



Dinner Menu

20 person minimum

All items are a la carte & priced per person

Dinner Salad Selection

- **Signature Citrus Salad** **\$2.25**
 - Mixed Greens, Julienne Jicama, Mandarin Oranges & Shredded Carrots with our Signature Orange & Citrus Vinaigrette

- **Classic Caesar Salad** **\$2.50**
 - Romaine Lettuce, Garlic Croutons & Shredded Parmesan Cheese with Classic Caesar Dressing

- **Market Greens Salad** **\$2.50**
 - Fresh Greens, Fuji Apples, Walnuts & Gorgonzola Cheese with Raspberry Vinaigrette

- **Organic Spring Mix Salad** **\$2.50**
 - Organic Spring Greens, Sliced Strawberries & Toasted Almonds with Lemon Vinaigrette

- **Caprese Tower Salad** **\$3.00**
 - Vine Ripe Tomatoes, Buffalo Mozzarella Cheese & Fresh Basil with Balsamic Vinaigrette

- **Ancient Grains Salad** **\$2.50**
 - Blend of Whole Grains, Fresh Tomatoes, Baby Spinach & Feta Cheese with Light Italian Dressing

- **Spinach Salad** **\$2.25**
 - Fresh Baby Spinach, Mandarin Oranges, Red Onion & Candied Pecans with Raspberry Vinaigrette



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Dinner Entrees

- Chicken Provencal with Fresh Thyme & Greek Country Olives **\$9.50**
- Yucatan Marinated Chicken Breast roasted & topped with Salsa Fresca **\$8.25**
- Grilled Atlantic Salmon with Roasted Tomatoes & Organic Peppers **\$10.00**
- Roasted Loin of Pork with Molasses & Chipotle Glaze **\$9.00**
- Spice Roasted Tri Tip Steak with Warm Tomato Salsa **\$9.00**
- Risotto Cakes with Seasonal Vegetables **\$8.00**
- Mediterranean Stuffed Portabella Mushroom **\$10.00**
- Spanish Penne Pomodoro **\$8.00**

Dinner Additions

\$1.60 ea.

- Grilled Asparagus, (Seasonal)
- Green Beans Almondine
- Glazed Carrots
- Oven Roasted Vegetables: Zucchini, Squash, Carrots & Red Peppers
- Buttermilk Mashed Potatoes
- Roasted Yukon Gold Potatoes with Arugula & Thyme Salt
- Parsley Red Potatoes
- Lemon Herb Orzo Pasta
- Barley Risotto
- Rice Pilaf
- Jasmine Rice