

DINNER MENU

• SALADS •

ORGANIC MIXED FIELD GREENS

Grape Tomatoes | Cucumbers | Carrots | Corn | Red Onion
Herb Croutons | Ranch Dressing | Low-Fat Italian
Dressing

ORGANIC SPINACH & KALE SALAD

Aged Reggiano Parmesan Cheese | Red Bell Peppers Red
Onions | Lemon & Oregano Dressing

ROASTED RED BEET SALAD

Shallots | Fresh Mint | Italian Parsley

KIDNEY BEAN, BLACK BEAN & CHICKPEA SALAD

Scallions | Italian Parsley | Cumin & Paprika Vinaigrette

GREEN BEAN SALAD

Extra Virgin Olive Oil | Mint | Toasted Garlic

BOW TIE PASTA SALAD

Scallions | English Cucumbers | Roma Tomatoes
Dill & Mustard Vinaigrette

• ENTREES •

OVEN BAKED ATLANTIC FLOUNDER

Tomato, Shallot & Caper Sauce

HONEY & SESAME CHICKEN

Scallions | Fresno Chilies

ITALIAN BEEF MEATBALLS

Creamy Mushroom Sauce | Italian Parsley

BRAISED BEEF SHORT RIBS

Baby Carrots | Cabernet Sauvignon Sauce

• VEGETABLES, POTATOES & PASTA •

ROASTED BROCCOLI FLORETS

Toasted Garlic | Chili Flakes

CREAMED CORN & CHEDDAR CHEESE CASSEROLE

Green Chilies | Scallions | Fresh Cilantro

BAKED ZITI PASTA

Aged Reggiano Parmesan Cheese
Mozzarella Cheese | Spinach & Garlic Sauce

MASHED POTATOES

Idaho Potatoes | Roasted Garlic

• DESSERT BUFFET •

SEASONAL FRUIT

LEMON POUND CAKE & STRAWBERRIES

RASBERRY MOUSSE

COCONUT VANILLA CAKE

CARROT CAKE

RED VELVET & CHOCOLATE CHIP BROWNIE