



## SAMPLE LUNCH MENUS

### *Option 1*

#### **Chicken Marsala**

*Chicken breast in a luscious marsala wine sauce with generous mushrooms*

#### **Creamy Garlic Mashed Potatoes**

*Yellow potatoes blended with cream, butter, garlic and seasonings*

#### **Caprese Skewers**

*Fresh mozzarella balls, basil leaves, tomatoes drizzled with balsamic reduction*

#### **Quinoa Stuffed Peppers - Vegetarian**

*Roasted red peppers stuffed with protein packed quinoa with diced carrots, onions, and celery*

#### **Classic Caesar Salad**

*Fresh romaine, parmesan cheese, lemon juice, classic Caesar dressing and croutons on the side*

## *Option 2*

### **Chicken Braciolo**

*Chicken breast wrapped with prosciutto and provolone cheese with red wine reduction*

### **Quinoa Stuffed Peppers - Vegetarian**

*Roasted red peppers stuffed with protein packed quinoa with diced carrots, onions, and celery*

### **Creamy Yukon Mashed Potatoes**

*Mashed Yukon potatoes blended with cream, butter and seasonings*

### **Roasted Vegetable Medley**

*Fresh vegetables including carrots, peppers, cauliflower, onions and mushrooms tossed with fresh rosemary, seasonings and olive oil*

### **Strawberry Spinach Salad**

*Tender baby spinach, sliced strawberries, bacon crumbles, red onions, candied pecans and balsamic vinaigrette*

### *Option 3*

#### **Chicken Picatta**

*Chicken breast, golden pan fried, served with buttery lemon sauce accented with capers and fresh parsley*

#### **Italian Meatballs with Marinara Sauce**

*Seasoned beef meatballs with Italian seasonings in marinara sauce and fresh basil chiffonade*

#### **Red Skinned Mashed Potatoes**

*Red skinned Potatoes, mashed with cream and seasonings*

#### **Roasted Asparagus and Rainbow Carrots**

*Fresh Asparagus spears with rainbow carrots generously seasoned and roasted with olive oil*

#### **Chopped Salad**

*Fresh romaine lettuce, bacon, cucumbers, tomatoes, parmesan cheese, red peppers, red onions tossed with house vinaigrette*

## *Option 4*

### **Marinated Flank Steak**

*Marinated Flank Steak Strips, soy sauce, red wine vinegar, garlic, and honey served with sweetened bbq sauce*

### **Prosciutto Wrapped Cantaloupe**

*Fresh cantaloupe wrapped in savory prosciutto topped with mint leaves*

### **Vegetable stack – Vegetarian**

*BFresh vegetable slices including peppers, mushrooms, zucchini, onions and carrots, stacked into towers and drizzled with balsamic*

### **Tricolor Roasted Potatoes**

*Yellow, red and purple potatoes roasted with generous seasonings, garlic, olive oil and fresh rosemary*

### **Summer Berry Salad**

*Mixed Greens, fresh strawberries, blueberries and grapes, tossed with honey mustard dressing and candied walnuts*

## *Option 5*

### **Whiskey Chicken**

*Chicken breast marinated and flambéed with whiskey (alcohol is burned off), served in a creamy sauce with seasonings*

### **Marinated Steak Strips**

*Beef Flank steak marinated in red wine vinegar, soy, garlic, grilled and garnished with parsley and seasoned sauce*

### **Wild Rice**

*Long grain rice, diced celery, onions, carrots, herbs and seasonings*

### **Caprese Stuffed Portobello Mushrooms – Vegetarian**

*Portobello mushrooms brushed with garlic oil, stuffed with grape tomatoes, fresh mozzarella cheese, baked and drizzled with balsamic reduction and basil chiffonade*

### **Prosciutto and Gorgonzola Salad**

*Romaine lettuce tossed with crispy prosciutto, red onions, and Gorgonzola cheese crumbles tossed in red wine vinaigrette*

## *Option 6*

### **Braised Boneless Beef Shortribs**

*Braised Boneless beef short ribs oven-seared, hand seasoned, infused with demi-glace and slow braised until tender*

### **Parmesan Crusted Chicken Skewers**

*Brined Chicken Breast, coated with Parmesan and Panko crust garnished with parsley*

### **Herb Quinoa Stuffed Tomatoes – Vegetarian**

*Herb quinoa and panko stuffed in hearty ripened tomatoes*

### **Tricolor Roasted Potatoes**

*Red, yellow and purple potatoes generously seasoned and roasted with garlic, olive oil and fresh rosemary*

### **Iceberg Wedge Salad**

*Iceberg wedges, tomatoes, bacon and blue cheese crumbles, drizzled with ranch dressing*

### **Artisan Dinner Rolls with Butter**

These are sample menus. We are flexible to mix or substitute items to suit your preferences or dietary needs. Please contact us directly for pricing and to customize a menu for your event. You can contact us at the number below or through the contact us form on our website.