

WINTER MENU



SOUPS

Chicken wild rice

Tomato vegetable

Cincinnati chili

Beef barley

Chicken noodle

Navy bean and ham

Seafood bisque

Cream of mushroom

Minestrone

Sausage gumbo

Split pea

Cream of broccoli cheddar

SALADS

Tossed salad with your choice of blue cheese dressing, thousand island, citrus vinaigrette, creamy Italian, balsamic vinaigrette, roasted garlic ranch, raspberry vinaigrette,
French dressing, or lemon thyme vinaigrette

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

Baby greens salad

Cherry tomatoes, cucumber, sliced onion, and radish; served with choice of blue cheese dressing, thousand island, citrus vinaigrette, creamy Italian, balsamic vinaigrette, roasted garlic ranch, raspberry vinaigrette, French dressing, or lemon thyme vinaigrette

Classic Caesar salad

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

Spinach salad

Tomatoes, pinenuts, and parmesan cheese; served with a warm bacon vinaigrette

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

Asian noodle salad with beef

Oriental vegetables, noodles and marinated beef tossed with a light sesame dressing

Grilled chicken salad

Baby mesculine greens, grilled chicken, tomatoes, and mozzarella cheese served with a sun dried tomato vinaigrette

Black bean salad

Tri-colored peppers, scallions, tomatoes, and pepper jack cheese; tossed with a cilantro vinaigrette

APPETIZERS

Blanched asparagus wrapped with proscuitto topped with grated parmesan cheese
served with a champagne vinaigrette

Tomato bruschetta topped with fresh basil and melted mozzarella cheese

Stuffed mushrooms with wild rice and chicken, served with a béchamel sauce

Artichoke and spinach dip with toasted French bread

Seared crab cakes served with cocktail sauce and basil aioli

Chicken and mushroom volevent

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

Shrimp Le John

Jumbo shrimp wrapped with bacon and horse radish

ENTREES

POULTRY

Egg rolls stuffed with chicken and oriental vegetables; served with a sweet and sour sauce

Oriental chicken stir fry with mushrooms, snow peas, and cashews; served with a soy-peanut sauce

Chicken scaloppini topped with artichokes, mushrooms, and capers
served with a light lemon butter sauce

Grilled chicken served with a tarragon sauce

Sage roasted chicken breast served with a Madeira sauce

Seared chicken served with a honey Dijon sauce

Barbecued chicken

ENTREES

POULTRY

Roasted turkey breast served with gravy

BEEF

London broil

Spicy oriental beef and broccoli

Roasted top round of beef smothered with onions served with a brown sauce

Cajun seared NY strip steak

Hot Indian beef curry

Homemade beef pot pie

Broiled Tuscan style NY strip steak

Seared filet mignon served with a portabella mushroom demi glace

SEAFOOD

Grilled Atlantic salmon served with a chive essence

Baked orange ruffly served with a roasted tomato salsa

Seared tilapia served with a lemon butter sauce

Shrimp scampi

Sautéed scallops with snow peas

VEGETARIAN

Seared tofu with vegetables served with a red curry sauce

Baked quiche filled with garden vegetables and Monterey jack cheese

ENTREES

PASTA

Penne pasta with Cajun grilled chicken, scallions, tomatoes and peppers;
served with a light cream sauce

Fettucini alfredo with your choice of vegetables, chicken or shrimp

Italian meat lasagna

Chicken and spinach lasagna

Meat ravioli served with a hearty marinara sauce

Rigatoni bolognese

Steamed perogies filled with potatoes served with a roasted garlic and scallion
sauce

PORK

Honey baked ham

Honey roasted pork tenderloin

Grilled pork chops with country gravy

Grilled pork chops served with a citrus sauce

VEAL

Veal Picatta

Sautéed veal with a lemon caper sauce

LAMB

Roasted herb crusted lamb chops served with sauce Robert

SIDE DISHES

VEGETABLES

Steamed broccoli

Steamed broccoli served with a tomato relish

Green beans lyonnaise

Sautéed green beans with proscuitto

Sautéed green beans with sun dried tomatoes and capers

Sautéed green beans with roma tomatoes, garlic and kalamati olives

Steamed carrots with Italian herbs and roasted garlic

Honey glazed carrots

Sautéed carrots, broccoli, red onion and zucchini with Cajun spice

Grilled leeks with tomato tossed with a light Dijon mustard sauce

Baked asparagus with romano cheese

Steamed winter vegetables tossed with a tarragon butter

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

Sautéed bell peppers with artichokes and capers

Seared vegetable cakes

Sautéed vegetable medley with a basil infused olive oil

Sautéed spinach with proscuitto, garlic, and olive oil

Italian peas and carrots

SIDE DISHES

VEGETABLES

Baked cauliflower with a parmesan sauce

Vegetable primavera with a white wine pesto sauce

Braised red cabbage

Curried squash

POTATOES & STARCHES

Spinach cous cous

Potato risotto

Rice pilaf

Fried rice

Wild rice pilaf

Wild mushroom rice pilaf

Orzo rice pilaf with scallions and pecorino cheese

Truffle whipped potatoes

Steamed parsley potatoes

Potatoes au gratin

Steamed potatoes with fine herbs

Roasted red skin potatoes with garlic

SIDE DISHES

POTATOES & STARCHES

Baked sweet potatoes with brown sugar, butter and pecans

Portabella mushroom polenta

Asian noodles

Egg noodles tossed with butter

Homemade stuffing

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