



## Lunch Banquet Menu #1

### **Lime–Cilantro Marinated Fish Tacos (2)**

Grilled filet of sole marinated in fresh lime juice & cilantro in soft corn tortillas with fresh avocado & cabbage slaw; served with Spanish rice

### **Dish Thick-Cut Applewood Smoked BLT**

Premium, thick-cut Applewood smoked bacon, fresh tomatoes and lettuce on a lightly toasted artisanal wheat bread with mayo

### **BBQ Chicken Wrap**

Grilled BBQ chicken, chopped lettuce, crispy tortilla strips, creamy ranch dressing all wrapped in a spinach tortilla

### **Pasta with fresh Vegetables and Pesto**

House made squash noodles tossed with cherry tomatoes, asparagus, Arugula, garlic, shallots, roasted red bell peppers

### **Ginger Chicken Salad**

House mixed greens, shredded cabbage, shaved carrots tossed with our soy ginger vinaigrette sugar snap peas, thin sliced scallions, toasted sliced almonds, topped with crispy wonton strips cilantro and orange slices

**Above menu: \$11.95 per person, food only**

Does not include beverage, tax or gratuity

**Add beverage: \$2.50** -- Choice of coffee, tea, ice tea or fountain soda

**Add green salad of baby organic greens with balsamic vinaigrette \$4.95**

**Add assorted appetizers:**

**Fried Calamari** with spicy cocktail sauce & ginger-honey slaw \$7.95 per order

**Fresh Vegetables Grilled with Balsamic**

Served with Green Goddess dressing on the side; platter for 8 – 10 people \$19.95

**Chicken Wings** Habanero, barbeque or buffalo \$7.95

**Grilled fresh vegetable quesadilla** with goat cheese, caramelized onions and basil pesto \$8.95

**Add Dessert:**

*Pre-select one of the following:*

**Large Red Velvet Cupcake** \$2.95 per person

**Cookie Platter** (assorted oatmeal, sugar & double chocolate cookies; two cookies pp) \$1.95 pp

**German Chocolate Cake** \$5.25

**Key lime pie** \$5.25 per person

**Chocolate Chip Banana Nutella Bread pudding** \$4.75 per person

Please note: for banquets the corkage fee is \$10.00 per bottle.

There is a “dessert fee” of \$1.75 per person for parties that bring their own desserts.



## Lunch Banquet Menu #2

### **Dish Vegetable Plate (v)**

Grilled zucchini, red bell pepper, red onion, sautéed garlic spinach, wild rice, sweet mashed potatoes & a small house salad with green goddess

### **Steak Tacos**

Grilled flat iron steak with fresh avocado salsa, on soft corn tortillas served with a side of chorizo pinto beans and Spanish rice

### **Big Bacon Barbeque Burger**

With fresh ground Angus beef, crispy onions, Applewood smoked bacon, lettuce, pickles & cheddar

### **Blackened Chicken Alfredo**

Blackened chicken, linguini, mushrooms, asparagus, garlic and cherry tomatoes all tossed in a creamy Alfredo sauce

### **Chicken Fajita Salad**

Tender grilled chicken breast with black beans, avocado, sautéed bell peppers and onions; tossed with romaine and creamy tomatillo ranch dressing

### **Above menu: \$13.95 per person, food only**

Does not include drinks tax or gratuity

**Add beverage: \$2.50** -- Choice of coffee, tea, ice tea or fountain soda

**Add green salad of baby organic greens with balsamic vinaigrette \$4.95**

### **Add assorted Appetizers:**

**Fried Calamari** with spicy cocktail sauce & ginger-honey slaw \$7.95 per order

### **Fresh Vegetables Grilled with Balsamic**

Served with Green Goddess dressing on the side; platter for 8 – 10 people \$19.95

**Chicken Wings** Habanero, barbeque or buffalo \$7.95

**Grilled fresh vegetable quesadilla** with goat cheese, caramelized onions and basil pesto \$8.95

### **Add Dessert:**

*Pre-select one of the following:*

**Large Red Velvet Cupcake** \$2.95 per person

**Cookie Platter** (assorted oatmeal, sugar & double chocolate cookies; two cookies pp) \$1.95 pp

**German Chocolate Cake** \$5.25

**Key Lime pie** \$5.25 per person

**Chocolate Chip Banana Nutella Bread pudding** \$4.75 per person

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## Lunch Banquet Menu #3

### Fish & Chips

Beer battered fried filet of Sole with crispy fries and a side house made dill tartar sauce

### Sesame Ginger Atlantic Salmon

Mushroom stir fry with Sesame ginger sauce topped with pickled ginger  
(mushrooms, cabbage, onions, snap peas)

