



DINNER ENTRÉE SELECTIONS

SEAFOOD SELECTIONS \$26 - \$38

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

BEEF SELECTIONS \$30 - \$44

BEEF TENDERLOIN	<i>cracked pepper encrusted</i>
NEW YORK STRIP	<i>tarragon butter & gorgonzola cheese</i>
FLANK STEAK	<i>lime marinated</i>
INSIDE ROUND	<i>demi glaze</i>

CHICKEN & PORK SELECTIONS \$24 - \$30

CHICKEN PICATTA	<i>lemon, capers</i>
CHICKEN SALTIMBO	<i>spinach, prosciutto, asiago</i>
CHICKEN PARMESAN	<i>marinara & mozzarella</i>
CHICKEN CAPRESE	<i>tomatoes, fresh mozzarella, basil, balsamic glaze</i>
PORK LOIN	<i>caramelized pears, brandy sauce</i>

PASTA SELECTIONS \$22 - \$26

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 \$22 - \$26

PORTABELLA MUSHROOM STACK	<i>onions, peppers, parmesan, herb goat cheese, balsamic glaze</i>
STUFFED PEPPERS	<i>quinoa, peppers, onions, mushrooms, mozzarella</i>
FARFALLE PASTA	<i>asparagus, zucchini, onions, peppers, tomatoes, parmesan herbs, wine</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

\$4.00 - \$5.50

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

SALADS

\$4.00 - \$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

BUFFET ONE (minimum 30 guests)

Select 1 salad

Select 1 entrée

Select 2 sides

\$28 - \$50 per person

BUFFET TWO (minimum 40 guests)

Select 1 salad

Select 2 entrées

Select 2 sides

\$36 - \$60 per person

BUFFET TWO (minimum 80 guests)

Select 2 salads

Select 3 entrees

Select 3 sides

\$40 - \$70 per person

All dinners served with assorted breads and whipped butter.

Additional selection entrees available.