

PICK THREE MENU

Disposable drop off style at \$25/person- 20 people minimum



Salad choices

Mix green salad (mixed lettuces, cherry tomato, cucumber and shredded carrot with homemade vinaigrette)

Caesar Salad (Torn Romaine, parmesan, croutons and homemade Caesar dressing)

Cole Slaw (Shredded cabbage, carrots and apples in sweet and tangy dressing)

Rainbow Macaroni Salad (Carrots, celery, red pepper, green pepper, red onion in a sweet aioli)

Potato salad (Red potato salad with celery, green onion, hard boiled eggs and Dijon aioli)



Entrée choices

Penne Bolognese (Penne pasta in a classic rich and meaty tomato sauce with parmesan cheese)

Pasta Primavera (Fresh sautéed vegetables in garlic olive oil white wine sauce, fresh herbs, parmesan)

Chicken Penne Carbonara (Grilled chicken and bacon in creamy sauce with black pepper and parmesan)

Coq au Vin (Tender chicken on the bone braised with red wine, mire poix vegetables and herbs)

Adobo Chicken (Grilled Chicken Cooked in smoky Adobo Spices with onions and chile)

BBQ pulled Pork (Grilled and braised pork shredded with citrus, garlic, spices and onion)

Pork Cutlets Marsala (Tender Pork in rich Marsala sauce with mushroom)

Vegetarian's options

Vegetarian Moussaka (eggplant, tomato layered with béchamel sauce)

Polenta Napoleon (polenta layered with zucchini, red peppers, sundried tomatoes and mozzarella)

Vegetarian Stuffed Peppers (Bell peppers stuffed with grilled veggies, rice and tofu with tomato coulis sauce)

Tilapia Veracruz (fresh tilapia baked in white wine butter sauce with tomato, capers, olives)

Tilapia Chermoula (fresh tilapia baked with spicy cilantro pesto sauce)



Side Choices

Roasted rosemary red potatoes

Baked beans

Wild rice pilaf

Roasted seasonal vegetables

Soft Polenta

Green bean with garlic and black pepper

Cheddar Scalloped Potatoes



Desserts

(\$8 per person)

Chocolate covered strawberries (fresh strawberries dipped in homemade chocolate)

Peach pie parfaits (homemade lemon cake with peach chutney with fresh peaches to top)

Mini bread puddings (traditional bread pudding with raisins)

Coconut pineapple tapioca pudding (whipped tapioca pudding topped with fresh pineapple topped with toasted coconut shavings)

Assorted holiday cookies (homemade sugar cookies that are cut into holiday shapes)

Black Forest Parfaits (homemade chocolate cake topped with cherry chutney and whipped cream)

Tiramisu (Layers of espresso dipped ladyfingers with zabaglione Marsala cream and chocolate sauce)

Chocolate Mousse (Dark chocolate, espresso, whipped cream)

Chocolate covered strawberries

Apple fillo tartlets



Additions

Add an additional side or salad for \$5/ person

Add additional entrée selection for \$10.00/ person

Fresh baked assorted cookies for \$20/dozen

Add nice disposable cutlery, plates and napkins for \$3/ person