

Entrees

All Entrée's Include: Assorted Sodas and Waters, Paper Goods and Plastic Ware Minimum Order 10 Per Menu

Bacon Wrapped Filet Mignon

Red Roasted Potatoes; Spring Mix Salad with Raspberries, Feta Cheese, Glazed Pecans, and Champagne
Vinaigrette; Fresh Fruit Tarts

Market Price

BBQ Chicken and Ribs (Legs, Thighs, and Breasts and 2 Ribs)

Chunky Red Mashed Potatoes; Corn on the Cobb; Corn Muffins with Butter; Dutch Apple Tarts \$24.00

Beef Short Ribs

Savory Seasoned Braised Short Ribs; Garlic Mashed Potatoes; Roasted Carrots; Sautéed Swiss Chard; Fresh Fruit Tart

California Grilled Sea Bass (Seasonal)

Served with a Papaya Salsa; Saffron Mashed Potatoes; San Marino Spinach Salad with Baby Spinach, Dried Cranberries, Toasted Pumpkin Seeds, Sweet Red Onion, and Poppy Seed Vinaigrette; Lemon Tart Market Price

\$25.00

Chicken Marsala or Chicken Scaloppini

Linguini with Herb Butter; Italian Salad with Hearts of Romaine, Chick Peas, Kidney Beans, Peperoncini, Cucumber, Tomato, and House Dressing; Pear Tart \$22.00

Chicken Parmesan

Breaded Chicken Breast, Marinara, and Cheese; Linguini with Herb Butter; Caesar Salad with Home Made Croutons, Fresh Parmesan, and Caesar Dressing; Grilled Focaccia Bread; Biscotti \$22.00

Enchiladas

Choice of: Beef, Chicken, or Three Cheese

Red Rice; Black Beans; Green Garden Salad with Radish, Tomato, Cucumber, Red Onion, and House

Dressing; Cinnamon Sugar Cookies \$22.00

Fajitas

Choice of: Chicken or Vegetarian \$24.00 Choice of: Beef \$26.00

Spanish Rice; Refried Beans; Tortillas, Guacamole, Sour Cream, Salsa, Chips; Mexican Caesar Salad; Cinnamon Sugar Cookies

Greek Marinated Grilled Chicken

Balsamic Vinegar, Herbs, Red Wine, and Garlic; Rice Pilaf; Greek Salad with Kalamata Olives, Feta Cheese, Cucumber, Tomato, and House Dressing; Baklava \$22.00

Grilled Salmon with Mango Salsa or Poached Salmon with Hollandaise Sauce

Lemon Zest Rice with Peas; Asparagus Spears Drizzled with Garlic Butter; Fruit Tarts \$27.00

Herb Roasted Chicken

With Sautéed Mushrooms in Wine Sauce; Roasted Red Potatoes; Spring Mix Salad with Sun Dried
Tomatoes and Feta Cheese; Lemon Bundt Cake \$22.00



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Home Style Meatloaf	
With Brown Gravy; Roasted Garlic Mashed Potatoes; Carrots will Dill and Butter Sauce; French Bread and Butter; Pear and Almond Tart \$22.	2.00
Jerk Chicken QuartersRice and Kidney Beans; Jicama Slaw with Scallions; Bell Pepper, Poppy Seeds, and Cilantro in a TangyVinaigrette; Fried Sweet Plantains; Pecan Tarts\$22.	2.00
Lasagna Choice of: Beef, Chicken, or Vegetarian Caesar Salad with Home Made Croutons, Fresh Parmesan, and Caesar Dressing; Garlic Bread; Biscotti \$24.	4.00
Marinated Tri Tip Topped with a Mushroom Marinade; Yukon Gold Mashed Potatoes; Caesar Salad with Home Made Croutons, Fresh Parmesan, and Caesar Dressing; New York Cheesecake \$26.	5.00
Pastas Choice of Pasta: Linguini, Penne, Spaghetti Choice of Stuffed Pasta (\$2 upcharge): Cheese Tortellini, Cheese or Meat Ravioli, Cheese Stuffed Manicotti, Por Stuffed Cannelloni Choice of Sauce: Creamy Pesto, Marinara, Meat Sauce, Alfredo, Creamy Tomato and Basil Sauce Garlic Bread; Caesar Salad with Home Made Croutons, Fresh Parmesan, and Caesar Dressing; Fresh Fruit Tart \$22.	
Polynesian ChickenMarinated in Soy, Ginger, Garlic, and Basil; White Rice with Peas and Carrots; Tropical Green Salad withPapaya and Mango; Coconut Macaroons\$23.	3.00
Prime Rib of Beef *15-20 person minimum With AuJus and Horseradish Spread; Garlic Mashed Potatoes; Green Beans with Toasted Almonds; Assorted Dinner Rolls and Butter; Chocolate Ganache Cake Market Prime Rib of Beef *15-20 person minimum Market Prime Rib of Beef *15-20 person minimum Market Prime Rib of Beef *15-20 person minimum	rice
Sesame Citrus Prawns Atop Linguine Pasta; Winter Green Salad with Spring Mix, Mandarin Oranges, Sliced Almonds, Toasted Coconut, and Raspberry Vinaigrette; Chocolate Mousse Tart \$24.	4.00
Stuffed Chicken Breast Stuffed with Spinach, Ricotta, and Scallion; Rice Pilaf with Currants and Toasted Pecans; Green Garden Salad with Cucumber, Tomato, Shredded Carrot, Red Onion, and House Dressing; Lemon Tart \$24.	4.00



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Taco Bar

Choice of: Chicken, or Vegetarian \$24.00
Choice of: Beef \$26.00
Shredded Lettuce, Diced Tomato, Salsa, Shredded Cheese, Sour Cream, Guacamole, Soft and Hard Taco
Shells, Spanish Rice; Refried Beans; Cinnamon Sugar Cookies

Teriyaki Chicken or Beef (\$2 upcharge)

White Rice; Oriental Salad with Shredded Lettuce, Cabbage, Carrots, Peanuts, Cilantro, Fried Noodles, and Peanut Dressing; Fresh Fruit Tart \$22.00

Tikka Masala

Grilled Chicken Chunks Marinated in Yogurt and Spices and Served in a Creamy and Lightly Spiced Curry
Sauce; Basmati Rice; Naan Bread with Mango Chutney; Kachumbar Salad with Tomato, Onion, and
Cucumber; Rice Pudding Cups Topped with Freshly Sliced Mango
\$22.00

Wine Country Chicken

With Pinot Grigio Sauce and Mission Figs; Wild Rice Pilaf; Insalata Caprese with Sliced Tomatoes, Mozzarella, and Basil; Biscotti \$23.50