



CULINARY CLASSICS

The following menus are available as casual buffet service, or for full plated service. Each menu item includes a choice of salad with dressing, choice of two accompaniments, fresh baked rolls and butter, fresh brewed starbucks coffee, starbucks decaffeinated coffee, hot tea, iced tea, iced water, and choice of dessert. For buffet service, an additional salad may be selected.

- BEEF**
- Shitake Beef Filet**
Tenderloin medallions with shitake-merlot demi-glace
 - Filet of Beef a la Maloof**
Beef tenderloin filled with gorgonzola, fresh sage, and smokehouse bacon. Roasted and sliced for service.
 - Beef Wellington**
Tenderloin of beef wrapped in puff pastry with pate maison and cooked until golden brown
 - Steak Au Poivre**
Delicious beef tenderloin served with a classic brandy sauce with green peppercorns
- BEEF**
- Southwestern Glazed Pork Loin**
Carved and served with a zesty chipotle pepper sauce
 - Anise Roast Pork**
Oven roasted pork stuffed with savory figs and apples with a hint of anise
 - Stuffed Pork Chop**
Center cut pork chop stuffed with cornbread and apple stuffing
 - Pork Tenderloin**
Sliced tenderloins of pork dressed with a savory dijon sauce robert
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- POULTRY**
- Chicken Piccata**
Boneless breast of chicken lightly sauté and served in a light lemon sauce with capers
 - Chicken Cordon Bleu**
Boneless breast of chicken rolled with imported ham and swiss cheese in a white wine bechamel
 - Pecan Chicken**
Boneless breast of chicken grilled to perfection with a toasted pecan-dijon sauce.
 - Chicken Teriyaki**
Teriyaki glazed chicken breast with grilled pineapple
 - Chicken Marsala**
Classic italian dish served with marsala wine and mushroom sauce
- POULTRY**
- Cilantro Lime Chicken**
Chicken breast marinated in lime juice, garlic, and cilantro then grilled
 - Thai Chicken**
Chicken breast served with lemongrass, and a spicy cilantro-peanut sauce
 - Chicken Florentine**
Chicken breast saute' served on a bed of spinach with garlic and caramelized onions
 - Chicken Saltimbocca**
Chicken breast stuffed with prosciutto and fresh sage, served with marsala sauce

C L A S S I C S



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LAMB

Lamb Chops

Broiled lamb chops served with mint pesto

Roast Leg of Lamb

Boneless roast leg of lamb served with lavender, rosemary and garlic

SEAFOOD

Shrimp Scampi

Shrimp sautéed with fresh herbs and garlic served over basil orzo

Chilean Sea Bass with Lime Beurre Blanc

Tender and sweet sea bass grilled and topped with lime-infused white wine butter sauce

Broiled Salmon with Dill Butter

Salmon fillet broiled to perfection served with dill butter

Maryland Crab Cakes

Served with lemon aoli or classic tartar sauce

Sesame Crusted Ahi Tuna

Served medium-rare with cilantro wasabi ginger sauce

Almond Coconut Tilapia

Baked tilapia fillet crusted with coconut, almonds and cuban seasonings

Garlic Orange Chili Shrimp

Shrimp stir-fried with Asian vegetables, ginger, garlic and green onions in garlic orange sauce

VEGETARIAN

Vegetable Napoleon

Vegan Napoleon with portobello mushroom, eggplant, peppers, zucchini and yellow squash

Eggplant Roulade

Eggplant roulade stuffed with wild mushrooms and tofu, with roasted plum tomato sauce and polenta

Chevre, Orzo and Basil Stuffed Portobello

Portobello mushroom caps stuffed with chevre cheese, tri-colored orzo and fresh basil

Spaghetti Squash

Spaghetti squash with sofrito and vegan pinto beans

Portobello Mushroom Ravioli

Served with artichoke pesto or marinara sauce

Vegetarian Lasagna

Lasagna noodles layered with fresh ricotta, mozzarella, and parmigiana cheese topped with a marinara sauce

C L A S S I C S



MENU ACCOMPANIMENTS

Menu accompaniments for lunch and dinner.
All meals include one salad, one vegetable, one starch and one dessert.

Salads

Tossed Garden Salad

A fresh mix of lettuce with tomatoes, cucumbers and house-made croutons.
Your choice of dressing

Caesar Salad

Romaine lettuce with parmesan cheese, garlic croutons, tomatoes, and creamy caesar dressing

Fresh Mesclun

Baby field greens with balsamic vinaigrette

Buffalo Mozzarella

Tomato and fresh basil with tomato-basil vinaigrette

Spinach Salad with warm Bacon Dressing

Arugula with Roasted Pepper Vinaigrette

Thai Cucumber Salad

Orzo

Thai Pasta Salad with Snow Peas

Iceberg Wedge with Maytag Bleu Cheese

Pear and Toasted Walnut Spring Salad

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ON THE SIDE - SELECT TWO

- Baked potato
- Garlic whipped red potatoes
- Baby zucchini and pattypan squash
- Honey glazed ginger carrots
- Oven roasted garlic rosemary new potatoes
- Rice pilaf
- Basmati or jasmine rice
- Long grain and wild rice
- Collard greens
- Seasonal squash saute'
- Steamed parslid red potato wedges
- Risotto milanese
- Fresh broccoli spears
- Asparagus spears (seasonal)
- Fresh zucchini with garlic and basil
- Green beans almondine
- Parmesan whipped potatoes
- Baby carrots
- Ginger sesame snow peas

DESSERTS

PIES AND COBBLERS

- Dutch apple pie
- Blueberry crisp
- Peach cobbler
- Boston cream pie
- Pecan pie
- Key Lime pie
- Lemon meringue pie

CAKES

- Chocolate cake
- Carrot cake
- Black forest cake
- German chocolate cake
- Carmel granny apple
- Raspberry white chocolate cheese Bruleé
- Chocolate pyramid anglaise
- Pound cake with seasonal berries
- Cheesecake with strawberries
- Carrot cake with cream cheese frosting
- Warm bread pudding

SPECIALTY

- House-made cannoli
- Caramel apple cheesecake parfait
- Tiramisu
- Crème Bruleé

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