

entrees

per portion

chicken

- lemon herb roast chicken with braised fennel\$13
- mediterranean stuffed chicken breast with peperonata sauce\$16
- tandoori chicken\$13
- chicken cacciatore\$13
- braised chicken & mole negro\$14
- lemon olive chicken tagine\$13
- north african peanut & chicken stew\$14

pork

- italian stuffed pork loin\$16
- teriyaki pork tenderloin\$16
- dijon herb roast tenderloin\$16

lamb

- ale braised lamb with lamb with seasonal vegetables\$18

beef

- beef shortribs bourguignon\$15
- beef shortribs with red wine jus and sundried tomato gremolata\$15
- classic beef stroganoff with herb buttered noodles\$13.5
- filet mignon with lemon garlic butter\$32
- beef tenderloin with red wine bordelaise \$30
- fischer farms meatloaf\$13

pasta

- mushroom tortellini in a garlic cream sauce\$13
 - with chicken\$14
- spinach fettuccini with peas & tomato cream sauce\$12
 - with bacon\$13
- shrimp pasta with white wine butter sauce\$16
- pasta di mare [shrimp, clams & calamari]\$18
- penne marinara with broccoli, fennel & roasted red pepper\$12
- cheese ravioli with marinara sauce\$12

entrees cont'd

per portion

barbecue

- jamaican jerk chicken\$10
- jamaican jerk pork\$13

served with two house made bbq sauces

- bbq smoked pork\$10
 - sandwich portion with bun\$7.5
- bbq smoked chicken\$10
- bbq smoked beef brisket\$13
 - sandwich portion with bun\$9.5
- fischer farms smoked spare ribs\$12

served with traditional garnishes

- fischer farms bratwurst\$8
- fischer farms all beef hot dog\$5
- fischer farms hamburger\$9
- veggie burger\$8
- pretenderloin [made from chickpeas]\$9

fish & seafood

- seared corvina with inner beauty butter sauce\$16
- jambalaya [chicken, shrimp & andouille]\$13
- macadamia nut & panko crumb crusted tilapia\$14
- roasted salmon with tapenade & grape tomatoes\$15

vegetarian

- north african vegetable tagine\$11
- thai vegan curry\$11
- quinoa pilaf\$12
 - with mushroom, carrot, onion, zucchini, currant & sunflower nuts
- stuffed sweet red bell pepper\$13
 - with creole rice & tofu
- stuffed portobello\$13
 - with fennel, pepper, tomato, zucchini, goat cheese & basil citronette
- eggplant involtini\$13

entrees cont'd

per portion

entree buffet

- pasta bar\$16
includes:
 - fettuccini & penne pasta
 - grilled seasoned chicken & italian meatballs
 - marinara, tomato cream & garlic mushroom cream sauces
 - garlic bread
 - grated grana padano
- shawarma bar\$16
includes:
 - choice of two:
 chicken shawarma, lamb meatballs, falafel
 - basmati rice, tomato & cucumber salad, warm pita bread, tzatziki & crumbled feta

- taco bar\$13
includes:
 - choice of one:
 refried beans, black beans
 - choice of two:
 beef, chicken, mixed vegetables
 - soft corn & flour tortillas, mexican rice, shredded cheese, lettuce, diced tomatoes, sour cream, rojo & tomatillo salsas
- bbq feast\$17
includes:
 - choice of two:
 smoked pulled pork, bbq ribs, smoked chicken
 - choice of one:
 macaroni & cheese, baked beans
 - choice of one:
 slaw, potato salad, pasta salad
 - two bbq sauces & cornbread with honey & butter

entrees cont'd

per portion

chef carved roasts

- fire roasted pork loin\$15
 - with fresh tomato & tomatillo salsas
- honey glazed ham\$15
 - with dried apricot-cherry mostarda
- maple glazed turkey breast\$15
 - with cranberry relish & turkey gravy
- prime rib of beef\$18
 - with jus & horseradish crème
- rosemary-garlic leg of lamb\$18
 - with cilantro mint chutney & harissa