

# Entrees Spring 2024

(February 1 – May 31)

All Entrée's Include:

Assorted Sodas and Waters, Paper Goods and Plastic Ware Minimum Order 10 per Entrée for Lunch Unless Otherwise Noted, 20 for Evenings

Apricot Glazed Cornish Hens Wild Rice with Dried Apricot and Pecans; Spring Salad: Spring Mix, Marinated Artichokes, Cucumber, Chickpeas, Radish, Shallot, Feta, and Lemon Vinaigrette; Apple Tarts	\$ 25.00
Beef Tenderloin with Blackberry Port Reduction Yukon Gold Mashed Potatoes; Italian String Beans with Garlic and Shallot; French Bread with Butter; Choc Cake	\$ 45.00 colate
Bourbon Orange Glazed Ham Creamy Dijon Garlic Au Gratin Potatoes, Apple and Shaved Brussel Sprout Salad with Cran-raisins and Gla Pecans, Apricot Bars	\$ 26.00 zed
Chicken Verde Enchiladas Cilantro Lime Rice; Black Beans; Romaine Salad with Mango, Jicama, Corn, Cotija Cheese, and Cilantro Caesar Dressing; Flan Cups	\$ 22.00
Cod Puttanesca With Zesty Tomato Sauce, Olives, and Capers; Herbed Linguini; Sautéed Squash Medley; Garlic Bread; Lemon Tarts	\$ 23.00
Grilled Greek Lemon Chicken topped with an Artichoke and Tomato Salsa Lemon Cous Cous with Toasted Pine Nuts, Yellow Onion, and Fresh Parsley; Greek Salad with Kalamata Olives, Feta Cheese, Cucumber, Tomato, and House Dressing; Baklava	\$ 22.00
Fontina and Prosciutto Stuffed Chicken in a White Wine and Dijon Sauce; Herbed Rice Pilaf; Blanched Asparagus with Lemon Butter; Mini Cheesecakes	\$ 24.00
Pastas Choice of Pasta: Cannelloni Filled with Beef and Pork Sausage, Ricotta, Mozzarella, and Parmesan Cheese, Topped with Marinara Gourmet Cheese Tortellini with Alfredo Sauce, Peas, Asparagus, and Crisp Bacon Pieces Manicotti (Vegetarian) Filled with Ricotta, Mozzarella, and Parmesan Cheese, Topped with Marinara Vegan Pasta Primavera with Broccoli, Peppers, Zucchini, Yellow Squash, and Red Onion Served with Caesar or Italian Salad; Rustic Bread with Whipped Butter; Tiramisu Cups	\$ 22.00 \$ 22.00 \$ 21.00 \$ 22.00



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### Prawn Stir Fry with Sweet Chili Sauce

\$ 24.00

With Snow Peas, Peppers, Carrots, and Scallions; Jasmine Rice; Asian Salad with Romaine and Cabbage, Cucumber, Mandarins, Edamame, Matchstick Carrots, Sliced Almonds, Sesame Seeds, Wonton Strips and Sweet Ginger Dressing; Custard Tarts

### Rosemary Crusted Rack of Lamb with a Balsamic Cherry Chutney

\$ 32.00

Roasted Yukon Gold Potatoes; Asparagus and Pea Sauté with Shallot and Pancetta; Baked Berries Tarts

## Santa Maria Grilled Tri Tip

\$ 26.00

With Chimichurri on the Side; Cilantro Lime Rice; Fire Grilled Vegetable Platter; 2.75" Blackberry and Kiwi Tarts

### Stout Beer Braised Short Ribs

Garlic and Leek Mashed Potatoes; Carrots with Butter and Dill; Irish Cream Brownies

\$ 27.00

# Tuscan Garlic Butter Chicken

\$ 22.00

#### Tuscan Garlic Butter Salmon

\$ 27.00

With Spinach and a Creamy Garlic and Sundried Tomato Sauce; Herbed Orzo Pasta; Italian Salad with House Dressing; Lemon Bars

### Vegan Greek Stuffed Bell Pepper

\$ 23.00

With Cous Cous, Impossible Beef, Chickpeas, Red Onion, and Tomato; Vegan Greek Salad with Chopped Romaine, Cucumber, Tomato, Kalamata Olives, Marinated Artichokes, Red Onion, and Zesty Greek Dressing; Garlic Hummus Platter with Pita Bread; Vegan Brownie