

Catered

Entrée options

Dinners offer choice of 2 entrées, 1 starch & 1 vegetable

Vegetarian options will be provided as needed



BAKERY • CAFE • CATERING

Beef

Beef brisket **Gf**
TOPPED WITH IPA BBQ SAUCE

Rosemary Roasted Petite Filet and Shrimp **Gf**
TRUFFLE BUTTER AND PAN JUS

Rosemary Roasted Prime Rib **Gf**
SERVED WITH AU JUS AND HORSERADISH
ONLY AVAILABLE FOR GROUPS OF 25 OR MORE

Chicken Milan **Gf**
TOPPED WITH PROSCIUTTO, ASPARAGUS AND PESTO CREAM

Meatloaf
DEMI & CARAMELIZED ONIONS
SERVED WITH WHIPPED POTATOES AND VEGETABLES

Beef Tips **Gf**
TENDER BEEF WITH MUSHROOM MERLOT GRAVY

Pork

Roasted Pork Loin **Gf**
GINGER CRANBERRY CHUTNEY AND PAN JUS

Pulled Pork BBQ **Gf**
JUST THE RIGHT AMOUNT OF SMOKE & SAUCE!

Coffee Rubbed Pork Loin **Gf**
HERB PAN JUS

Pork Tenderloin Marsala **Gf**
CREAMY HERBED MUSHROOM SAUCE

Chicken

Chicken Smithfield **Gf**
CHICKEN TOPPED WITH COUNTRY HAM AND BROWN GRAVY

Chicken Marabella **Gf**
TENDER CHICKEN, PLUMS, WHITE WINE AND OLIVES

Harvest Chicken **Gf**
STUFFED WITH BRIE, APPLES AND ALMONDS

Tuscan Chicken **Gf**
SAUTÉED CHICKEN TOPPED WITH ARTICHOKE, CAPERS & LEMON

Bruschetta Chicken **Gf**
CHICKEN TOPPED WITH ROASTED TOMATOES, GARLIC, EVOO & MOZZARELLA

Chicken Marsala **Gf**
WILD MUSHROOM WINE SAUCE

Chicken Milan **Gf**
TOPPED WITH PROSCIUTTO, ASPARAGUS & PESTO CREAM

Key West Jerk Chicken **Gf**
CILANTRO DRIZZLE WITH MANGO SALSA

Chicken Florentine **Gf**
RED PEPPERS, SPINACH AND PESTO CREAM

Country Cordon Bleu **Gf**
MARINATED CHICKEN, COUNTRY HAM, SWISS & DIJON CREAM

Seafood

Lobster Ravioli

WITH GREEN PEAS & SHERRY CREAM SAUCE

Grilled Salmon Filet **Gf**

SAUTÉED SPINACH AND TOMATOES IN A LIGHT LEMON SAUCE

Seared Tuna **Gf**

SAFFRON CREAM AND DILL TOMATO AND CUCUMBER RELISH

Shrimp and Grits **Gf**

SHRIMP | ANDOUILLE SAUSAGE

Mediterranean Shrimp Scampi

SHRIMP, TOMATOES, ARTICHOKE HEATS , CAPERS & TORTELLINI PASTA

Seared Mahi Mahi **Gf**

SUN DRIED TOMATO HOLLANDAISE

Blackened Salmon **Gf**

TOMATO RELISH

Veggie Napoleon Stack

ZUCCHINI, MOZZARELLA, PESTO, ROASTED TOMATOES & GARDEIN "MEATBALLS"

Vegetarian

Cantina Bowl **VEGAN Gf**

BROWN RICE & QUINOA BLEND, GARDEIN "CHICKEN" PICO AND CONFETTI CORN

Jumbo Stuffed Shells

SPINACH AND RICOTTA WITH OUR OWN TOMATO BASIL MARINARA SAUCE!

Kale and Quinoa Bowl **VEGAN Gf**

SWEET POTATOES | KALE | GARBANZO BEANS | GARDEIN CHICKEN

Vegetarian Lasagna

LAYERS OF TENDER PASTA, VEGETABLES AND ALFREDO

Vegetables

Gingered Carrots **VEGAN Gf**

WITH MANGO CHUTNEY

Roasted Broccoli **Gf**

WITH GARLIC AND PARMESAN

Roasted Squash Medley **Gf**

ZUCCHINI, YELLOW & BUTTERNUT SQUASH WITH SWEET ROASTED RED PEPPERS

Green Beans **Gf**

Succotash **Gf**

CORN, LIMA BEANS & TOMATOES

Italian Green Beans & Tomatoes **VEGAN Gf**

Roasted Broccoli **Gf**

WITH GARLIC AND PARMESAN

Stewed Tomatoes **VEGAN Gf**

Confetti Corn **Gf**

Tuscan Medley **Gf**

SQUASH, GREEN BEANS, BABY CARROTS AND RED PEPPERS

California Blend **Gf**

BROCCOLI, CAULIFLOWER AND CARROTS IN ROSEMARY BUTTER

Brussels Sprouts **Gf**

ROASTED WITH GARLIC AND LEMON

Roasted Root Vegetables **Gf**

SWEET POTATOES, BRUSSELS SPROUTS , BUTTERNUT SQUASH, CARROTS AND CRANBERRIES IN THYME BUTTER

Zucchini and Tomatoes **VEGAN Gf**

Starch

Kale & Quinoa Pilaf ^{VEGAN} **Gf**
SWEET POTATOES, KALE AND ROASTED RED PEPPERS

Au Gratin Potatoes **V** **Gf**
AGED PROVOLONE AND HERBS

Mashed Yukon Gold Potatoes **V** **Gf**

Rice pilaf **Gf**
ROASTED CONFETTI VEGETABLES

Mashed Sweet Potatoes **V** **Gf**
CINNAMON HONEY BUTTER

Squash Caserole **Gf**
CAMELIZED BACON AND ONIONS

Corn Pudding **V** **Gf**
CREAMY CUSTARD AND AGED CHEDDAR WITH THE
RIGHT TOUCH OF SUGAR!

Jasmine Rice **V** **Gf**

Israeli cous cous ^{VEGAN} **Gf**
TOMATO AND CUCUMBER WITH CILANTRO

Brown Rice & Black Bean Pilaf ^{VEGAN} **Gf**
CUMIN AND GARLIC

Rosemary Cheddar Grits **V** **Gf**

Wild Mushroom Risoto **Gf**
BABY BELLAS AND SHIITAKE MUSHROOMS WITH
GARLIC AND HERBS

Lemon Basil Orzo ^{VEGAN} **Gf**
SPINACH, TOMATOES AND A LIGHT PESTO DRESSING

Moroccan Cous Cous ^{VEGAN}
FRAGRANT HERBS AND SPICES

Brown Sugar Baked Beans **Gf**
CAMELIZED BACON AND ONIONS

Rosemary Roasted Red Potatoes **V** **Gf**
HERB BUTTER

Cornbread Stuffing **V**
SO GOOD! NOT JUST FOR THANKSGIVING!