



## DINNER ENTRÉE SELECTIONS

### SEAFOOD SELECTIONS \$22 - \$34

CRAB CAKES	<i>spicy remoulade</i>
TILAPIA	<i>lemon, caper sauce</i>
SALMON	<i>bourbon glazed</i>
MAHI	<i>sautéed spinach caramelized shallots &amp; jalapeno butter</i>
SEARED SCALLOPS	<i>Tuscan beans and spinach</i>
SESAME TUNA	<i>ginger slaw</i>

### BEEF SELECTIONS \$24 - \$34

BEEF TENDERLOIN	<i>cracked pepper encrusted</i>
NEW YORK STRIP	<i>tarragon butter &amp; gorgonzola cheese</i>
FLANK STEAK	<i>lime marinated</i>

### CHICKEN & PORK SELECTIONS \$20 - \$26

CHICKEN PICATTA	<i>lemon, capers</i>
CHICKEN SALTIMBO	<i>spinach, prosciutto, asiago</i>
CHICKEN MARSALA	<i>wild mushrooms</i>
PORK LOIN	<i>caramelized pears, brandy sauce</i>

### PASTA SELECTIONS \$18 - \$24

ARTICHOKE FLORENTINE PASTA	<i>parmesan cream sauce</i>
PENNE ALA VODKA	<i>tomato cream sauce</i>
CHICKEN ROTINI	<i>spinach, tomato, feta, white wine</i>

### VEGETARIAN SELECTIONS \$18 - \$22

PORTABELLA MUSHROOM STACK	<i>onions, peppers, parmesan, herb goat cheese, balsamic glaze</i>
STUFFED PEPPERS	<i>quinoa, peppers, onions, mushrooms, mozzarella</i>
ZUCCHINI NOODLES	<i>eggplant, tomatoes, chili lime, coconut amino</i>

## **ACCOMPANIMENTS**

**Choose your selections or let our team build your entrée dish. Final pricing is based on market price.**

### **POTATOES & GRAINS**

Yukon gold mashed potatoes  
garlic & herb fingerling potatoes  
Gruyere & leek potato gratin  
twice baked potatoes  
wild mushroom risotto cakes  
brown rice pilaf  
farro & fennel  
lemon herb quinoa  
couscous & spinach, truffle oil  
saffron orzo pilaf

### **VEGETABLES**

stem on maple glazed carrots  
zucchini, herbs & asiago  
skillet okra  
balsamic Brussels sprouts  
garlic roasted asparagus,  
buttery green beans asiago

### **SOUPS**

\$3.50 - \$5.50

SHE CRAB  
LEEK & SALMON CHOWDER  
FRENCH ONION  
OKRA GUMBO  
TOMATO FETA & BASIL  
WHITE BEAN  
ITALIAN WEDDING  
MINESTONE

### **SALADS**

\$3.50 - \$6.00

CAFE SALAD  
mixed greens, tomatoes, cucumbers, shredded carrots & balsamic vinaigrette  
CAESAR SALAD  
romaine lettuce, asiago, croutons & Caesar dressing  
SUMMER TOMATO SALAD  
heirloom tomatoes, fresh mozzarella, fresh basil, pesto & basil garlic vinaigrette  
BABY SPINACH SALAD  
cremini mushrooms, roma tomatoes, peppered bacon, herb goat cheese & bacon vinaigrette  
ORANGE-KIWI SALAD  
romaine lettuce, red onion, mandarin oranges, candied pecans, croutons & citrus vinaigrette  
BERRY SALAD  
mixed greens, strawberries, blueberries, raspberry, avocado & raspberry vinaigrette  
CALIFORNIA SALAD  
romaine lettuce, caramelized onions, candied walnuts, bacon, herb goat cheese & fig vinaigrette  
ORIENTAL SALAD  
arugula, pear, peppered bacon, crushed peanuts, red pepper & ginger vinaigrette  
CANYON SALAD  
romaine, grape tomatoes, avocado, sunflower seeds, smoked gouda wedge & creamy avocado dressing  
RAINBOW SALAD  
field greens, pistachio crusted goat cheese, beets, orange segments & citrus vinaigrette

## **BUFFET DINNER**

*Minimum 40 guests.*

All plated dinners served with assorted breads and whipped butter.

Additional selection entrees available.

### **BUFFET ONE (minimum 40 guests)**

Select 1 salad

Select 2 entrées

Select 2 sides

\$22 - \$34 per person

### **BUFFET TWO (minimum 80 guests)**

Select 2 salads

Select 3 entrees

Select 3 sides

\$26 - \$38 per person