



# ENTREES

ALL MEALS SERVED WITH ARTISAN BREAD, ROASTED VEGETABLES, AND CHOICE OF MASHED POTATO OR WILD RICE SERVED WITH COFFEE AND TEA • SERVED INDIVIDUALLY OR SHARE STYLE • MINIMUM 20 PEOPLE

## CHICKEN

	5 OZ	7.5 OZ
<b>Parmesan Chicken</b> • red sauce and provolone	\$18	\$21
<b>Marsala Chicken</b> • marsala wine and cream	\$18	\$21
<b>Teriyaki Chicken</b> • teriyaki glaze	\$18	\$21
<b>BBQ Chicken</b> • grilled, inhouse bbq sauce	\$18	\$21
<b>Chicken with Mushroom Sauce</b> • cream, portabello	\$18	\$21
<b>Chicken with Lemon Pan Sauce</b> • lemon vinaigrette, cream	\$18	\$21
<b>Citrus Chicken</b> • red sauce, orange, gremolata, basil	\$18	\$21
<b>Tandoori Chicken</b> • tandoori spice, lemon, garlic	\$18	\$21
<b>Butter Chicken</b> • butter, cream, spices, garlic	\$18	\$21

## SEAFOOD

	5 OZ	7 OZ
<b>Teriyaki Salmon</b> • teriyaki glaze	\$19	\$23
<b>Salmon with Lemon Pan Sauce</b> • arugula, gremolata	\$19	\$23
<b>Blackened Salmon</b> • blackening spice, fresh fruit salsa	\$19	\$23
<b>Maple Dijon Glazed Salmon</b> • dijon, maple, fresh fruit salsa	\$19	\$23
<b>Garlic Lemon Prawns</b> • garlic, lemon pan sauce	\$21	\$25

## BEEF

	5 OZ	7 OZ
<b>Short Rib Ragu</b> • red sauce, shallots, wine	\$19	\$23
<b>Sirloin Steak Sandwich</b> • one preparation	\$19	\$23

## VEGETARIAN

	7 OZ
<b>Zucchini Parmesan</b> • red sauce, provolone	\$18
<b>Vegetarian Lasagna</b> • red sauce, ricotta, zucchini, mozza	\$18
<b>Teriyaki Tofu Stir Fry</b> • tofu, teriyaki glaze, mixed vegetables	\$18

**PASTA** • SERVED INDIVIDUALLY OR SHARE STYLE • ALL PASTA ENTREES SERVED WITH FOCCACIA  
MINIMUM OF 24 PEOPLE PER ITEM • \$18 PER PERSON

- Lasagna** • piedmontese beef, pork, red sauce, ricotta, mozzarella, white sauce, basil, grana padano
- Penne Carbonara** • prosciutto, mushroom, white sauce, white wine, shallots, garlic, basil, grana padano
- Penne Arrabiata** • red sauce, chile oil, white wine, shallots, garlic, basil, grana padano
- Penne Primavera** • roasted seasonal vegetables, red sauce, white wine, shallots, garlic, basil, grana padano
- Penne Rose** • red sauce, white sauce, white wine, shallots, garlic, basil, grana padano
- Penne Bolognese** • piedmontese beef, pork, red sauce, white wine, shallots, garlic, basil, grana padano

SEE BEVERAGES & BAR SERVICE MENU FOR DRINK OPTIONS



ADD A COURSE (2 COURSE MEAL) • \$5 PER PERSON  
ADD SALAD & DESSERT (3 COURSES) • \$8 PER PERSON

## SALAD

- Panzanella
- Italian Wedge
- Caesar
- Orange Fennel
- Caprese
- Italian Roasted Vegetable
- Italian Table
- Greek Pasta

## DESSERT

- Olive Oil Cake
- Tiramisu
- Gelato
- Seasonal Pie