

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** 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
- **thai chili spiced marinated** thai infused chili sauce

mixed grilled chicken breast combo herb, teriyaki, and thai
with our house made honey mustard and thai infused chili sauce \$7.95 pp

mesa chicken rancho 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 diced peppers and onions, crisp taco shells, sour cream, shredded cheese,
lettuce, tomato, salsa \$39.75 small serves 5 \$79.50 medium serves 10 \$159 large serves 20 GF

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, flour 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

chicken roulade lemon, artichokes, spinach, mushroom gravy \$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 cream GF
- **teriyaki glazed** pickled ginger, toasted sesame seeds

cod oreganato buttered panko breadcrumbs, lemon cream \$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 remoulade sauce \$12.35 pp (2)

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

GF = gluten free V = vegan

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BEEF AND PORK

homestyle meatloaf mushroom gravy \$8.20 pp

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

"the works" herb grilled steak tips peppers, onions, mushrooms \$13.95 pp GF

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, sour cream, shredded cheese, lettuce, tomato, salsa, guacamole, flour tortillas

\$73.75 small serves 5 \$147.50 medium serves 10 \$295 large serves 20

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

shepherd's pie \$62.50 ½ pan serves 10-12 \$95 ¾ pan serves 16-18 \$130 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

sesame roasted tofu

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

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 rice 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

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