

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
- Grilled Chicken Salad with Sun Dried Tomato Aioli
- Pesto Pasta Salad with Rotini and Peas, Garnished with Toasted Pine Nuts
- Spring Ratatouille with Eggplant, Zucchini, Sweet Onion, Roasted Tomato, Basil
- Italian Loaf Bread
- Italian Cream Torte Squares

Wednesday, April 19

- Spinach Salad, Toasted Walnuts, Goat Cheese, Cranberries, Mustard Poppy Seed Vinaigrette
- Lightly Smoked Pork Tenderloin, Served Chilled with Roasted Apple Leek Relish and Grainy Mustard Vinaigrette
- Brussels Sprout Salad with Fried Caper Vinaigrette
- German Style Sweet and Sour Yukon Potato Salad (No Bacon)
- Pretzel Rolls, Whipped Butter
- Chocolate Cheesecake

Thursday, April 20

- Lebanese Fattoush 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
- Orange Poached Chicken Salad with Chick Peas, Roasted Artichoke Hearts, Saffron Lemon Yogurt Dressing
- Bulgar Salad with Braised Escarole, Olive Oil Vinaigrette
- Roasted Cauliflower Salad with Za'atar and Mint Yogurt
- Pita Bread
- Apple Currant Brown Sugar Pound Cake Bars



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
- Large Shrimp Pico de Gallo Salad with Cucumber, Parsley and Lime Dressing
- Yukon Potato Salad with Cilantro, Crumbled Queso, Black Pepper Aioli
- Roasted Vegetable Salad with Cauliflower, Broccoli, Red Peppers and Lemon and Cilantro Pesto
- 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)
- Grilled Chinese Chicken Salad with Scallion, Napa Cabbage, Thai Basil and Ginger Soy Dressing
- Sesame Noodle Salad with Scallion, Broccoli Slaw, Garnished with Toasted Sesame Seeds
- Green Beans with Black Bean Dressing
- 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
- Traditional Lemon Herb Chicken Salad
- Southern Style Potato Salad
- Broccoli Salad with Elderberry Vinaigrette
- Yeast Rolls, Butter
- PBJ Bars



Monday, April 24

- Garden Salad with Mixed Greens Carrots, Cucumber, Grape Tomato, Ranch and Vinaigrette
- Pulled Roasted Turkey Salad with Dried Apple, Apricot with a Chutney Dressing
- Southern Style Deviled Egg Potato Salad
- Roma Tomato and Fennel with Champagne Vinaigrette
- 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)
- Shaved Florentine Style Skirt Steak with Oil Cured Tomato and Basil Relish on a Bed of Arugula
- Chilled Penne Puttanesca Salad with Roasted Tomato, Olives, Roasted Red Onion, Roasted Red Pepper, Olive Oil, Basil and Caper Slurry
- Roasted Asparagus with Red Pepper Pesto and Olive Oil
- Ciabatta Pull Aparts, Butter
- Blondies

