

**SALADS**

Field Greens With Candied Pecans, Cherry Tomatoes, Hearts Of Palm, Shaved Carrots And Caramelized Honey Vinaigrette

Caesar Salad With Brioche Crouton

Caprese With Roasted Tomatoes, Fresh Mozzarella And Basil Pesto

Cranberry Pecan Salad With Kale, Cranberries, Candied Pecans, Feta Cheese, Sweet Potato, Cinnamon And Lemon Vinaigrette

Brussel Sprouts Salad With Roasted Peanuts, Cranberries, Pecorino Cheese And Caramelized Honey Vinaigrette

Greek Salad With Cherry Tomatoes, Cucumbers, Red Onions, Kalamata Olives, Feta Cheese And Oregano Vinaigrette

Taco Salad Iceberg Lettuce With Tomatoes, Black Beans, Roasted Corn, Tortilla Strips Red Peppers, Shredded Cheddar And Cilantro Vinaigrette

**CHICKEN**

Roasted Chicken Boneless Thighs With Roasted Mushrooms And Pan Gravy

Herb Roasted Chicken With Natural Jus And Roasted Garlic

Pan Seared Chicken Breast With Spinach And Creamy Sauce

Stuffed Chicken Breast With Spinach, Red Peppers, Cheese And Tomato Basil

Herb Chicken Breast With Creamy Lemon Peppers Sauce

Rosemary Half Chicken Jus

Chicken Frances With Lemon Butter

Chicken Piccata With Lemon Butter Capers

Grilled Chicken Puttanesca

**SEAFOOD**

Scottish Salmon With Lo Mein And Miso Glaze

Miso Scottish Salmon With Roasted Mushrooms

Baked Scottish Salmon With Mango Salsa

Herb Crusted Salmon With Asparagus And Dill Cream Sauce

Pan Seared Scottish Salmon With Coconut Curry Sauce

Pan Seared Scottish Salmon With Tuscan Sauce

Baked Greek Scottish Salmon With Orzo Pasta, Tomatoes, Capers, Artichokes And Butter Sauce

**ENTRÉES**

**BEEF**

Roasted Beef Tenderloin With Mushroom Gravy Demi

Roasted Prime Beef Tenderloin With Roasted Garlic Glaze

Roasted Prime Beef Tenderloin With Mushroom Gravy Demi

Roasted Prime Beef Tenderloin With Brown Sugar Roasted Garlic Glaze

Peppercorn Crust Prime Beef Tenderloin With Red Wine Demi

Roasted Prime Beef Tenderloin With Orange Horseradish Sauce

Roasted Prime Beef Tenderloin With Caramelized Shallots Red Wine Sauce

72 Hr Braise Wagyu Short Rib With Parmesan Polenta And Sherry Demi

Stuffed Pork Loin Spinach With Mushrooms, Feta Cheese And Sherry Glaze

Roasted Pork Loin With Ginger Garlic Glaze



## ENTRÉES

### VEGETARIAN

Vegan Roasted Sweet Potato Salad With Roasted Sweet Potatoes, Avocado, Black Beans, Black Tuscan Kale And Creamy Lime Vinaigrette

Toasted Quinoa Salad With Asparagus, Goat Cheese, Kalamata Olives And Lemon Thyme Vinaigrette

Shaved Brussels Sprouts With Candied Walnuts, Cherry Tomatoes, Avocado, Banana Peppers And

Balsamic Ranch Dressing

Kung Pao Tofu With Asparagus, Broccoli, Chili Threads, Toasted Peanuts And Housemade Kung Pao Sauce

Thai Cauliflower Curry With Golden Raisins, Coconut Milk, Sweet Potato, Lemongrass And Palm Sugar

Penne Pasta With Spicy Vodka Sauce, Sweet Peas And Pecorino Romano Cheese

Udon Noodles With Crispy Tofu, Spinach, Miso Eggplant And Mushroom Dashi

Rigatoni Primavera With Seasonal Grilled Vegetables, Tomato Basil And Lemon

Portabella Mushroom Fajitas With Heirloom Corn Tortillas, Feta Cheese, Tomatillo Salsa And Caramelized Onions

Crispy Cauliflower Parmesan With 24-hour Tomato Sauce, Fresh Mozzarella And Basil

Chicken Fried Portabella Mushrooms With Grilled Asparagus, Robuchon Potatoes And Mustard Mushroom Gravy

Stir Fried Tofu With Carrots, Snow Peas, Scallion, Ginger, Jasmine Rice And Cantonese Orange Sauce

Vegetable Lasagna With Grilled Squash, Eggplant, Zucchini, Herbed Ricotta, San Marzano Tomato And Smoked Mozzarella

## SIDES

Garlic Mashed Potatoes

New Roasted Potatoes With Caramelized Onions

Mac N Cheese: 3 Cheese With Brioche Breadcrumbs

Fried Rice With Carrots, Egg, Green Onion, Garlic, Ginger And Peas

Chard Broccolini With Calabrian Chili, Evo, Garlic And Parmesan

Grilled Asparagus With Charred Lemon

Roasted Brussel Sprouts With Brown Sugar, Balsamic

Green Bean Almondine With Garlic, Lemon, Brown Butter And Almonds

Broccoli Casserole

Green Bean Casserole With Fried Onions, Mushroom Soup And Cheddar Cheese

Mediterranean Veggies: Zucchini, Red Onion And Carrots

Bang Bang Broccoli With Serrano Aioli

Peas & Cipollini Onions

Maple Glazed Carrots

Bake Penne Pasta With Tomato Sauce And Mozzarella Cheese

Penne Pasta With A La Vodka Sauce

Cream Corn



## DESSERTS

Meyer Lemon Or Key Lime Tarts: Meyer Lemon Or Key Lime Custard Served In A Butter Tart Shell

Mexican Churros: Traditional Mexican Churro Served With Chocolate Sauce Or Caramel Cajeta Sauce For Dipping

Triple Chocolate Fudge Pecan Brownies

Three Layer Chocolate Cake With Rich Dark Chocolate Cake Layered With Chocolate Buttercream Icing

Pina Colada Cake: Three Layer Coconut Cake With Pineapple & Mango Filling And Covered With Toasted Coconut

Banana Pudding: Homemade Family Recipe Banana Pudding Topped With Fresh Whipped Cream, Bananas And Nilla Wafers

Warm Chocolate Pecan Pie With A Hint Of Tx Whiskey

Crepe Brulee: Classic French Recipe With Optional Raspberry Swirls Or Pumpkin Spice Flavoring

Strawberry Swirl Cheesecake With Graham Cracker Crust Topped With Strawberries, Freshly Whipped Cream And Vanilla Cookie Crumble

Sopapilla Cheesecake Bars With Honey Drizzle Puff Pastry Layered With Decadent Cream Cheese Filling And Topped With Cinnamon Sugar And A Honey Drizzle

Apple Crumble Pie With Candied Pecan And Butter Cinnamon Sugar Topping Served With Housemade Vanilla Ice Cream

Homemade Cobbler In Cherry, Blackberry Or Blueberry Served With Housemade Vanilla Ice Cream

Assorted Cookies: Chocolate Chip, Funfetti, Snickerdoodle, Oatmeal Raisin, White Chocolate Pecan, Classic Sugar Cookie, Coconut White Chocolate

