

Desserts

Angel Food Cake with Fresh Strawberry Compote and Whipped Cream

\$3.50

House Made Dessert Shots

\$2.25

Lemon Berry Dessert Shots -Layers of lemon cake separated by sweet cream and seasonal fresh berries,

Chocolate and Strawberry Dessert Shots-Layers of chocolate cake separated by chocolate sweet cream and strawberries and shaved white chocolate.

Gourmet Desserts

\$5.25

Raspberry White Chocolate Cake

Strawberry Sensation Cake

Peanut Butter Mousse Pie

Decadent Chocolate Pie

*****New Healthy Choice Bagged Snacks*****

Special K Cereal Bars, Nature Valley Granola Bars, and
Assorted Kar's Trail Mix

1.50 each

Spring & Summer 2014 Specials

Breakfast

\$8.25

Ham and Cheddar Breakfast Casserole with Assorted Muffins, a Fresh Cut Fruit Bowl, Orange Juice, Coffee, Decaf and Hot Tea

Picnic

\$12.95

Old School Picnic with a Cobb Bar

BBQ Chicken or Beef Barbocoa, Veggie Grillers, Red Skin Potato Salad, Vegetable Tray, Extreme Corn on the Cobb Bar and Otis Spunkmeyer Cookies

Upscale Entree Choices with the following

Grilled Chicken, Beef and Veggie Kabobs \$14.95

Back By Popular Demand!

Deli Wrap Buffet

\$11.50

Assorted Flat Bread Wraps, Fresh Cut Fruit Bowl, Veggie Tray w/ dip, Lemon Tea Cookies, Brownie Bites, Lemonade, Ice Water and Iced Tea

Appetizers

(per dozen)

Lemon Lime Black Bean Salsa Filled Belgian Endive Cups (4 dz min) \$14.95

Jalapeno Poppers with a Cream Cheese filling \$11.95

Seasonal Salads

Spinach and Strawberry Salad

Tossed with a White Balsamic Dressing

Romaine Lettuce and Fresh Cut Pineapple

Pomegranate or Toasted Sesame Dressing

Entrée Specials

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

Chicken

\$15.95

Stuffed Chicken Breast with Goat Cheese, Spinach, and Sundried Tomatoes, Drizzled with a Roasted Red Pepper Pesto Cream Sauce

Served with Smashed Potatoes Yukon Gold Potatoes and Sesame Green Beans

Garlic Tzatziki Boneless Chicken Thighs Topped with a Halved Cherry Tomato and Fresh Basil Feta Relish

Served with Five Grain Medley and Fresh Steamed Broccoli

Peach Marinated Chicken Breast with a Fresh Pineapple Salsa

Served with Purple Sticky Rice and Fresh Asparagus

Beef

\$16.95

Slow Roasted Beef Brisket with an Apple Barbeque Glaze

Served with Parmesan Red Skin Smashed Potatoes and Oven Roasted Vegetables

Tender Teriyaki Sliced Beef and Broccoli

Served with Lo Mein Noodles tossed in a Light Soy Butter Sauce

Seafood

\$19.95

Citrus Baked Sea Trout *topped with a Bold Mustard Tarragon Sauce*

Served with Fire Roasted Grains and Chefs Vegetable Medley

Sautéed Shrimp and Scallop Cakes

with a White Wine Red Pepper Coulis topped with a Nappe Cabbage Sesame Slaw

Served with Lemon Scented Rice

Suggested Vegetable: Asian Blend Vegetables

Vegetarian

\$11.95

Stuffed Avocado

Served with Roasted Five Grain Medley

Chinese Egg Plant with Potatoes and Green Peppers

Served over Fried Rice

**Any of the above Entrees can be made into a Buffet
For an Additional Charge of \$4.00**