

SALAD OPTIONS: (ADD GRILLED CHICKEN @ \$3.25 PP OR SHRIMP @ \$4.25 PP OR SALMON @ \$4.50)

House Special Salad- Romaine, cucumbers, grape tomatoes, homemade mozzarella and shaved grana padana, lemon evoo dressing

Caesar Salad- Romaine, shaved parmesan, homemade croutons, classic Caesar Dressing

Spring Mix Greens in English Cucumber Nest –with Caramelized Walnuts, Craisins & Champagne or Green Goddess Dressing

Arugula & Berry- with Strawberries & Shaved Red Onion, Cracked Pepper, Balsamic & Agave Vinaigrette

Arugula, Fresh Pear & Pomegranate- with Candied Walnuts, Gorgonzola & Honey/White Balsamic Vinaigrette

Spinach Salad- Baby Spinach with Button Mushrooms, Hardboiled Egg wedges, Crisped Prosciutto, Shaved Red Onion & Dijon Vinaigrette

Deluxe Salad Bar -Mixed Greens, Tomatoes, Cucumbers, Carrots, Chick Peas, Craisins, Feta or Blue Cheese, Candied Walnuts & Crumbled Bacon

PASTA OPTIONS: (ADD GRILLED CHICKEN @ \$3.25 PP, Salmon @ \$4.50 PP OR SHRIMP @ \$4.25 PP)

Fusilli Primavera

Penne Vodka (Vegetarian or Traditional with peas and prosciutto)

Penne Pomodoro

Penne with Creamy Tomato Basil

Homemade Gnocchi Misto –Primavera, Pesto or Vodka Sauce

Lasagna -Vegetarian, Four Cheese, Beef Bolognese or Pumpkin

Ravioli- Cheese, Spinach Pumpkin or Seafood with sauces

Linguini - with White or Red Clam Sauce, Alfredo or Pesto Sauce

Chef's Best Risotto Du Jour (ask for selection)

Baked Ziti Al Forno or **Stuffed Shells Al Forno**

CHICKEN OPTIONS:

Chicken Almandine –Lightly glazed with Toasted Almond Slivers

Sesame Crusted Chicken - Dijon Cream Drizzle

Chicken Parmagiana with Fresh Mozzarella

Chicken Rollantini

Chicken Piccata- Sautéed with lemon, white wine & capers

Chicken & Eggplant Rollantini

Rosemary Chicken over Root Vegetables

Key West Citrus Grilled Chicken

Sweet Potato Crusted Chicken with Red Bell Pepper Cream

Chicken Venziana- Sundried Tomatoes with Tarragon, Portabellas & Sherry

Herb Roasted Chicken Breast- with Cracked Pepper & Caper Cream

Chicken Cardinale Stacks-Asparagus, Roasted Pepper & MB Mozzarella

Chicken Marsala -sautéed with Mushroom Medley & Marsala

Chicken Provence -stuffed with Fontina, herbed wild rice medley & topped with a light lemon sauce

Champagne Chicken – Champagne Grapes & Shallots in Light Cream

Chicken Pomander- Laced with Ginger, Orange & Juniper

Herb Roasted Chicken- with Cracked Pepper & Caper Cream

FOWL OPTIONS:

Turkey Breast -Roasted or Smoked with Dressing & Cranberries

Whole Roasted Turkey with Pan Gravy & Cornbread Stuffing

BEEF OPTIONS with/without Carver:

Espresso- Crusted Prime Eye Roast- roasted & hand-carved

Porcini Dry-Rubbed Sirloin- with raspberry Demi-glace

Espresso Crusted Filet Mignon

Filet Medallions with Béarnaise Crabmeat Sauce

Prime Rib Roast Au Jus

Herb Crusted, Slow Roasted Top Round

Braised Beef Short Ribs on the Bone

BEEF OPTIONS:

