

SEPTEMBER FEATURES 2018



BREAKFAST

Southwest Breakfast Casserole 32.99 (serves 10)
Chorizo sausage, peppers, tomatoes and pepper Jack cheese

APPETIZERS

Hoisin Ginger Beef Skewers 21.00 (3 doz min) **GF**
Tender strips of beef marinated and finished with
our Hoisin ginger glaze

Pulled Tandoori Chicken Dip 37.99 (serves 8-10)
Tandoori spiced pulled chicken combined with cheddar
and cream cheese served with baked pita chips

SOUP

Egg Drop Soup 35.25 (gallon) **GF**
Traditional egg drop soup garnished with green onions. Chow mein noodles on the side

SIDE SALADS

Spicy Cucumber Salad 2.00 **GF V**
Cucumber, tomato, corn and bell pepper
tossed in a spicy blend of seasonings

Caribbean Potato Salad 2.00 **GF**
Sweet and white potatoes, green olives and green
onions with a creamy cumin and lime dressing

ENTRÉE SALAD

Tuscan Chop Salad 5.50
Ditalini pasta, tomato, bacon, blue cheese, red onion, diced chicken & romaine lettuce
Dijon oregano vinaigrette

SANDWICHES

Spicy Lime Fajita Wrap 4.75
Lime marinated chicken, red and yellow peppers, onion,
shredded lettuce and chipotle mayo in a
herb and garlic wrap

Hawaiian Chicken Sandwich 6.50
Sweet and smoky grilled chicken, barbeque sauce, ham,
Swiss cheese & grilled pineapple on a
sweet Hawaiian bun

HOT ENTRÉES

Sautéed Shrimp with Fruited Fried Rice 8.75 **GF**
Pineapple, date and almond fried rice
accompany our chili ginger sautéed shrimp

Mongolian Beef with Pan Fried Noodles 10.25
Flank steak, green peppers and green onions
with a chili garlic sauce

Orange Pork Carnitas 8.00 (2 per person)
Slow roasted pork shredded and finished in an orange
sauce, with corn and black bean salsa, chipotle sour cream
and flour tortillas. Served with Mexican rice

Lentil Bolognese 5.50 **GF V**
Gluten free penne tossed with lentils, olive oil,
and baby spinach in a rich tomato sauce
Our vegan twist on Bolognese !!

DESSERTS

Pistachio Fruit Tartlet 21.00 (dozen)
Crisp phyllo cup with pistachio mousse topped
with a fresh blueberry, kiwi, and peach

Strawberry Orange Shortcake Shooter 30.00 (dozen)
Fresh strawberries and pound cake with triple sec
and creamy whipped topping

Tiramisu Shooter 21.00 (dozen)
Espresso soaked lady finger, layered in mascarpone and
sprinkled with cocoa powder

Summer Dessert Tray 32.95 (30 pcs)
Orange apricot blondies, campfire cookies, berry,
tartlets, strawberry cream cannoli and grasshopper cookies

Turtle Cheesecake Bar Trays

6 Bars 13.99

Small (10 bars) 22.99

Medium (16 bars) 35.99

Large (20 bars) 44.99

We now offer La Croix Sparkling Waters—Lemon, Lime Or Graperfruit--- \$1.00