

Chicken Dishes:

- **Balsamic Marinated Chicken** – Juicy, tender chicken infused with a rich balsamic marinade, delivering a perfect balance of tangy sweetness and savory depth.
- **Mediterranean Lemon Thyme Chicken** – Light and flavorful, this dish features grilled chicken seasoned with fresh thyme, lemon zest, and Mediterranean spices for a bright, herbaceous taste.
- **Wild Mushroom Chicken with Pesto Cream Sauce** – Succulent chicken breast topped with a luscious, earthy wild mushroom and creamy pesto sauce, creating a harmonious blend of umami and freshness.
- **Roasted Herb Chicken** – Classic and comforting, this slow-roasted chicken is seasoned with a medley of fragrant herbs, resulting in crispy skin and tender, juicy meat.
- **Roasted BBQ Chicken** – A smoky, slow-roasted favorite, brushed with a tangy and slightly sweet BBQ sauce that caramelizes beautifully as it cooks.
- **Butter Chicken** – A creamy, spiced Indian-inspired dish featuring chicken simmered in a rich, buttery tomato sauce with aromatic spices.

Pork Dishes:

- **Seared Pork Medallions with Balsamic Berry Glaze** – Perfectly seared pork medallions topped with a luscious balsamic and mixed berry glaze for a balance of sweet and savory.
- **Seared Pork Chops with Rosemary Cream Sauce** – Thick-cut pork chops pan-seared to golden perfection, served with a fragrant rosemary-infused cream sauce.
- **Smoked BBQ Ribs** – Slow-smoked, fall-off-the-bone pork ribs coated in a house-made BBQ rub and glazed with a rich, smoky sauce.

Beef Dishes:

- **Seared Beef with Rosemary Madeira Sauce** – Tender beef seared to perfection and finished with a bold rosemary-infused Madeira wine reduction.
- **Steak Frites with Red Wine Onion Jus** – A bistro classic featuring a perfectly grilled steak, served with crispy fries and drizzled with a savory red wine and caramelized onion jus.
- **Smoked Brisket** – Slow-smoked for hours, this brisket is rich, tender, and packed with deep, smoky flavor.

Fish Dishes:

- **Salmon with Caper and Onion Mustard Salsa** – A flavorful grilled salmon fillet topped with a zesty mustard salsa featuring capers, onions, and fresh herbs.
- **Seared Cod with Olive Oil and Lemon Drizzle** – Light and flaky cod, pan-seared to golden perfection and finished with a drizzle of high-quality olive oil and bright lemon.
- **Seared Tuna Tataki with Sweet Ginger Pepper Persillade** – Thinly sliced, lightly seared tuna, complemented by a fresh and aromatic ginger, pepper, and herb persillade.

Pasta Dishes:

- **Greek Pasta** – A vibrant, Mediterranean-inspired dish with sautéed peppers, olives, tomatoes, fresh herbs, olive oil, and a splash of white wine.
- **Mac and Cheese** – A creamy, indulgent comfort dish featuring rich, melted cheese blended into perfectly cooked pasta.
- **Carbonara** – A traditional Italian favorite made with crispy pancetta, eggs, Parmesan cheese, and black pepper for a velvety, flavorful sauce.
- **Alfredo** – A rich and creamy pasta dish with a luscious Parmesan garlic butter sauce, coating every strand of pasta.
- **Spaghetti with Choice of Meat or Veg Sauce** – Classic spaghetti served with your choice of a hearty meat sauce or a fresh, vegetable-based marinara.
- **Mushroom Rosemary Madeira Pasta** – Earthy wild mushrooms sautéed with rosemary and finished in a luxurious Madeira wine sauce, tossed with pasta.
- **Primavera** – A fresh and vibrant pasta dish featuring seasonal vegetables sautéed in olive oil and tossed with al dente pasta.

Salads:

- **Garden Salad** – A crisp and colorful mix of fresh greens, cucumbers, tomatoes, carrots, and red onions, served with your choice of dressing.
- **Cobb Salad** – A hearty salad with crisp greens, grilled chicken, avocado, bacon, boiled eggs, tomatoes, blue cheese, and a creamy dressing.
- **Greek Salad** – A Mediterranean staple featuring crisp cucumbers, juicy tomatoes, red onions, Kalamata olives, and feta cheese, tossed in a light olive oil dressing.
- **Caesar Salad** – Crisp romaine lettuce tossed with Parmesan cheese, croutons, and a creamy Caesar dressing.
- **Bean Salad** – A protein-packed mix of beans, fresh herbs, and a tangy vinaigrette for a refreshing and nutritious option.
- **Chopped Veggie Salad** – A finely chopped medley of fresh vegetables, tossed with a light dressing for a crunchy and refreshing bite.
- **Spinach Berry Salad** – A delightful mix of baby spinach, seasonal berries, candied nuts, and crumbled cheese, drizzled with a sweet vinaigrette.
- **Arugula Caprese Salad** – Peppery arugula topped with juicy tomatoes, fresh mozzarella, and basil, finished with a balsamic glaze.

Sandwiches:

- **Turkey Avocado Sandwich** – Sliced turkey breast layered with creamy avocado, crisp lettuce, and fresh tomatoes on artisan bread.
- **Chicken Salad Sandwich** – A creamy, flavorful blend of shredded chicken, herbs, and mayonnaise, served on fresh bread or a croissant.
- **Roast Beef and Sweet Onion Sandwich** – Tender roast beef piled high with caramelized sweet onions, melted cheese, and a savory sauce.
- **Avocado Arugula Tomato Mozzarella (Mata) Sandwich** – A fresh and flavorful vegetarian sandwich featuring creamy avocado, peppery arugula, juicy tomatoes, and soft mozzarella.

Food Bars:

- **Taco Bar** – A build-your-own taco station with seasoned meats, fresh toppings, salsas, cheeses, and warm tortillas.
- **Mediterranean Bar** – A spread of hummus, grilled meats, fresh veggies, olives, feta, tzatziki, and pita bread for a customizable Mediterranean feast.
- **Salad Bar** – A fresh and vibrant selection of greens, toppings, proteins, and dressings to craft your perfect salad.
- **Breakfast Bar** – A morning spread featuring eggs, bacon, sausage, fresh fruit, yogurt, granola, and pastries.
- **Rice Bowl Bar** – A customizable rice bowl station with a variety of proteins, vegetables, sauces, and toppings.