

All Entrée's Include:

Assorted Sodas and Waters, Paper Goods and Plastic Ware
Minimum Order 10 Per Menu

All orders must be confirmed 2 business days in advance, by 10am Vegan/GF Options Available – Please Discuss with Coordinator for Accommodations

Bacon Wrapped Filet Mignon

Red Roasted Potatoes; Spring Mix Salad with Raspberries, Feta Cheese, Glazed Pecans, and Champagne
Vinaigrette; Seasonal Tart

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 Tart \$26

\$26.00

Beef Short Ribs

Savory Seasoned Braised Short Ribs; Garlic Mashed Potatoes; Roasted Carrots; Cheesecake Swirl Brownies \$28.00

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 Mousse Market Price

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; Seasonal 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; Romaine Salad with Tomato, Jicama, Corn, Pepitas, Queso Fresco, and Cilantro

Caesar Dressing; Cinnamon Sugar Cookies \$24.00

Fajitas

Choice of: Chicken or Vegetarian\$25.00Choice of: Beef\$26.00

Spanish Rice; Refried Beans; Tortillas, Guacamole, Sour Cream, Salsa, Shredded Cheese, Chips; Azteca Caesar Salad; Flan Cups

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; Lemon Bars \$27.00



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Herb Roasted Chicken

With Sautéed Mushrooms in Wine Sauce; Roasted Red Potatoes; Spring Mix Salad with Sun Dried Tomatoes and Feta Cheese; Dutch Apple Tart

\$22.00

Home Style Meatloaf

With Brown Gravy; Roasted Garlic Mashed Potatoes; Carrots will Dill and Butter Sauce; French Bread and Butter; Dutch Apple Tart

\$23.00

Jerk Chicken Quarters

Rice and Kidney Beans; Jicama Slaw with Scallions; Bell Pepper, Poppy Seeds, and Cilantro in a Tangy Vinaigrette; Fried Sweet Plantains; Pecan Tart

\$22.00

Lasagna

Choice of: Beef, Chicken, or Vegetarian

Caesar Salad with Home Made Croutons, Fresh Parmesan, and Caesar Dressing; Garlic Bread; Biscotti

\$24.00

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

\$26.00

Pastas

Choice of Pasta: Linguini, Penne, Spaghetti

Choice of Stuffed Pasta (\$2 upcharge): Cheese Tortellini, Cheese or Meat Ravioli, Cheese Stuffed Manicotti, Pork

Stuffed Cannelloni

Choice of Sauce: Creamy Pesto, Marinara, Meat Sauce, Alfredo, Creamy Tomato and Basil Sauce

Add Grilled Chicken (\$2 upcharge)

Garlic Bread; Caesar Salad with Home Made Croutons, Fresh Parmesan, and Caesar Dressing; Tiramisu Cup \$22.00

Polynesian Chicken

Marinated in Soy, Ginger, Garlic, and Basil; White Rice with Peas and Carrots; Tropical Green Salad with Papaya and Mango; Coconut Macaroons

\$23.00

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 Price

Sesame Citrus Prawns

Atop Linguine Pasta; Winter Green Salad with Spring Mix, Mandarin Oranges, Sliced Almonds, Toasted Coconut, and Raspberry Vinaigrette; Chocolate Mousse Cup \$24.00



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Stuffed Chicken Breast

Stuffed with Spinach, Ricotta, and Scallion; Rice Pilaf with Currants and Toasted Pecans; Spring Mix Salad with Tomato, Cucumber, Chickpeas, Parmesan, Croutons, and House Dressing; Lemon Bars \$24.00

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) or Salmon (\$5 upcharge)

White Rice; Asian Salad with Romaine and Cabbage, Cucumber, Mandarins, Edamame, Matchstick Carrots, Sliced Almonds, Sesame Seeds, Wonton Strips and Sweet Ginger Dressing; Matcha Cheesecake Swirl Brownies \$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; Cardamom Sugar Cookies \$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



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