

SALAD

Choose Up To Two Options

Classic Salads: \$6.00 Side/\$10.00 Entree

Tossed Salad - Iceberg, Mixed Greens, Tomato, Cucumber, Cheddar Cheese, Assorted Dressings

Caesar Salad - Romaine, Shaved Parmesan, Croutons, House Made Dressing

Premium Salads - \$8.00 Side/\$13.00 Entree

Greek-Style Salad- Mix of Peppers, Feta, Cucumber, Tomato, and Kalamata Olives

Apple-Cranberry Spinach Salad - Baby Spinach, Cranberries, Apple Slices, Goat Cheese

Arugula Salad - Arugula, Toasted Pecans, Cranberries, Gorgonzola, Balsamic Vinaigrette

BLT Salad - Romaine, Cherry Tomatoes, Bacon Pieces, Croutons, Creamy Dijon Dressing

Caprese Salad - Tomato, Mozzarella, Basil, Balsamic Glaze

Seasonal Salads: \$8.00 Side/\$13.00 Entree

Jan-Mar - Beet Salad with Oranges, Fennel, and Hazelnut

Apr-Jun - Spring Salad with Apricot Vinaigrette

Jul-Sep - Tomato, Watermelon, and Feta Salad w/ White Balsamic Vinaigrette

Oct-Dec - Beet Citrus Salad with Pistachios

Add Chicken To Any Salad +\$7.00

SANDWICHES AND SIDE

Choose Up To Two Sandwich Options and One Side

Sandwiches:

Turkey & Brie with Roasted Red Pepper and Basil Pesto on Ciabatta - \$12.00

Grilled Cheese with Tomato and Basil on Whole Grain Bread - \$12.00

Rainbow Vegetable Sandwich with Guacamole and Hummus on Whole Wheat - \$12.00

Curried Chicken Salad on Croissant or Bibb Lettuce - \$14.00

Roast Beef on Brioche with Lettuce, Cheddar Cheese and Horseradish Mayo - \$14.00

Caprese Prosciutto on Focaccia with Mozzarella, Tomato, Prosciutto, and Basil Pesto -\$15.00

Sides:

Potato Chips

Hot Lemon Smashed Potatoes +\$2.50

Fruit Cup +\$2.50

Any raw or undercooked items can result in Food-Borne illness

**Prices subject to change. Prices are subject to 7% sales tax and 23% service charge.*

ENTREES AND SIDES

Choose Up To Three Entree Options And Two Sides

(Entrees Individually Plated and Sides Served Family Style)

Entrees:

Roasted Herb Chicken - \$17.00

~Lemon Butter Sauce, Olive Oil, Italian Seasoning

Chicken Piccata with White Wine, Lemon and Caper Sauce - \$17.00

~Breaded Chicken Breast, White Wine, Lemon, Capers, Butter, Chicken Stock

Signature Crab Cakes - \$16.00

~Two Crab Cakes with Mixed Greens, Lemon Vinaigrette, Herbed Mayonnaise

Baked Salmon with Lemon Dill Garlic Butter - \$20.00

~Salmon Filet, Lemon Pepper & Garlic Butter

Petit Filet Mignon - \$25.00

~4oz Petit Filet Mignon

Maple-Balsamic Pork Tenderloin - \$19.00

~Sliced Pork Tenderloin, Balsamic Vinegar, Maple Syrup, Dijon Mustard Reduction

Gnocchi with Basil Pesto Sauce - \$21.00

~Basil Gnocchi with Basil Pesto and Pine Nuts

Curried Shrimp & Sweet Chili Sauce Over Jasmine Rice - \$21.00

~Mild Curried Sauteed Shrimp in Sweet Chili Thai Sauce

Sides:

Roasted Dijon Potatoes - Diced Potatoes, Dijon Mustard, Rosemary

Green Beans - French Cut Green Beans, Thick Cut Texas Smoked Bacon

Sauteed Asparagus - Asparagus, Balsamic Reduction, Parmesan Cheese

Roasted Seasonal Vegetables - In Season Vegetables, Olive Oil

Lemon Garlic Broccoli - Broccoli Florets, Garlic, Lemon

Orange Glazed Carrots - Baby Carrots, Butter, Orange

Lemon Smashed Potatoes - Baby Potatoes, Lemon Butter Sauce

Gratin Potato Cake - Sliced Potatoes, Cream, Milk, Mozzarella

DESSERTS

+\$6.00 for Dessert, Choose One If Desired

Lemonlicious Sampler (1 Lemon Cream Pot and 1 Lemon Dessert of the Month)

Chocolate and Vanilla Sampler (1 Vanilla Bean Pot and 1 Chocolate Dessert of the Month)

Mini Cheesecake Sampler (**Choose 2: Vanilla Glazed, Chocolate, Lemon, Toffee Heath Bit)

Cookie Plate (3 Assorted Cookies for Each Guest)

Chocolate Mousse

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