

SUMMER MENU



SOUPS

Squash and leek bisque with tarragon

Spicy corn soup

Chilled tomato basil

Vegetable barley

Cream of cauliflower with parmesan

Carrot soup with sesame seeds and chives

Shrimp bisque

Chicken tortilla

Pasta fagioli

Chicken vermicelli

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

Bibb lettuce salad with red onion, gorgonzola and walnuts;
served with balsamic vinaigrette

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

Potato salad

Tortellini pasta salad with scallions, tomatoes, parmesan cheese, and peppers

Turkey salad
Julienne turkey tossed with almonds, green beans, red onion, and creamy Italian
dressing;
served over romaine lettuce

Fajita chicken salad
Sliced Fajita chicken, peppers, onions, and tomatoes; served with sunflower
ranch dressing

Cucumber salad with dill, red onion, and tomato; served with red wine vinaigrette

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

Fresh seasonal fruit served with a yogurt dip

Waldorf salad

APPETIZERS

Tomato bruschetta topped with fresh basil and melted mozzarella cheese

Hummus with grilled pita bread

Shrimp cocktail

Queso dip and tortilla chips

Pot stickers served with peanut dipping sauce

Crudite with roasted garlic ranch dip

Vegetable egg rolls served with sweet and sour sauce

ENTREES

POULTRY

Grilled rosemary chicken breast

Chicken coq au vin

Sichuan chicken served with peanut soy sauce

Grilled chicken served with balsamic glaze and fresh lemon

Chicken parmesan

Chicken with mushroom sherry sauce

Chicken rolls stuffed with broccoli and cheddar cheese

Grilled chicken breast served with almond scallion sauce

Chicken fajitas served with sautéed bell peppers and onions,
diced tomato, sour cream, and flour tortillas

Curried chicken with vegetables

Chicken roulade stuffed with prosciutto, spinach, and mozzarella cheese;
served with marsala demi glace

ENTREES

VEGETARIAN

Vegetable tartlett served with roasted pepper coulis

Four cheese quiche

Tofu stir-fry served with peanut soy sauce

Bowtie pasta with wild mushrooms, sundried tomatoes, and scallions;
served with sundried tomato pesto sauce

Eggplant parmesan

BEEF

Italian sausage and peppers

Grilled NY strip steak served with roasted garlic infused demi glace

Beef tacos

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

Roasted petite Filet mignon served with burgundy

Barbecued beef brisket

Chopped sirloin steak served with mushroom demi glace

Grilled flank steak with rosemary and garlic

Grilled ribeye steak served with bordelaise sauce

Stuffed peppers

ENTREES

SEAFOOD

Sautéed tilapia served with shallot sauce

Sautéed shrimp with pine nuts, mushrooms, and shallots; served with a lemon butter sauce

Grilled shrimp served with mango barbecue sauce

Sautéed shrimp with white wine, parsley, and lemon juice

Sautéed Cajun shrimp served with remoulade sauce

Seared salmon served with a chilled cucumber dill sauce

Grilled salmon served with champagne sauce

Grilled Tuna steak served with mango salsa

Pesto crusted Tilapia served with citrus butter

Pan seared snapper served with almond scallion sauce

Sautéed scallops with garlic, lemon, and parsley

Seared scallops with mustard cream sauce

PASTA

Vegetable lasagna

Baked quiche filled with provolone cheese, chicken, and broccoli

Rigatoni bolognaise

Bowtie pasta primavera with grilled vegetables, tossed with parmesan cheese; served with white wine pesto sauce

Penne marinara with buffalo mozzarella cheese, grilled chicken, and red pepper flakes

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

ENTREES

PORK

Grilled pork chops served with apple chutney

Grilled pork chops served with tomato basil ragu

Broiled pork chops with peach chutney

Barbecued baby back ribs

Rotisserie pork loin served with herbed vinaigrette

Roasted pork tenderloin served with port wine reduction

Sweet and sour pork

VEAL

Veal marsala

Veal saltambucca

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

Veal parmesan

Veal picatta

Sautéed veal served with a lemon caper sauce

SIDE DISHES

VEGETABLES

Sautéed peas with pancetta and onion

Peas with garlic and thyme

Steamed broccoli with leeks

Steamed broccoli

Curried broccoli and cauliflower

Steamed asparagus served with a roasted red pepper coulis

Steamed asparagus with roasted garlic

Sautéed asparagus spears with oven roasted tomatoes

Sautéed green beans with mushrooms and dill

Green beans lyonnaise

Sautéed green beans with leeks

Sautéed carrots and snow peas

Orange glazed carrots

Steamed carrots tossed with minced thyme and butter

Asian style vegetable stir-fry

Sautéed oriental sugar snap peas and button mushrooms

Minted sugar snap peas

Grilled vegetable kabobs with Italian vinaigrette

Italian marinated vegetable medley

Sautéed squash and leeks with parmesan cheese

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

SIDE DISHES

VEGETABLES

Julienne vegetable medley with tarragon butter

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

Steamed vegetable medley tossed with herb infused olive oil

Tomato salsa

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

Roasted corn on the cob with a roasted garlic butter

POTATOES & STARCHES

Lyonnaisse potatoes

Roasted red skin potatoes with Dijon crust

Parmesan mashed potatoes

Potato cakes with fontina cheese

Lemon glazed sweet potatoes

Garden vegetable risotto

Parmesan risotto

Lemon basmati rice

Almond rice pilaf

Brown rice pilaf with toasted pecans

Spanish rice

Fried rice

Vegetable cous cous

SIDE DISHES

POTATOES & STARCHES

Orzo pilaf with scallions and romano cheese

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

Asian noodles

Refried beans

Garlic bread

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