



ENTREES

BEEF

*Meat Prices Subject to Change for the Current Market Price & Availability

Braised Pot Roast \$9.75

w/ Potatoes, Onions, & Carrots in Red Wine Demi Glace

Ropa Vieja \$9.75

GF/DF

Shredded Beef & Vegetables Braised in Cuban Broth

Beef Tips \$16.50

Sirloin Tips Sautéed w/ Onions, Peppers & Mushrooms in a Beef Demi-Glace

BBQ Shredded Beef \$8.75

GF/DF

Slow Cooked, Shredded & Tossed in our Homemade BBQ Sauce

BBQ Brisket \$17.50

GF/DF

Sliced and Smoked in a BBQ Glaze

Three Cheese Penne \$7.50

w/ Meat Sauce

Penne Pasta w/ Marinara Sauce & Ground Beef

Lasagna \$8.75

Sold in Servings of 12

w/ Marinara Meat Sauce & Italian Cheeses

Baked Rigatoni \$8.75

w/ Marinara Meat Sauce and Italian Cheeses Blend. Served w/ Parmesan.

Traditional Polish Stuffed \$7.50

Cabbage

GF/DF

w/ Ground Beef, Rice & Tomato Sauce



Braised Beef Pot Roast



Beef Tenderloin w/
Demi Glace

Beef Tenderloin Medallion Slices

6oz.

Choice of:

Demi-Glace \$15.95

DF

Mushroom Demi-Glace \$15.95

DF

Forestiere Sauce \$16.95

GF

Wild Mushroom Madeira Cream Sauce

Burgundy Sauce \$16.95

DF

Mushrooms, Onions & Carrots In a Demi Glace with Red Wine

Bordelaise Sauce \$17.95

GF

Red Wine & Beef Stock Reduction

Steak Diane \$15.95

GF

6 oz.

Tenderloin Medallions in a Mushroom Brandy Demi-Glace finished w/ Cream

Teriyaki Steak \$15.25

8 oz. Seared Teriyaki Marinated Choice Top Sirloin Steak served w/ Teriyaki Glaze

LUNCHEON ENTREES

Beef Enchiladas \$7.75

Layered Flour Tortillas w/ Ground Beef, Sautéed Onions, Peppers, Cheese & Red Enchilada Sauce

Beef Stroganoff \$8.50

Top Round Beef with Mushrooms, Sour Cream & Beef Demi-Glace over Pasta

Ginger Sesame Beef & \$12.00

Noodle Stir Fry

*Gluten Free Available Upon Request

Stir Fried Beef & Seasonal Vegetables with Ginger, Soy & Noodles

Swedish Meatballs \$6.50

*Meatballs contain Pork & Beef

- All Beef Available Upon Request

w/ Mushrooms, Sour Cream & Beef Demi Glace served w/ choice of Pasta or Rice

Polynesian Meatballs over Rice \$6.50

*Meatballs contain Pork & Beef

- All Beef Available Upon Request

w/ Diced Pineapple, Bell Peppers & Onions in a Sweet & Sour Sauce Served Over Rice

GF - Gluten Free DF - Dairy Free V - Vegetarian

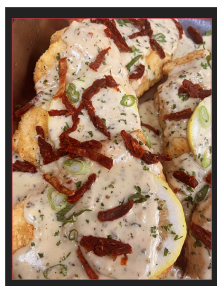


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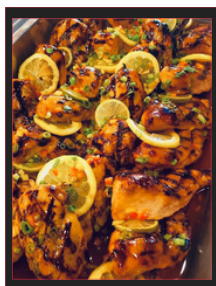
CHICKEN

*All Items Priced Per Serving Unless Marked Otherwise. Meat Prices Subject to Change for the Current Market Price & Availability. All Chicken Breasts are Boneless/Skinless & 5 oz. Servings

