

SALAD:

*Heirloom Tomato, Fresh Buffalo Mozzarella, Red Onion, & Basil with EVOO and Balsamic Reduction

Baby Kale Salad with Craisons, Sliced Almonds, Goat Cheese with a Honey Dijon Nectar

Mesclun Salad with Fresh Garden Vegetables with a Balsamic Dijon Vinaigrette

Caesar Salad, Garlic Infused Crotons, & Shaved Parmigiano Reggiano

Spinach Salad, Goat Cheese, Pickled Ginger Vinaigrette with Craisons, & Candied Walnuts

Feta Cheese, Cucumber, Tomato, Red Onion with a Balsamic Vinaigrette

ENTREE: Rolls & Butter

*Dry Rubbed Filet Mignon

*Prime Rib with Cabernet Rosemary Ajus

Chimichurri Skirt Steak

Braised Merlot Rosemary Demi-Glaze Short Ribs

Annatto Glazed Pork Loin with Fruit Salsa

Grilled Boneless Chicken Breasts & Thighs Marinated with Fresh Garlic, Red Onion, Fresno Pepper, Thyme, Rosemary, Basil & EVOO

Chicken Marsala & Chives

Habanero Maple-Butter Salmon

Tropical Fruit Salsa over Mahi-Mahi

VEGETABLE:

Grilled Seasonal Vegetable Platter: Portobello Mushroom, Tri-Peppers, & Asparagus

Asparagus Spears

Salt & Pepper Corn on the Cob with Cilantro Lime Butter

Sautéed Spinach

Maple Bacon Garlic Brussels Sprouts

SIDES:

Garlic Smashed Potato's

Pina Colada Sticky Rice

Dirty Rice and Beans

Sazzon Rice

Penne Ala Vodka with Fresh Basil

Three Cheese Tortellini with Roasted Garlic, Tomato's, Broccoli Rabe

Pasta Marinaria

DESSERTS: (Choice of 1)

Assorted Cheesecake Bites

Triple Chocolate Brownies with Strawberries

Chocolate Truffles

Baby Cannoli

Mud Pie, Oreo Cookie Crumb, with Gummy Worms