

## ENTRÉES six person minimum

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 \$7.95 pp

**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 \$11.30 pp

**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 fraiche 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

**homestyle meatloaf** mushroom gravy \$8.20 pp

### **beef tacos**

peppers, crisp taco shells, sour cream, shredded cheese, lettuce, tomato, and salsa \$8.20 pp

**"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 \$14.75 pp

**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

## PORK

**cider roasted pork tenderloin** apple chutney \$10.95 pp GF

### **carnitas**

slow cooked pulled pork, sides platter of pickled red onions, salsa, guacamole,

refried black beans, limes, fresh cheese, tortillas \$14.40 pp

## VEGETARIAN

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

**tofu veggie fajitas** peppers, onions, zucchini, tortillas, sour cream, shredded cheese, lettuce, tomato, salsa, guacamole \$8.75 pp (ten person min)

### **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 \$6.45 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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