

DINNER

COMES WITH YOUR CHOICE OF THREE ACCOMPANIMENTS AND BREAD ROLLS.
DISPOSABLE SERVICEWARE INCLUDED.

CRUSTED DIJON CHICKEN

Tender Boneless Chicken Breast, Lightly Breaded in Panko and Chives, baked until Golden Brown, served with Creamy Dijon Mustard Sauce.

ROASTED CHICKEN FRANCAISE

Bone-in Chicken Quarters, with Lemon, Parsley and Reduced White Wine Sauce.

GRILLED CHICKEN PICCATA

Grilled Breast of Chicken, in a Light Lemon Butter Caper and Wine Sauce.

AEGEAN CHICKEN

Garlic and Oregano marinated Chicken Breast, Grilled on an Open Flame and topped with Diced Tomato, Parsley, Red Onion, Kalamata Olives, Feta and Extra Virgin Olive Oil.

LEMON-THYME CHICKEN

Light and Delicious! Tender boneless Breast with Lemon and Fresh Thyme.

THAI LEMONGRASS CHICKEN

Breast of Chicken marinated in Fresh Lemongrass, Ginger, Garlic and Sesame, in a Rich Coconut Milk Sauce with Kaffir Lime Leaves, Straw Mushrooms and Cilantro.

TERIYAKI CHICKEN

Breast of Chicken, marinated in Sesame and Ginger, Glazed with Sweet and Tangy Teriyaki Sauce.

STUFFED ITALIAN CHICKEN **UPGRADE \$2pp*

Tender Breast filled with Hot Italian Sausage, Onion, Fresh Basil, Tomato and Parmesan with a Light dusting of Herb Bread Crumbs, baked and served over our Roasted Red Bell Pepper Cream Sauce.

SPINACH STUFFED CHICKEN **UPGRADE \$2pp*

Chicken Breast stuffed with Fresh Spinach, Shallots and Goat Cheese, topped with Toasted Bread Crumbs. Served with Garlic and Herb Beurre Blanc

MUSHROOM STUFFED CHICKEN **UPGRADE \$2pp*

Tender Boneless Breast of Chicken filled with Sautéed Mushrooms and Parmesan Cheese, served with a Creamy Bacon and Garlic Sauce.

PISTACHIO CRUSTED CHICKEN

Boneless Chicken Breast, marinated in Fresh Herbs, Garlic and Extra Virgin Olive Oil, topped with a mix of toasted Pistachio Nuts and Panko. Served with Blackberry Herb Sauce.

CHIPOTLE CHICKEN

Our Smoky and Spicy marinade make this Breast of Chicken a Favorite! Served with a Citrus Glaze and Cilantro.

CHICKEN SALTIMBOCCA

Lightly Sautéed Chicken Breast, topped with Prosciutto, Italian Basil and Provolone. Served with Lemon Beurre Blanc.

25-74 GUESTS

75 +

ADD A SECOND ENTRÉE

SMOKED BBQ BEEF SHOULDER

**REQUIRES 48 HOUR NOTICE*

Served with BBQ Sauce

..... \$4.00pp

GRILLED GARLIC HERBED TRI TIP

Served with Argentinean Chimichurri Sauce.

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BEEF RIBS

**REQUIRES 48 HOUR NOTICE*

Served with BBQ Sauce.

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FILET MIGNON

**REQUIRES 48 HOUR NOTICE*

Served with Cabernet Butter OR Green Peppercorn Sauce.

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DINNER

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GRILLED GARLIC HERBED TRI TIP

Choice of Argentinean Chimichurri Sauce or Balsamic Fig & Onion Reduction.

25-74 GUESTS
75 +

COFFEE RUBBED TRI TIP

Our Chef's special blend of coffee and spices creates this Unique Dry Rub, resulting in an indescribably juicy cut of Beef. Choice of Chimichurri Sauce or Green Peppercorn Sauce.

25-74 GUESTS \$pp
75 + pp

ASIAN BBQ BEEF SHORT RIBS

**REQUIRES 48 HOUR NOTICE*

Beef Short Ribs marinated in Sesame, Soy, Ginger, Garlic, and Chile Flakes and Cooked Slowly in Asian BBQ Sauce.

25-74 GUESTS \$
75 +

GRILLED BEEF MEDALLIONS

**REQUIRES 48 HOUR NOTICE*

Juicy Tender Beef Tenderloin, Grilled on Open Fire, served with Creamy Peppercorn Sauce.

25-74 GUESTS
75 +

ROSEMARY & GARLIC LAMB CHOPS

**REQUIRES 48 HOUR NOTICE*

French-trimmed Lamb Chops, marinated in Fresh Rosemary and Garlic, served with Balsamic Fig & Onion Reduction.

25-74 GUESTS
75 +

FILET MIGNON

**REQUIRES 48 HOUR NOTICE*

Gently Flavored with Garlic and Fresh Thyme, seared in Butter then baked. Served with Cabernet Butter OR Green Peppercorn Sauce.

25-74 GUESTS
75 +

ADD A SECOND ENTRÉE

GRILLED TARRAGON SALMON

Served with Compound Tarragon Butter.

..... \$0.00pp

GARLIC PRAWNS

**REQUIRES 48 HOUR NOTICE*

Served with Garlic Butter.

..... \$.00pp

LOBSTER TAIL

**REQUIRES 48 HOUR NOTICE*

Served with Garlic Butter.

