

SPRING MENU



SOUPS

Chicken gumbo

Tomato basil

Chilled gazpacho

Broccoli cheese

Shrimp bisque

Chicken tortilla

Spring vegetable

Spicy vegetable beef

Potato leek soup

Vishyssoise

SALADS

Tossed salad with your choice of dressing: blue cheese, thousand island, citrus and poppy seed vinaigrette, creamy Italian, balsamic vinaigrette, sunflower ranch, raspberry vinaigrette, French, or lemon thyme vinaigrette

Romaine and iceberg blend with red onion, gorgonzola and walnuts; served with balsamic vinaigrette

Classic Caesar salad

Romaine lettuce tossed with Caesar dressing and topped with homemade croutons and parmesan cheese

Red skin potato salad with dill, Dijon mustard, and roasted garlic mayonnaise

Carrot raisin salad

Spring mix with goat cheese and Smithfield ham served with herbed white wine vinaigrette

Greek salad

Romaine lettuce peppers, cucumber, cherry tomatoes, red onion, capers, kalamata olives, and fresh garlic tossed with feta cheese; served with lemon Dijon vinaigrette

Tabouilleh

Bulgar wheat tossed with parsley, garlic, fresh squeezed lemon juice, olive oil, cucumber, and diced tomatoes

Rotisserie chicken salad

Mesculine greens, and garden vegetables, tossed with cubes of rotisserie chicken, pine nuts, and diced tomatoes; served with an Italian vinaigrette

Chilled cucumber salad with sliced sweet onions and served with a pear infused white balsamic vinigrette

Fresh sliced vine ripened tomatoes, buffalo mozzarella cheese, basil, cracked black pepper, drizzled with extra virgin olive oil and balsamic viniagar

Fresh seasonal fruit served with a yogurt dip

APPETIZERS

Blanched asparagus wrapped with prosciutto topped with grated parmesan cheese

served with a champagne vinaigrette

Tomato bruschetta topped with fresh basil and melted mozzarella cheese

Chicken and mushroom volevent

Chicken and mushrooms in a light cream sauce with herbs; served over puff pastry

Shrimp cocktail

Pot stickers served with a spicy chili and soy dipping sauce

Spicy buffalo wings

Served with your choice of ranch or blue cheese dressing, celery and carrot sticks

ENTREES

POULTRY

Lemon glazed roasted chicken

Sautéed chicken tenderloin served with a tomato, jalepeno pepper, and scallion sauce

Sautéed chicken breast served with a parmesan peppercorn sauce

Chicken coq au vin

Chicken scampi

Chicken cordon blue served with a honey mustard sauce

Southern fried chicken

Seared chicken topped with prosciutto and mozzarella cheese;
served with a sweet marsala demi glace

ENTREES

BEEF

Home made beef pot pie

Barbecued beef brisket

Carved roast beef served with a horseradish sauce

Grilled ribeye steak rubbed with Italian seasoning served with a wild mushroom demi glace

Beef tacos

Your choice of crunchy or soft taco shell
served with diced tomato, cheddar cheese, sour cream, and hot sauce

Beef stroganoff

PASTA

Penne pasta tossed with grape tomatoes, basil, feta cheese, and grilled chicken
tossed with a light white wine sauce

Fettuccine alfredo served with your choice of vegetables, chicken, or shrimp

Italian meat lasagna

SEAFOOD

Seared scallops served with a white wine sauce

Shrimp and sausage jambalaya

Sautéed Cajun style shrimp served with a basil aioli

Grilled salmon served with a chardonnay sauce

Seared salmon served with a chilled cucumber dill sauce

Sautéed tilapia served with a citrus salsa

ENTREES

PORK

Barbecued St. Louis style ribs served with apple compote

Italian sausage and peppers

Teriyaki glazed grilled pork chops

Seared herb crusted pork loin served with a pineapple-mango chutney

Grilled marinated pork chops served with a mango chutney

VEGETARIAN

Baked quiche filled with spring vegetables and parmesan cheese

Vegetable lasagna

Vegetarian oriental vegetable stir-fry with tofu and Asian noodles

VEAL

Veal saltambucca

Sautéed with proscuitto, spinach, mozzarella cheese served with a Madeira wine sauce

SIDE DISHES

VEGETABLES

Sautéed spinach with pancetta, parmesan, garlic, and olive oil

Sautéed spinach with sesame seeds

Sautéed peas with pancetta and onion

Steamed carrots tossed with minced thyme and butter

Sautéed carrots and snow peas

Minted sugar snap peas

Sauteed asparagus spears with oven roasted tomatoes

Sautéed asparagus tossed with proscuitto and romano cheese

Sautéed green beans with leeks

Sautéed Italian style green beans with diced tomatoes

Curried broccoli and cauliflower

Steamed broccoli with pine nuts and parmesan

Steamed broccoli with buerre fondue

Steamed asparagus served with a roasted red pepper coulis

Sautéed green beans with caramelized onions and wild mushrooms

Teriyaki marinated oriental vegetable medley

Grilled spring vegetables with a roasted garlic and rosemary olive oil

Italian marinated vegetable medley

Sautéed spring vegetables tossed with herb butter

Sautéed zucchini, squash, peppers, and leeks, with roasted garlic and herbs

SIDE DISHES

VEGETABLES

Steamed seasonal vegetables with basil and olive oil

Sautéed zucchini, squash, tomatoes, and peppers tossed with a marinara sauce

Oriental stir-fry vegetables

Tomato salsa Tomatoes stuffed with orzo pasta, pesto, and parmesan cheese

Roasted corn on the cob with a roasted garlic butter

POTATOES & STARCHES

Almond rice pilaf

Brown rice pilaf

Lemon basmati rice

Spanish rice

Fried rice

Parmesan risotto

Spring vegetable risotto

Vegetable cous cous

Lemon glazed sweet potatoes

Lyonnaisse potatoes

Steamed parsley potatoes

Potato cakes with fontina cheese

Roasted red skin potatoes with rosemary and lemon

SIDE DISHES

POTATOES & STARCHES

Mashed potatoes with fine herbs

Cheddar mashed potatoes

Orchetta pasta with vine ripened tomatoes, basil, olive oil, and cracked black pepper

Cheese tortellini with marinara sauce

Garlic bread

Refried beans

* Most items on the menu can be altered for special diets