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| Tarragon Dijon Chicken GF Pan Seared Chicken Marinated in a White Wine Dijon Cream Reduction | \$6.75 | Chicken Parmesan Breaded Chicken Breast w/ Italian Seasoning, Marinara Sauce & Topped w/ Provolone & Parmesan Cheese | \$7.25 |
| Tuscan Chicken Sautéed Chicken Breast in a Lemon & Parmesan Cream Sauce w/ Italian Herbs & Sun-Dried Tomatoes. Contains Soy. <u>Can be Made Gluten Free Upon Request</u> | \$6.75 | Pollo Palomino Sautéed Chicken Breast Topped w/ Spinach, Provolone & Palomino Sauce <u>Can be Made Gluten Free Upon Request</u> | \$8.00 |
| Chicken Brittany GF/DF Grilled Chicken Marinated in Apple, Balsamic, Garlic & Lemon | \$6.00 | Chicken Romesco GF/DF *Contains Nuts w/ Roasted Red Peppers, Toasted Almonds, Garlic, Olive Oil, & Orange Zest | \$6.50 |
| Chicken Marsala Sautéed w/ Mushrooms, Shallots & Garlic in a Marsala Reduction | \$6.75 | Teriyaki Chicken DF w/ Pineapple Pepper Sauce | \$6.00 |
| Almond Crusted Chicken GF *Contains Nuts Chicken Breast in Crunchy Almond Coating & Baked with a Citrus Beurre Blanc Sauce | \$7.50 | Chicken Del Ray Sautéed w/ Artichokes & Red Peppers in a White Wine Lemon Sauce | \$6.50 |
| Chicken Forestiere GF Pan Seared w/ Wild Mushrooms & Shallots in Madeira Cream Sauce | \$6.50 | Chicken Chausser Sautéed w/ Mushrooms, Sun-Dried Tomatoes, Garlic, & Herbs, deglazed w/ Brandy & finished w/ Chicken Velouté | \$6.50 |
| Chicken Piccata Sautéed in a Lemon & White Wine Sauce with Capers | \$6.75 | Chicken Helena Chicken Stuffed w/ Roasted Red Peppers & Feta in Red Pepper Coulis | \$6.50 |
| Traverse City Chicken GF Marinated Grilled Chicken topped w/ Dried Cherries, Pecans, & Blue Cheese w/ Apple Glaze | \$7.25 | Jamaican Jerk Chicken GF/DF *Spicy Marinated & Grilled In Traditional Jerk | \$7.00 |
| Herb Roasted Chicken Chicken Breast Lightly Breaded w/ Italian Herbs & Oven-Roasted in a Garlic Dijon Sauce | \$5.50 | Chicken Provencal GF/DF Baked w/ Tomatoes, Nicoise Olives, Peppers, Lemon, Parsley, Herbs Provencal, & Garlic in a White Wine Reduction | \$6.50 |
| Lemon Rosemary Chicken GF/DF Grilled w/ Honey, Lemon & Fresh Rosemary | \$6.00 | Chicken Creole GF/DF Spice Rubbed, Sautéed Chicken Breasts in a Traditional Creole Tomato Sauce. Garnished with Scallions & Peppers | \$7.25 |
| BBQ Chicken Breast GF/DF | \$6.00 | Southwestern Smothered Chicken GF w/ Grilled Onions, Bell Peppers, Salsa & Pepper Jack Cheese | \$7.00 |



Tuscan Chicken



Chicken Brittany

| | |
|---|--------|
| Mission Chicken GF *Contains Nuts Marinated, Grilled Chicken Breast topped with Candied Pecans, Goat Cheese Crumbles, Craisins, & Fig Vinaigrette Drizzle. | \$7.25 |
|---|--------|

GF - Gluten Free DF - Dairy Free V - Vegetarian



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CHICKEN

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LUNCHEON ENTREES

Ginger Chicken Stir-Fry \$8.75

DF

Chicken Breast Pieces Stir-Fried w/ Mixed Vegetables over Multi-Grain Rice Pilaf

*Can Be Made GF

Chicken Panang \$8.75

GF/DF *Spicy

Chicken & Vegetables Stir-Fried in Red Curry Coconut Milk Cream Sauce over Rice Noodles

Chicken Enchiladas \$6.95

Layered Flour Tortillas w/ Chicken, Sautéed Onions, Peppers, Cheese & Red Enchilada Sauce

Chicken Divan \$5.50

Chicken Breast Pieces, Broccoli & Cheddar Jack in a Curry Lemon Sauce over Multi-Grain Rice Pilaf

Cajun Chicken Pasta \$6.50

Blackened Chicken, Peppers, Celery & Onions in a Cajun Cream Sauce tossed w/ Pasta & Parmesan

Penne Alfredo w/ Grilled Chicken \$7.50

Pollo Rosa \$6.00

Chicken w/ Spanish Rice, Bell Peppers, Zucchini, Yellow Squash, Onions & Garlic



Ginger Chicken Stir Fry

STUFFED CHICKEN BREASTS

Southern Style Cornbread \$7.00

w/ Chicken Velouté

Dried Fruit & Nut Stuffing \$7.25

*Contains Nuts

w/ Chardonnay Cream

Florentine \$8.00

Spinach & Assorted Cheeses w/ Lemon Alfredo

Saveur \$8.00

Spinach & Artichoke w/ Forestiere Sauce

Baked Bone-In Chicken \$5.00

*Minimum Order 50 Guests

*2 Pieces per Guest

Includes: Wings, Drumsticks, Thighs & Breasts

Choice of: BBQ, Herb Rubbed or Honey Lemon

Pulled Chicken \$5.50

GF/DF

Choice of: BBQ or Teriyaki Sauce



Pulled Chicken

TURKEY

*All Items Priced Per Serving Unless Marked Otherwise.

