

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

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 loin apple chutney \$9.75 pp or **pork tenderloin** \$13.40 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)

grilled tofu ginger, asian vegetable stir-fry \$8.75 pp

vegetable lover’s platter

roasted butternut squash, broccoli rabe, 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

gf = gluten free