..... \$

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BLACKENED SALMON

**REQUIRES 48 HOUR NOTICE*

Fresh Atlantic Salmon, seared in our Blackening Spices and served with Lemon Crème Fraiche.

25-74 GUESTS

75 +

WHITEFISH ROULADES

Whitefish Filet rolled in Garlic, Olive Oil Parmesan and Parsley, Lightly dusted with Herb Breadcrumbs. Served with White Wine Butter Sauce.

25-74 GUESTS pp

75 +

GRILLED TARRAGON SALMON

**REQUIRES 48 HOUR NOTICE*

Grilled Salmon Filet with Compound Tarragon Butter.

25-74 GUESTS

75 +

GARLIC PRAWNS

**REQUIRES 48 HOUR NOTICE*

6 Prawns marinated in Fresh Garlic, lightly sautéed in Butter, and topped with Fresh Parsley and Chile Flakes. Served over Linguine with White Wine Sauce.

25-74 GUESTS

75 +

ROASTED LYCHEE SALMON

**REQUIRES 48 HOUR NOTICE*

Filet Atlantic Salmon with Lychee and Red Pepper Salsa.

25-74 GUESTS

75 +

PISTACHIO CRUSTED WHITEFISH

Whitefish Filet with Pistachio and Panko Crust, oven baked, and served with Beurre Blanc Sauce.

25-74 GUESTS

75 +

DINNER

TO COMPLEMENT YOUR MEAL, SELECT ONE OF EACH OF THE FOLLOWING.

VEGETABLES

FRESH VEGETABLE MEDLEY

Broccoli, Cauliflower, Baby Carrots and Zucchini.

STEAMED VEGETABLE

Broccoli, Zucchini, Cauliflower and Carrots.

ROASTED ROOT VEGETABLE

Parsnips, Turnips, Rutabagas, Carrots, Celery Root, Red and Golden Beets.

WINTER VEGETABLES

Spaghetti Squash, Acorn, and Butternut Squash, roasted with Garlic and Olive Oil.

GREEN BEANS

Served with Sautéed Bacon.

GRILLED VEGETABLES **UPGRADE \$1pp*

Includes Butternut Squash, Grilled Eggplant, Zucchini, Yellow Squash, Chayote, Carrots and Red Beets.

HEARTY GREEN **UPGRADE \$2pp*

Sautéed Mustard Greens, Swiss Chard and Green Kale with Lemon Juice and Garlic

ASPARAGUS **UPGRADE \$2pp*

Fresh Asparagus Spears with Grated Parmesan and Lemon Zest.

DINNER

TO COMPLIMENT YOUR MEAL, SELECT ONE OF EACH OF THE FOLLOWING.

POTATOES & RICE

RED ROASTED POTATOES

Hand-cut Red Roasted Potatoes, roasted with Fresh Garlic and Parsley.

SMASHED RED POTAOES

Gently smashed Potatoes with Butter, Garlic and Fresh Herbs.

GARLIC MASHED POTATOES

Hand-mashed Russet Potatoes, with Fresh Cream, Butter and Roasted Garlic.

MASHED POTATOES

Hand-mashed with Sour Cream.

PARMESAN BAKED POTATO HALVES

Baked Potato Halves with Fresh Garlic and Parmesan Cheese.

ROASTED FINGERLING POTATOES

With Fresh Herb and Garlic.

HERB RICE

Butter and Fresh Herbs

JASMINE RICE

Aromatic Rice Blend with Freshly Chopped Herbs.

BASMATI RICE

HOUSE RICE PILAF

With Long Grain, Wild Rice, Lentils and Chile Orzo.

DINNER

TO COMPLEMENT YOUR MEAL, SELECT ONE OF EACH OF THE FOLLOWING.

SALAD

FIELD SALAD

Baby Mixed Greens, Cherry Tomatoes, Cucumbers and Shredded Carrots. Served with Italian Dressing.

CAESAR SALAD

Crisp Romaine, House Garlic-Herb Croutons and Shredded Parmesan Cheese. Served with Creamy Caesar Dressing.

FLUX KALE SALAD

Shredded Kale, Red and Green Cabbage, with Toasted Almonds, Raisins and Shaved Parmesan. Served with Citrus Vinaigrette.

ARUGULA & FENNEL SALAD

Tender Arugula, Shaved Fennel, thin sliced Radish and Tangerine with Peppered Goat Cheese. Served with Raspberry Vinaigrette.

PEASANT SALAD

Crisp Romaine, Purslane, Tomato, Cucumber, Scallions, Parsley, Crispy Pita Strips, Mint and Sumac. Served with a Spicy Pomegranate Dressing.

BABY SPINACH SALAD

Tender Spinach with Dried Cranberries, Feta, Artichoke and Grilled Red Onion, Balsamic Vinaigrette.

ROASTED BEET SALAD**UPGRADE \$1pp*

Roasted Beets, Mandarin Oranges, Toasted Walnuts and Goat Cheese over mixed Baby Greens, Lemon Oregano Vinaigrette.

ICEBERG WEDGE**UPGRADE \$1pp*

Whole wedge of fresh, crisp Iceberg Lettuce topped with Diced Tomato, Smoked Bacon, Chives and Maytag Bleu Cheese, with Creamy Ranch Dressing.

NECTARINE SALAD**UPGRADE \$1pp*

Grilled Nectarines, sliced Fennel, Rustic Greens, Toasted Almonds and Blackberries, with a Creamy Herb Dressing.