Sliced Turkey, Dressing & Gravy

w/ Your Choice of Dressing:

Cornbread \$9.00

Fruit & Nut \$10.00

Autumn Spiced Turkey Breast \$8.50

GF/DF *Seasonal (Available October-March)

Rubbed w/ a Cinnamon, Nutmeg, Allspice & Ginger Rub, Roasted & Sliced. Served w/ Cranberry Relish

GF - Gluten Free DF - Dairy Free V - Vegetarian



ENTREES

VEGETARIAN

*All Items Priced Per Serving Unless Marked Otherwise

Vegetarian Enchiladas

\$6.00

V

Layered Flour Tortillas w/ Refried Beans, Sautéed Onions, Peppers, Cheese & Red Enchilada Sauce

Vegetable Rosa

\$7.00

V.

Spanish Rice, Bell Peppers, Zucchini, Yellow Squash, Onions, Garlic, Salsa & Shredded Cheddar Jack Cheese

Broccoli Divan

\$6.00

V.

Broccoli, Cauliflower, Carrots & Cheddar Jack in a Curry Lemon sauce over Rice Pilaf

Stuffed Portobello Mushroom

\$9.00

V. *Can be GF Upon Request

Stuffed with a Variety of Cheeses, Roasted Veggies & Breadcrumbs

Choice of: Marinara or Roasted Red Pepper Coulis

Roasted Stuffed Peppers

\$7.00

V/GF * Can be Vegan Upon Request

w/ Artichoke Hearts, Feta, Mixed Vegetables, Brown Rice & Quinoa

Choice of: Marinara or Roasted Red Pepper Coulis

Add Tofu for 1.00

Roasted Portobello Caprese

\$9.00

V/GF.

Sliced Tomatoes, Basil, Mozzarella, Extra Virgin Olive Oil & Marinara

Lasagna Marinara

\$8.00

V.

Sold in Servings of 12

Vegetable Lasagna

\$9.00

V.

Mixed Vegetables & Variety of Cheeses w/

Your Choice of: Marinara or Alfredo

Pasta Primavera

\$8.00

V.

w/ Penne, Broccoli, Cauliflower, Carrots

Choice of Sauce:

Basil Pesto Cream, Tuscan, Alfredo,

Palomino or Marinara

Forestiére Pasta

\$9.00

V.

Penne Pasta w/ Wild Mushrooms in Madeira Cream

Three Cheese Penne

\$6.00

V.

w/ Marinara & Italian Cheeses

Penne Palomino

\$8.00

V.

Penne w/ Spinach in a Creamy Marinara

Butternut Squash Ravioli

\$11.00

V.

Choice of: Sage Cream Sauce, Butternut Squash Coulis or Southwestern Sauce w/ Corn & Black Beans

Eggplant Parmesan

\$8.00

V.

Breaded Eggplant Baked w/ a Variety of Cheeses and Marinara



ENTREES

VEGAN

*All Items Priced Per Serving Unless Marked Otherwise

Wild Mushroom Risotto

\$8.00

Vegan

w/ Quinoa, Spinach & Leeks

Wild Mushroom Stroganoff

\$9.00

Vegan

over Brown Rice Quinoa

Spicy Vegetable Panang

\$8.00

GF/Vegan

Stir-Fried Vegetables in Red Curry Coconut Milk Cream over Rice Noodles

Pad Thai

\$8.00

Vegan/GF *Contains Nuts

Stir-Fried Mixed Vegetables & Rice Noodles

Add Tofu for 1.00

Black Sesame Vegetable Stir-Fry

\$7.00

Vegan *Can be GF Upon Request

Stir-Fried Vegetables w/ Teriyaki over Rice Pilaf

Add Tofu for 1.00

Pasta Primavera

\$8.00

V.

w/ Penne, Broccoli, Cauliflower, Carrots

Your Choice of Sauce:

Cauliflower Alfredo, Sun-Dried Tomato Pesto or Red Pepper Pesto

Ratatouille

\$9.00

GF/Vegan. Minimum Order 20 Servings.

Eggplant, Zucchini, Yellow Squash, Tomatoes, Bell Peppers, Onions, Garlic & Herbs

***We suggest serving this Entree along with Brown Rice Quinoa w/ Tofu**

Grilled Vegetable Melange

\$8.00

GF/Vegan

Marinated & Grilled Eggplant, Onion, Zucchini, Yellow Squash, Bell Peppers & Portobellos

Choice of: Marinara or Roasted Red Pepper Coulis

Vegan Italian Sausage & Peppers

\$8.00

Vegan

Apple Walnut Stuffed Acorn

\$7.00

Squash

GF/Vegan *Seasonal (September-February)

w/ Apple Cider Reduction

Asparagus & Cannellini Risotto

\$8.00

Vegan *Seasonal (April-August)