Beef Burgundy

Beef Stew

Old-fashioned Pot roast with root vegetables

London Broil with Mushroom Gravy

Stuffed Skirt Steak

Meatloaf

Suisse Steak with Thyme

PORK OPTIONS:

Herb Crusted Roast Pork Loin or **Stuffed Roasted Pork Loin**

Breaded Pork tenderloin

Broiled Pork Chops

Pulled Pork (Italian or BBQ style)

Stuffed Pork Loin

Stuffed Pork Chop

Braised Pork with Sauerkraut

Mild or Hot Italian Sausage, Peppers & Onions

Sugar Cured Baked Ham

VEAL OPTIONS:

Veal Parmagiana

Veal Marsala

Veal with Asparagus & Artichoke

Veal Florentine-stuffed with spinach, cheese, sundried tomato,
Swiss chard & Balsamic drizzle

SEAFOOD OPTIONS: Seasonal & Sustainable

Flounder Francaise, Piccata or Florentine

Baked Tilapia with Lemon Butter

Mahi Mahi with Pineapple Mango Chutney

West Coast Haddock with smoked tomato vinaigrette

New England Lobster Roll

Sweet Potato Crusted Salmon with Red Bell Pepper Cream

Seared Sesame Ahi Tuna with Thai relish

New England Cod

Wild Salmon- with Stone Ground Mustard, Maple Bourbon Glaze,
Pistachio Crusted or Grilled with Pineapple Mango Salsa

VEGETABLE SIDES & *ENTRÉE OPTIONS:

Warm Cabbage & Fennel Salad

Roasted Parmesan Crusted Roma Tomatoes

Roasted Baby Tri-Color Peppers

Roasted Vegetable Medley

Seasonal Squash (Summer, Zucchini, Butternut, Acorn, Spaghetti)

Baked Zucchini Planks with Cheese & Herbs

Roasted Corn & Red Pepper Medley

Broccoli Florets

Broccoli Rabe

Steamed or Roasted Cauliflower

Sherry Mushroom Medley

Haricots Vert

Baby Vegetable Bundle

Grilled Marinated Portabella Mushrooms

* Portabella "Steaks" with Polenta, basil, pecorino & pesto sauce

* Acorn Squash stuffed with Herbs, Minced Red Onion & Lentils

* Baby Eggplants stuffed with Sweet Onion & Cous Cous

* Baked Tomatoes Stuffed with Cheese & Herbs

LAMB OPTIONS:

Leg of Lamb- stuffed with spinach, blended cheeses, sun-dried
tomatoes & Swiss chard with balsamic drizzle

Baby New Zealand Racks of Lamb

Poached Corvina with Cracked Pepper & Caper Cream Sauce

Basa Filets in Mirabella Aurora Sauce

Seafood Steaks-Yellow Fin Tuna, Salmon, Mahi mahi

Lobster Tails -Broiled or Stuffed

Panko Crusted Grouper with Sesame & Ginger Sauce

Crab Cakes with Remoulade

Coconut Crusted Jumbo Shrimp with Orange Sauce

Porcini Dusted Sea Scallops over Creamy Leek & Truffle Sauce

Shrimp Scampi

Shrimp Bada Bing

Green Beans Italiano- with Roasted julienned bell peppers

Green Beans with Toasted Pignoli Nuts

Roasted Golden or Red Beets

Sugar Snap Peas

Oriental Stir-fry: Pea Pods, Bok Choy, Water Chestnuts & Vegetables

Roasted Vegetable Tarts

Creamed Peas & Pearl Onions

Sautéed, Grilled or Fried Eggplant

Ratatouille

Garlic Roasted Spinach or Kale or Sautéed Collard Greens

Grilled Artichokes

Grilled Asparagus

* Bell Peppers stuffed with Edamame & Corn Succotash

* Roasted Stuffed Peppers with Spinach & Mushrooms

* Roasted Tomatoes stuffed with Risotto Primavera

* Zucchini stuffed with Quinoa, Onions, Mushrooms & Baby Peas

* Risotto with Butternut Squash, Brown Butter & Crisped Sage

* Baked Oriental Eggplant with Miso & Mirin

STARCH OPTIONS:

