

MENU

Hors D'Oeuvres - Served @ 5pm

CHICKEN SKEWERS

Marinated Chicken with Peppers and Onions

BLT

Pancetta, Arugla, Tomato Jam

MOZZARELLA AND POLENTA

Polenta Cake with Mozzarella, Fresh Basil and Tomato Relish

SHRIMP CEVICHE

with Cucumber, Tomato and Cilantro

served in a shot glass

Dinner Menu - Served @

~~~ SALADS ~~~

### SPINACH AND ARUGULA SALAD

Fresh Strawberries, Feta Cheese, Toasted Walnuts

Mesquite Honey Dijon Vinaigrette

~~~ ENTREES ~~~

_____ NATURAL CHICKEN WITH OVEN ROASTED

TOMATOES AND SMOKED GOUDA

Roasted Garlic Mashed Potatoes and Seasonal Vegetables

Mushroom Sherry Cream Sauce

-or-

_____ SEARED SALMON

Forbidden Rice and Seasonal Vegetables

Tangelo Beurre Blanc and Ginger Scallion Slaw

-or-

_____ VEGETARIAN PAELLA

(This entrée is also Vegan and Gluten Free)

Tempeh, Brussels Sprouts, Sugar Snap Peas, Shiitake

Mushrooms, Oven Roasted Tomatoes and Artichoke Hearts

served over Saffron Tomato Arborio Rice

FRESHLY BAKED HOUSEMADE ROLLS AND BUTTER

~~~ DESSERT ~~~

### CLASSIC MINIATURE DESSERTS

Chocolate Torte, Cream Brulee and

Orange Pound Cake with Wildberry Compote

COFFEE AND TEA

# BEVERAGE