

ENTRÉES

six person minimum unless noted

entrees can be plattered ready to serve or packaged in reheatable containers

CHICKEN

grilled boneless chicken breasts \$7.95 pp

- char-grilled, spice rubbed, house made ancho chili barbecue sauce GF
- cider rotisserie style, apple chutney GF
- fresh citrus herb marinated, our house made honey mustard GF
- teriyaki and honey glazed, our house made honey mustard
- authentic thai chili spiced marinade

mixed grilled chicken breast combo herb, teriyaki, thai \$7.95 pp

mesa chicken ranchero sauce \$8.75 pp GF

coconut chicken mango sauce \$9.65 pp

boneless buffalo fried chicken buttermilk biscuits, blue cheese dip \$9.95 pp

boneless country fried chicken buttermilk biscuits, home-style gravy \$9.95 pp

chicken tacos crisp taco shells, sour cream, shredded cheese, lettuce, tomato, salsa
\$39.75 small serves 5 \$79.50 medium serves 10 \$159 large serves 20

chicken margarita

breaded cutlet, fresh mozzarella, roma tomatoes, sweet basil \$10.25 pp

general tso chicken sweet and spicy glaze, stir fried peppers, broccoli \$10.25 pp

chicken piccata lemon, capers, white wine reduction \$10.85pp

chicken parmesan marinara sauce, provolone \$10.85 pp with pasta \$13.65 pp

chicken cordon bleu black forest ham, swiss cheese, chive velouté \$11.30 pp

chicken fajitas

peppers, onions, sour cream, shredded cheese, lettuce, tomato, salsa, guacamole, tortillas
\$56.50 small serves 5 \$113 medium serves 10 \$226 large serves 20

deconstructed shish kebobs

savory marinated chicken with peppers, onions, tomatoes, mushrooms,
sides platter of gyro bread, tahini, tomato cucumber salad \$11.30 pp

mediterranean chicken deconstructed kebobs

grilled peppers, onions, eggplant, zucchini, pesto oil \$11.30 pp GF

mushroom garlic chicken roulade lemon, artichokes, spinach \$11.85 pp

chicken marsala wild mushrooms \$12.65 pp

deconstructed chicken pot pie to go

puff pastry croutons, mashed potatoes on the side \$75.75 a to go container serves sixteen cups

SEAFOOD

fresh atlantic salmon filet

4oz \$8.20 pp 6oz. \$12.35 pp 8oz. \$16.45 pp

- grilled, mango tomatillo salsa GF
- miso ginger glazed, grilled asian vegetables
- pan-seared, savory herb marinade, horseradish lemon aioli GF
- poached, dill crème fraîche GF
- teriyaki glazed, pickled ginger, toasted sesame seeds

cod oreganato buttered panko breadcrumbs, lemon crème fraîche \$13.35 pp

baja spiced fish tacos

latin coleslaw, chipolte pico de gallo, mexican crema, flour tortillas \$11.95 pp

pan roasted asian tilapia sweet spicy chili glaze \$9.95 pp

new england crab cakes (2), remoulade sauce \$12.35 pp

shrimp scampi garlic lemon herb sauce, linguini \$17.50 pp

GF = gluten free V = vegan

BEEF AND PORK

homestyle meatloaf mushroom gravy \$8.20 pp

beef tacos peppers, crisp taco shells, sour cream, shredded cheese, lettuce, tomato, salsa \$41 small serves 5 \$82 medium serves 10 \$164 large serves 20

“the works” herb grilled steak tips peppers, onions, mushrooms \$13.95 pp

black and blue grilled rosemary flank steak

wild mushroom, frisée, crumbled blue cheese salad \$12.90 pp GF

teriyaki beef deconstructed kebobs

shiitake mushrooms, peppers, toasted sesame seeds \$13.25 pp

steak tips barbecue, herb, or teriyaki \$13.25 pp

porcini rubbed bistro style beef arugula, red pepper jelly \$13.95 pp GF

beef fajitas

peppers, onions, tortillas, sour cream, shredded cheese, lettuce, tomato, salsa, guacamole \$73.75 small serves 5 \$147.50 medium serves 10 \$295 large serves 20

grilled beef tenderloin greens, horseradish crème fraîche, red pepper remoulade \$21.60 pp GF

shepherd’s pie \$60 ½ pan serves 10-12 \$90 ¾ pan serves 16-18 \$120 full serves 20-24

seasoned ground beef, peas, carrots, corn, whipped potatoes

cider roasted pork tenderloin apple chutney \$10.95 pp GF

VEGETARIAN

polenta napoleon triangle grilled vegetables, pesto, mozzarella \$8.20 pp GF

tofu veggie fajitas

peppers, onions, zucchini, tortillas, sour cream, shredded cheese, lettuce, tomato, salsa, guacamole \$43.75 small serves 5 \$87.50 medium serves 10 \$175 large serves 20

honey sesame roasted tofu

toasted pistachios, wilted greens, roasted cauliflower, carrots \$9.95 pp

vegetable lover’s platter roasted butternut squash, broccoli, portabella mushrooms, grilled zucchini, brussels sprouts, roasted tomatoes, roasted garlic parmesan dressing

(selection may change seasonally) \$8.75 pp (ten person minimum) GF

vegetarian pad thai thai noodles, bean sprouts, egg, crushed peanuts, lime \$9.25 pp

grilled vegetable roulade

eggplant, zucchini, roasted peppers, asparagus, goat cheese mousse, arugula pesto (2) \$7.20 pp GF

portabella mushroom stack roasted vegetables, basil pesto, goat cheese \$10.25 pp GF

eggplant parmesan

\$68.50 ½ pan serves 10-12 \$107 ¾ pan serves 16-18 \$144 full serves 20-24

ENTRÉE SALADS six person minimum - half lb portion per person

egg salad \$4.40 pp GF

tuna salad celery, black pepper \$6.95 pp GF

pulled chicken salad with grapes \$6.95 pp GF

buffalo chicken salad celery, carrots \$7 pp GF

blackened chicken fajita salad \$6.85 pp GF

provençal roasted salmon salad red bliss potatoes, green beans, grape tomatoes, capers, hardboiled egg, champagne vinaigrette \$8.50 pp GF

shredded thai beef salad crispy wontons, plum ginger dressing \$8.20 pp

GF = gluten free V = vegan