

40 PERSON MINIMUM DAILY

### Tuesday, April 18

- Field Greens with 3 Color Tomatoes and Gorgonzola with Side of White Balsamic Vinaigrette and Creamy Parmesan Peppercorn Dressing
- Cheese and Spinach Florentine Style Ravioli with Ground Chicken Breast and a Light Chicken Veloute, Garnished with Basil Leaves
- Roasted Eggplant, Zucchini and Sweet Onion Ratatouille
- House Made Focaccia Bake Topped with Mozzarella, Roasted Artichoke Hearts and Oil Cured Tomatoes
- Italian Loaf Bread, Whipped Butter
- Italian Cream Torte Squares

### Wednesday, April 19

- Spinach Salad, Toasted Walnuts, Goat Cheese, Cranberries, Mustard Poppy Seed Vinaigrette
- Griddled Turkey Schnitzel with Ginger Gravy and Fried Apples
- Spaetzle with Caramelized Onion Parsley Butter
- Braised Red Cabbage with Gold Currants
- Pretzel Rolls, Whipped Butter
- Chocolate Cheesecake

### Thursday, April 20

- Lebanese Fatoosh Salad (Tomato, Cucumber, Radish and Farm Cheese) on a Bed of Romaine with Side of Mint, Lemon, Sumac and Olive Oil Vinaigrette and Side of Toasted Pita Croutons
- Chicken Tagine with Light and Dark Chicken and Moroccan Sauce with Orange and Dates
- Roasted Cauliflower with Za'atar and Mint Yogurt Sauce
- Basmati Rice, Green Onions, Pine Nuts and Spinach
- Pita Bread
- Apple Currant Brown Sugar Pound Cake Bars



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### Friday, April 21

- Texas Tossed Salad with Mixed Greens, Toasted White Corn, Marinated Black Beans, Roasted Red Peppers, Cucumbers, Tomatoes, Side of Tortilla Strips and Sides of Salsa Avocado Ranch and Green Olive Lime Vinaigrette
- Sweet and Sour Brisket with Coffee Molasses BBQ Sauce
- Chipotle, Cheddar and Sweet Onion Grit Cake Square with Side of Tomatillo Salsa Verde
- Braised Mustard Greens and Kale with Lemon
- Sweet Yeast Roll, Whipped Butter
- Fudge Brownies

### Saturday, April 22

- Romaine Salad Topped with Tomatoes, Carrots, Cucumbers, Sides of Crunchy Noodles, Wasabi Ranch and Japanese Steakhouse Dressing (GF)
- China Star Chicken (Seared Free Range Chicken Breast) Ginger Infused Chicken Stock Reduction, Panned with Baby Bok Choy, Scallion, Roasted Pineapple (GF)
- Steamed Broccoli, Matchstick Carrots, Tamari Butter (GF)
- Fried Brown Rice, Sweet Onion, Napa Cabbage, Peas, Carrots, Bamboo Shoots, Water Chestnuts, Candied Ginger (GF)
- Sesame Loaf, Whipped Butter
- Almond Frangipane Bars

### Sunday, April 23

- Romaine Salad with Mandarin Orange, Strawberries, Almond Brittle, Honey Mustard Dressing and White Balsamic Vinaigrette
- House Made Meat Loaf with Traditional Ketchup Topping and Natural Pan Gravy
- Mashed Potato Casserole with Scallions, Cheddar, Sour Cream, Butter (GF)
- Baby Green Beans with Charred Tomato Butter
- Yeast Rolls, Butter
- PBJ Bars



### Monday, April 24

- Mixed Greens Garden Salad with Carrots, Cucumber, Grape Tomato, Ranch and Vinaigrette
- Country Fried Free Range Chicken with Black Pepper Milk Gravy
- Tomato Pie with Ricotta and White Cheddar
- Green Beans, Mushrooms, Sweet and Sour Red Onion Marmalade and Butter
- Yeast Rolls, Whipped Butter
- Pecan Pie Bar

### Tuesday, April 25

- Insalata Misto – Euro Greens with Tomatoes, Artichoke Hearts, Hearts of Palm, Topped with Flaked Parmesan, Creamy Parmesan Peppercorn Dressing and White Balsamic Vinaigrette (GF)
- Florentine Style Skirt Steak, Char Grilled MR-M with Chianti Demi Glace, Garnished with Flash Fried Rosemary and Roasted 2 Color Peppers (GF)
- Portabella, Parmesan and Leek Orzo Bake
- Grilled Asparagus with Lemon, Italian Parsley and Brown Butter
- Ciabatta Pull Aparts, Butter
- Blondies

### Wednesday, April 26

- Granny Smith Cole Slaw
- Roasted Vegetable Medley with Red and Gold Peppers, Mushrooms, Vidalia Onions
- Flat Top Griddled Premium Brisket Blend Burger Topped with Cheddar
- Orange Molasses Glazed Char Grilled Chicken
- Southern Style Potato Salad
- Potato Buns
- Garnish Tray with Pickle, Sliced Tomato, Lettuce
- Mayo, Lusty Monk Mustard, Ketchup
- Banana Pudding