### Wild Mushroom Risotto and Asparagus

Arborio rice slow simmered with savory sautéed mushrooms, asparagus, leeks and fresh grated parmesan cheese

### Organic Chicken Marsala

Mary's organic chicken served with a mushroom leek Marsala sauce and a side of creamy mashed potatoes and sautéed seasonal vegetables

### Roasted Pork Loin

Oven roasted, orange and herb marinated pork loin topped with our signature orange glaze served with sautéed green beans and garlic fingerling potatoes

### Above menu: \$16.95 per person, food only

Does not include beverage, tax or gratuity

**Add Beverage: \$2.50** -- Choice of coffee, tea, ice tea or fountain soda

**Add green salad of baby organic greens with Balsamic Vinaigrette \$4.95**

### Add assorted Appetizers:

**Fried Calamari** with spicy cocktail sauce & ginger-honey slaw \$7.95 per order

### Fresh Vegetables Grilled with Balsamic

Served with Green Goddess dressing on the side; platter for 8 – 10 people \$19.95

**Chicken Wings** Habanero, barbeque or buffalo \$7.95

**Grilled fresh vegetable quesadilla** with goat cheese, caramelized onions and basil pesto \$8.95

### Add Dessert:

*Pre-select one of the following:*

**Large Red Velvet Cupcake** \$2.95 per person

**Cookie Platter** (assorted oatmeal, sugar & double chocolate cookies; two cookies pp) \$1.95 pp

**German Chocolate Cake** \$5.25

**Key Lime pie** \$5.25 per person

**Chocolate Chip Banana Nutella Bread pudding** \$4.75 per person

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## Family Style Buffet Menu #1

Selection includes any combination of five items plus one appetizer

Non-Alcoholic beverages included iced tea, hot tea, fountain beverage or Coffee

### Salad Options

#### **Ginger Chicken Salad (G)**

Mixed greens, shredded chicken, shredded cabbage, shaved carrots tossed with soy ginger vinaigrette, snap peas, sliced scallions, toasted almonds, topped with crispy wonton strips, cilantro and orange slices

#### **Green Apple Salad**

House mixed greens tossed with green apple vinaigrette topped with gorgonzola cheese, candied walnuts\* and thin sliced Granny Smith apples

#### **Farmer's Market Chopped Vegetable Salad (v)**

Mixed greens tossed with green goddess dressing topped with corn, asparagus, snap peas, roasted peppers, diced tomato, cucumber, red onions & fresh basil

### Pasta Options

#### **Grown-Up Mac N Cheese**

Herb crusted w/ parmesan, sharp & blue cheeses

#### **Bow Tie Pasta**

Bow tie pasta, roasted red peppers, Olives, feta cheese, olive oil, fresh basil and garlic

#### **Pasta with Fresh Spinach and Chicken**

Penne pasta with fresh spinach, marinated chicken breast and tomatoes tossed in a garlic-cream sauce with fresh basil

### Mini tea Sandwiches

#### **The Turkey Club**

Thin sliced oven roasted turkey with Applewood smoked bacon, avocado, lettuce and tomato on toasted white bread

#### **Burger Samplers**

Three burger sliders consisting of our signature pulled pork sandwich with the apple slaw; a salmon slider with lettuce, pickles and tartar sauce; and a classic cheeseburger with American cheese, lettuce, pickles, tomato, onions, and 1000 island served with French fries

#### **BBQ Chicken wrap**

Grilled BBQ chicken, chopped lettuce, crispy tortilla strips, creamy ranch dressing all wrapped in a spinach tortilla

#### **Veggie Sandwich**

Tomato, Grilled squash and red peppers with feta cheese and basil pesto

#### **Green Goddess Grilled Cheese**

Havarti cheese, fresh avocado and arugula on grilled potato bread with house-made green goddess dressing

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*(Family Style Buffet Menu #1 continued)*

**Appetizers**

Mac n cheese bites  
Chicken Wings (Habanero, buffalo or BBQ)  
Risotto balls  
Stuffed mushrooms  
Deviled eggs

**Above menu is \$16.95 per person**  
Does not include, tax or gratuity

**Add Dessert:**

*Pre-select one of the following:*

**Large Red Velvet Cupcake** \$2.95 per person  
**Cookie Platter** (assorted oatmeal, sugar & double chocolate cookies; two cookies pp) \$1.95 pp  
**German Chocolate Cake** \$5.25 per person  
**Key Lime pie** \$5.25 per person  
**Chocolate Chip Banana Nutella Bread pudding** \$4.75 per person

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