Beef Tenderloin Au Poivre

Peppered seared beef tenderloin topped with a cognac pan sauce

Dry Rubbed and Mesquite Grilled Beef Tenderloin

Topped with a caper shallot sauce

Grilled Fresh Corvina Tropicana

Topped with a fresh pineapple mango salsa

Grilled Chicken Bruschetta

Seasoned chicken breast grilled with a fresh tomato bruschetta

Grilled Mahi Provencal

Mahi grilled and topped with a pan sauce of fresh tomato, olive oil, basil, garlic and Kalamata olives

Chicken Piccata

Sautéed chicken breast topped with a pan sauce of lemon, garlic, white wine and capers

Shrimp Fra Diavlo

Shrimp sautéed with white wine, fresh tomatoes, garlic and fresh herbs

Maryland Style Crab Cakes

Served with homemade cocktail and tartar sauces

Shrimp and Grits

Stone ground grits topped with a fresh tomato prosciutto sauce

Paul's Lasagna

Homemade pasta layered with ricotta cheese, traditional Italian meat sauce, Mozzarella and Parmesan cheese

Beef Bourguignon

Tender Beef simmered in a red wine sauce with mushrooms, onion, and carrots; served with Jasmine rice

Chicken Tetrazzini

Chicken breast grilled sliced and served in a mushroom sauce with peas over linguini and topped with a Parmesan panko crust

Roasted Turkey Breast

Topped with a porcini mushroom sauce

Chicken Marbella

Chicken breast, chicken thighs, prunes, apricots, dried cherries, oregano, capers, olive oil, green olives, brown sugar, white wine, bay leaves, parsley and cilantro

Indonesian Chicken Satés

Served with peanut sauce

Chicken Mona Lisa

Sautéed chicken breast served in a mushroom cognac cream sauce

Grilled Sirloin

Sliced and topped with a mushroom au jus

Country Captain Chicken

Sautéed chicken breast, red bell pepper and poblano pepper simmered in a curry sauce and topped with toasted almonds and currants

Marinated Grilled Chicken with Artichokes

Diced marinated grilled chicken tossed with penne pasta in a lemon butter white wine sauce with capers, Kalamata olives, sundried tomato, pepperoncini and fresh herbs

Chicken Marsala

Sautéed chicken breast topped with a mushroom Marsala wine sauce

Beef Enchiladas or Hickory Grilled Chicken Enchiladas

Whole Poached Salmon

Served with silver dollar rolls and cucumber dilled yogurt & Dijon lime sauces

Whole Grilled Beef Tenderloin

Sliced and served with horseradish sauce and red onion marmalade with silver dollar rolls

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FRESHLY PREPARED MEALS & CATERING