

MARCH & APRIL SEASONAL MENU

Budget-Wise Specials \$11.25

Budget-wise specials are made to be satisfying and simple, one-dish meals that are accompanied by a Chef's Choice Salad, a starch dish and displayed in our Basic presentation service. Basic service includes aluminum pans for all your items, Styro-ware plates and plastic flatware. For a little extra, you can also upgrade to chafers, so your hot items can stay hot longer!

Spring Vegetable and Chicken Primavera Farfalle

Sliced Chicken with fresh spring vegetables including: bell peppers, red onions, asparagus, carrots, and peas in herb butter and wine sauce

Taco de Guisado

Excellent flavored beef and chicken stew with onions, bell peppers and garlic served with flour tortillas on the side. Accompanied with Pico de Gallo or Roasted Tomato sauce, chopped iceberg lettuce and Feta cheese

Stroganoff with Turkey Meatballs

This classic American dish has been modified to the health-conscious person in mind. Turkey is used to add a different flair and flavor as well as raise the health factor.

Chicken Adobo

There is a reason why this dish is very popular in the Filipino culture. Tenderized chicken cooked in a vinegar and soy sauce base sauce gives this dish it's signature flavor.

Special Affair - \$15.50

Grilled Tri Tip Steak with Sauce Vierge

Roasted Rosemary Scented New Potato on a Bamboo Sword and Asparagus with Lemon Butter
Grilled seasoned tri tip steaks served with aparsely,caper, olives, anchovies, garlic, and onions sauce.

Chicken Breast Furikake

Toasted Sesame Seed and Chive Steamed Rice and Asian Vegetable Stir Fry

Marinated chicken breasts baked in a panko bread crumb crust until golden brown. Then dressed and topped with more bread crumbs and baked again. Garnished with Nori seaweed and Furikakae mix.

Roasted Spiced Pork Tenderloin

Smashed Spring New Potatoes and Chives and Ancho Chili Honey Spice Carrots
Pork and baby carrots go together like peas in a pod in this mouth-watering culinary creation.

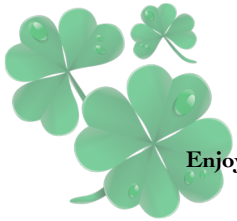
Grilled New Orleans Shrimp

Jambalaya with Spring Vegetable

Enjoy the easy going attitude of New Orleans, with these insatiable and seasoned shrimps, without traveling to far.

Cauliflower and Spring Vegetable Risotto - \$9.80

This low carb and healthy dish combines tasty and nutritious veggies with delectable risotto.



Sandwiches and Wraps Sandwiches and wraps below include a bag of chips

- Corned Beef & Cabbage Sandwich \$8.10
- Cuban Mojo Chicken Wrap \$7.10
- Roast Beef, Avocado, Pepperocini and Cheese Torta \$8.50
- Roasted Veggie Sandwich on Focaccia with Pesto Aioli \$7.60

Salads (* denotes side salad)

- Irish Garden Green Salad \$4.75*
- Butter Lettuce Nest with Shredded Egg, Cucumber, Radish and Chives \$4.50*
- Three Roasted Pepper Salad \$4.50
- Roasted Potato and Green Bean Salad \$4.25*
- Tuna, Asparagus, New Potatoes with Fried Capers \$8.75

Dessert and Breakfast Pastries

- Key Lime Bar \$22.00/ dozen
- Holiday Shortbread Cookies (Easter and St. Patrick's Day) \$18.90/ dozen
- Marzipan Bar \$22.00/ dozen
- Fantasy Coconut Pie \$36.00/ 8 servings
- Coffee Brownie Cookies \$22.00/ dozen
- Asparagus and Mushroom Breakfast Tarts w/ Bacon Bits \$7.00 each/ dozen minimum