Roasted New Potatoes with Herbs
 Roasted Sweet Potato Wedges
 Baked Sweet or Idaho Potatoes
 Mashed Yukon Golds
 Potatoes Au Gratin
 Scalloped Potatoes
 Tabbouleh
 Confetti Pearl Israeli Cous Cous

Farro with Wild Mushrooms & Herbs
 Toasted Quinoa with Chives, Tomatoes, Mint & Parsley
 Whipped Sweet Potatoes with Maple Butter
 Fingerling Potatoes
 Parsley Buttered New Potatoes
 Loaded Potatoes or Potato Bar
 Rice Pilaf
 Wild Rice Medley & Mushrooms

DESSERT OPTIONS:

Crème Brûlée Cheese Cake
 Tiramisu
 Chocolate Truffles
 Cannoli
 Profiteroles
 Chocolate or Lemon Mousse
 Black Forest Cake
 Fruit Tartlets
 Fruit Cobblers – Berry, Peach, Apple, Pear & Cherry
 Éclairs
 Sorbets
 Small Key Lime Pies & Cheese Cakes
 Julia's Best Banana Nut Bread

Assorted Artisan Cheeses with Dried & Fresh Fruits
 Seasonal Chef's Specialty Cookies, Pies
 Sheet Cakes ½ or Whole, Assorted flavors
 Strawberry Short Cake Squares
 Angel Food Cake with Berries & Lemon/Chocolate Drizzles
 Almond or Lemon Pound Cake with Seasonal Fruit
 Baked Apples with Walnuts, Raisins & Brown Sugar
 Poached Pears with chopped Pecans & Merlot Agave
 Bananas Foster Pudding
 Pumpkin Bread Pudding with Caramel Sauce
 Traditional Bread Pudding or Rice Pudding
 Assorted International Miniature Sweet Table
 Super Sundae Bar with all the fixins'

BREAKFAST ENTRÉE OPTIONS: (Available As Frittatas, Individual Quiches or Burritos)**REQUEST WITH EGG WHITES (Add \$1.50pp), EGGBEATERS OR WHOLE EGGS**

Lorraine- Crisp Bacon & Swiss
Garden- Zucchini, Red Peppers, Mushroom & Jack
Spring- Asparagus & Roma Tomatoes & Feta
Barnyard- Country Ham & American
Fall- Roasted Broccoli, Cauliflower & Smoked Gouda
Herb Medley- Basil, Oregano, Parsley, Thyme, Rosemary, Sage & Swiss
Southwest- Roasted Corn & Black Bean, Salsa & Jack Cheese

Mediterranean- Spinach, Tomato & Feta
Italian- Tomato, Basil, Mozzarella & Ricotta
Western- Peppers, Onions, Potatoes, Corn & Cheddar
Mexican- Mild Poblano, Roasted Corn, Cilantro & Queso Fresca
Philly- Taylor Pork Roll & American
Grand Slam- Ham, Onions, Tomatoes, Peppers & Cheddar
Eggs Benedict or Eggs Florentine En Casset

BREAKFAST PROTEINS:

Pork Sausage
 Turkey Sausage
 Chicken Sausage
 Regular Bacon
 Turkey Bacon
 Canadian Bacon
 Scrapple
 Corned Beef Hash
 Pork Roll
 Country Ham
 Smoked salmon
 Smoked Whitefish

BREAKFAST POTATOES:

Home-style Roasted
 Crispy Shredded
 Potato Pancakes
 Roasted Tater Tots
 Potatoes O'Brien

BREAKFAST BASKET OPTIONS:

Assorted Bagels	Mini Bagels
Assorted Muffins	Scones
Mini Croissants	Multigrain Bread (For Toasting)
Danish Wedges	English Muffins (For Toasting)
Biscotti	Coffee Cake