



stuffed w/ mozzarella

SALADS

Garlic French bean & egg salad

Egg & dill salad

Tarragon fingerling potato salad

Tabouli w/ sundried tomatoes

Tossed lettuce salad w/ cucumber, tomato & carrots, fresh herb dressing

Caesar salad w/ homemade croutons & imported parmesan

Romaine salad w/ roasted peppers, Parmesan & extra virgin olive oil

Salad of mixed greens, zucchini & cherry tomatoes tossed w/ a roasted garlic vinaigrette

Shredded carrot, cabbage & cilantro salad

Orzo pasta w/ roasted garlic & basil

Carrots, apples & raisins w/ vanilla yogurt

Marinated vegetable salad

Fresh fruit salad

“COLD” ENTRÉE LUNCHES

Grilled citrus marinated flank steak, chile mayonnaise

Ancho crusted tenderloin of Iowa pork, served w/ roast garlic sauce

Applewood smoked loin of pork served w/ a green peppercorn & mustard sauce

Mint-cured rainbow trout seared over hot coals & served w/ a lemon caper chiffon

Lime & cilantro cured Atlantic salmon filet, Dijon dill chiffon

Roulade of chicken stuffed w/ cracked grains, spinach, sun dried tomatoes & pine nuts

Grilled breast of chicken in sun dried tomato crust, balsamic mayonnaise

Parmesan & pumpkin seed crusted breast of chicken

SIDE DISHES

Grilled corn, black beans, purple onion & roasted peppers

Wild rice & cracked grains w/ tomatoes & curry

Oven roasted new potatoes w/ sea salt

Pan seared Brussels sprouts w/ toasted caraway seeds

Grilled asparagus & baby carrots

Pan roast of baby vegetables

DESSERTS

Homemade fudgie brownies

White chocolate macadamia dream bars

Oatmeal raisin squares

Assorted freshly baked cookies

Lemon squares

Seasonal fruit tarte

Chocolate cream pie

Chocolate pecan pie

Carrot cake

**** Please choose 1 entree, 1 salad or side dish and 1 dessert. 48 hrs. notice required for order or cancellation. Minimum order 10 people. Plasticware included. ****