



May 2012 Chef's Specials

A Trio of Personal Breakfast Quiche's

Mushroom, Onion and Goat cheese
Swiss Cheese and Bacon
Leek, Onion and Parmesan Cheese
Grilled Tuscan Bread

Low Fat Greek Yogurt with Almond Granola

\$11.99/pp, minimum of 10 people

Specialty Sandwich

House Roasted Pork Butt, Pickled Onion, Avocado and a Black Bean Spread on Ciabatta

\$8.99/pp, a la carte

Hot Italian Petite Sandwich Package

Classic Eggplant Parmesan

Italian Sausage and Sweet Peppers on Ciabatta

Old Fashioned Chicken Parmesan on Ciabatta

Romaine Lettuce with Pickled Pepperoncini, Black Olives, Roasted Red Peppers; Balsamic Vinaigrette

Tortellini stuffed w/ Pecorino & parmesan, tossed in Basil pesto and Toasted Pine nuts

Lemon Bars & Cannolis

\$19.99/pp, minimum 10 guests

May House Salad

Arugula, Watermelon Radish, Green Bean, Ricotta Salata, Lemon Vinaigrette

\$4.99/pp, minimum 10 people

May Pasta Salad

Penne Pasta, Edamame, Feta, Cherry Tomatoes, Basil & Roast Tomato Vinaigrette

\$4.49/pp, minimum 10 people

May Cauliflower Salad

Raw Shaved Cauliflower, Tossed in a Spice Mix Vinaigrette

\$4.99/pp, minimum 10 people

May Chefs Table

Dandelion Greens, Butter Croutons, Maytag Blue Cheese, Fig Reduction
Oven Roasted Yukon Gold Potato, Spicy Shallot Marmalade.
Blackened Salmon
Yellow Wax Bean, Green Beans
Roasted Garlic tomato relish
Pan Roasted Duck Breast
Beluga Lentils, Rhubarb port Gastrique
\$34.99/pp, minimum 12 people

May Hot Buffet on a Budget

“Chicken Piccata”
Zucchini & Grilled Eggplant Lasagna, Classic Tomato Sauce
Broccoli Rabe, Roast Garlic
Romaine, Cucumber, Grape Tomato, Carrot, Red Onion, Italian Vinaigrette
Caramelized Onion Focaccia
\$18.99/pp, 12 minimum people

Cinco de Mayo 2012 – Asado

Grilled Skirt Steak, Chimichurri Sauce
“Al Pastor Chicken”
Black Beans
Yellow Rice with Vegetables
Red Leaf Lettuce Salad, House Dressing
Cinnamon & Sugar Churros
\$22.99/pp, 12 minimum people

