

CHICKEN PICCATA (GLUTEN FREE OPTION)

pan fried chicken breast with parsley, lemon, caper and white wine glaze

CHICKEN FLORENTINE AU GRATIN

chicken breast with sauteed fresh spinach, diced tomatoes with a creamy white wine sauce

ARTICHOKE CHICKEN

chicken breast topped with homemade alfredo toasted almonds and grilled artichokes

CHICKEN PROVENCALE

chicken breast stuffed with mushrooms shallots and herbs in a red wine sauce

SAFFRON CHICKEN

chicken breast with bell peppers and green onions in a creamy saffron sauce

BEEF BOURGUIGNON

tender beef braised in red wine mushrooms, shallots and tarragon sauce

BEEF WELLINGTON

whole beef tenderloin, sauteed mushrooms and onions wrapped in puff pastry served with creamy green onion and garlic mayo or demi glaze

PRIME RIB

slow roasted prime rib served with creamy horse radish sauce

BEEF BRISKET

slow cooked and smoked brisket served with onions and brandy glaze

SALMON PICCATA (GLUTEN FREE OPTION)

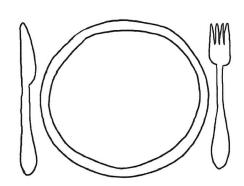
filet of salmon served with parsley, lemon, caper and white wine glaze

SAUTEED TILAPIA

pan fried filet of tilapia with dill and lemon sauce

FRIED CATFISH (GLUTEN FREE OPTION)

Gluten free fried catfish with creamy tartar sauce



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VEGETARIAN

GRILLED VEGETABLE LASAGNA (GLUTEN FREE)

layers of fresh grilled vegetables and rice pasta sheets in tomato basil and parmesan cheese

GREEK MOUSSAKA (VEGAN, GLUTEN FREE)

Layers of potatoes, eggplants and bell peppers in tomatoes and fresh herbs sauce

SPINACH PARCELS (VEGAN)

Manicotti shells stuffed with spinach, artichokes and mushrooms in a sweet basil sauce

RISOTTO (VEGAN, GLUTEN FREE)

italian risotto with portobello mushrooms green onions and zucchini in white wine sauce with fresh herbs

POTATO CAKES (VEGAN, GLUTEN FREE)

homemade potato cakes with spinach onions and peas served with garlic aioli

STUFFED PEPPERS (VEGAN, GLUTEN FREE)

Baked selection of bell peppers stuffed with seasonal vegetable and rice with garlic and olive oil glaze

PASTA MILANESE (VEGAN)

Trio of bowtie pasta with fresh Kale, roasted red peppers, and artichokes Sautéed in garlic and olive oil

SUMMER SQUASH TACOS (VEGAN, GLUTEN FREE)

Summer squash, sweet potatoes and avocado tacos with pico de gallo

BAKED JAMBALAYA (VEGAN)

Spicy Garbanzo beans, kidney beans, black eyed peas zucchini, yellow squash And green onions stew topped with a crispy crust



STARCH

ROASTED POTATOES

yukon potatoes roasted in fresh rosemary and garlic butter

POTATOES AU GRATIN

layers of potatoes in a creamy garlic parmesan sauce

MASH POTATOES

red skin potatoes creamed with chive and sour cream

RICE PILAF

long grain rice with olive oil and roasted pine nuts

JASMINE RICE

steamed jasmine rice

FRIED RICE

chinese style fried rice with vegetables and bean sprouts

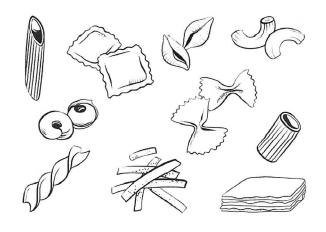
BOWTIE PASTA

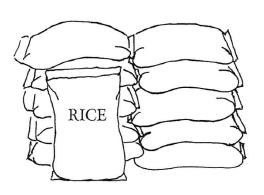
bowtie pasta with roasted bell peppers and mushrooms

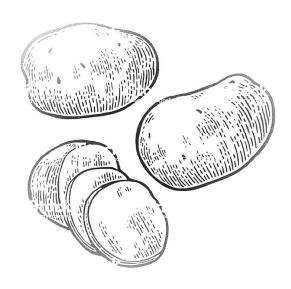
PENNE PASTA

penne pasta with black olives green onions with olive oil and garlic

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CARROTS

honey and rosemary glazed baby carrots

BROCCOLI

sauteed broccoli florets in sesame butter

ASPARAGUS

fresh asparagus in lemon butter

GREEN BEANS

fresh green beans in roasted almond and onion butter

MIXED VEGETABLES

seasonal fresh mixed vegetables in herb and garlic butter

FRESH SAUTEED ZUCCHINI

zucchini sauteed in garlic tomato butter

FRESH SAUTEED SQUASH

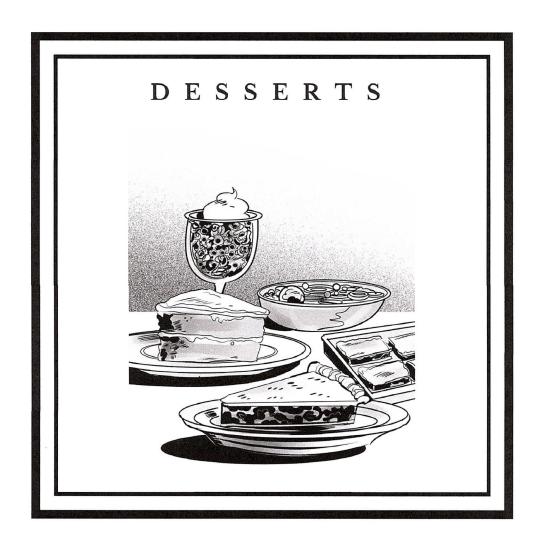
yellow squash sauteed in garlic and parsley butter

CAULIFLOWER AU GRATIN

Fresh cauliflower in creamy cheese sauce



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BREAD PUDDING

home made bread pudding with whiskey sauce

CARROT CAKE

carrot cake with raspberry sauce

CHOCOLATE CAKE

chocolate cake with orange and mint creme

BROWNIES

chocolate brownies with toasted walnuts

LEMON BARS

home made lemon bars with raspberry sauce

PEACH AND APPLE COBBLER

classic peach and apple cobbler w vanilla ice cream

ENGLISH TRIFLE

layers of pound cake vanilla custard strawberry sherry jello topped with whip cream and almonds

STRAWBERRY SHORTCAKE

fresh strawberries and cream short cake