

Hors d'oeuvres

Stuffed Mini Potato Skins (dz) \$12.95

Buffalo Chicken Eggroll (dz) \$14.95

Vegetable Samosa (dz) \$14.95

Tuxedo Truffles (dz) \$ \$26.95

An assortment of goat cheese grape truffles presented in black and white sesame seeds

Antipasto Skewer (dz) \$18.75

Roasted Pepperoncini, Prosciutto, stuffed olives, provolone cheese

Artichoke Beignet (dz) \$26.25

Quartered artichoke heart is topped with rich and creamy boursin style cheese, coated in a light batter, then rolled in a mixture of bread crumbs and parmesan cheese

Featured Desserts

Chocolate Dipped French Palmier (dz) \$12.95

Light and flaky puff pastry, dipped in chocolate or without chocolate for \$11.95

Lemon Mousse Napoleon (ea) \$4.95

A lemon crème mousse with Napoleon puff pastry

Grand Marnier Berry Parfait (ea) \$4.95

Layered with yogurt and berries

Petite Irish Cream Chocolate Cupcakes (dz) \$12.95

Triple Mousse Cake (ea) \$5.95

Three kinds of chocolate mousse are layered together for a one of a kind treat. On the bottom is moist chocolate cake, then three layers of mousse - dark chocolate, white chocolate, and milk chocolate and topped and sided with semi-sweet chocolate.

Chocolate Raspberry Cake (ea) \$5.95

Chocolate buttercream and raspberry puree between layers of dark chocolate cake, sided with more chocolate buttercream, chocolate blossoms and topped with premium semi-sweet chocolate.

Spring 2015 Preview Specials

Featured Entrée Salads

Includes soup du jour

Lemonade, Iced Tea, Water

Cajun Chicken Caesar Salad 10.95

"A Classic with a Cajun Twist"

Lightly blackened chicken filet with a hint of Louisiana heat (a bed of romaine lettuce tossed with a remoulade Caesar dressing, sprinkled with parmesan cheese & garnished with Sea Salt Crostini)

Salmon Filet Salad 14.95

"A Healthy Choice"

Seared Salmon filet, marinated in sesame oil, honey, aged soy sauce and a rice wine vinegar. Served on a blend of greens infused with cilantro



All prices good thru August 30th

Featured Entrée Specials

*Includes Seasonal Salad, Assorted Sienna Breads,
Beverage Service*

Seasonal Salads

Chopped Greek Salad

Romaine with Feta, red onion, cucumber, Kalamata olives, balsamic Greek dressing

Crunchy Kale Salad

*Kale, Radicchio and Arugula lettuce, fresh basil, shaved parmesan cheese,
toasted almonds, lemon vinaigrette*

Tuscan Salad

*Hearts of Romaine, fresh green beans, red onion, black olives, cannellini beans,
and shaved parmesan cheese tossed in a lemon vinaigrette*

Chicken

Chicken, Spinach and Artichoke in Filo \$15.95

Served with five grain pilaf & asparagus bundles

Bistro Chicken \$14.95

*Boneless chicken breast brushed with Dijon mustard and fresh herbs served
with roasted sweet potatoes and vegetables Provencal*

Beef

Tournedos of Beef Au Poivre \$24.95

*Peppercorn crushed petite medallion of beef drizzled with a brandy cream sauce,
served with mashed potatoes mildly flavored with horseradish and fresh green beans*

Strip Steak with a Chimichurri Sauce \$21.95

*NY Strip Steak drizzled with a South American chimichurri sauce served with
mashed Yukon gold potatoes and a fresh vegetable medley*

Vegetarian

Four Cheese Agnolotti Pasta w/Spinach & Artichokes \$13.95

*Four Cheese stuffed Agnolotti pasta cooked al dente tossed with spinach, tomatoes,
& artichoke hearts, drizzled with pesto and cream, topped with toasted pine nuts*

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Vegetarian (continued)

Spinach and Artichoke in Filo \$12.95

*Filo stuffed with vegetable medley and cannoli beans
served with five grain pilaf & asparagus bundles*

Egg Plant Parmesan \$12.95

*Seasoned and breaded egg plant, topped with a fresh tomato basil bruschetta on
a bed of spinach fettuccini with parmesan reggiano*

BUFFETS

Southwest Grill \$12.95 (min. 25 guest)

*Build your own fajitas or salad. Includes: beef and chicken, tofu, peppers, onions,
tomato, cilantro, pinto beans, lettuce, pico de gallo, cheddar cheese, rice,
sour cream and guacamole, mixed greens and warm tortillas*

*Cinnamon twist featured for dessert
Beverages-lemonade, iced tea, water*

Bourbon Street BBQ \$12.95 (min. 25 guest)

*Includes: sweet bourbon glaze chicken, ratatouille, vegetarian red beans, and rice.
Spinach salad with apples and pecans tossed in an orange poppy seed dressing.*

*Comes with warm candied peach cobbler with a vanilla sauce
Beverages-Southern style lemonade/iced tea mix and water*

Stockyard Steak Out Picnic \$17.95 (min. 25 guest)

Grilled chicken, black bean cakes, juicy rib eye steak, on a Kaiser roll

*Includes: sautéed mushrooms, French fried onions, grilled onion, peppers,
lettuce, tomato, and Colby Jack cheese.*

*Served with a rosemary and redskin potato salad, Texas tossed salad,
corn on the cob with flavored salts.*

*For dessert select a Pina colada pound cake or mixed berry turnover
Beverages-lemonade, iced tea, water*