



# 2025-26 MENU SELECTIONS



## APPETIZERS *choose (2)*

**SWEET CHILI MEATBALLS** *vegan*

**SHRIMP COCKTAIL**

**CAPRESE SKEWERS** *vegetarian*

**SLICED BEEF TENDERLOIN CROSTINI  
WITH GORGONZOLA SPREAD &  
TOMATO CHUTNEY\***

**STUFFED GOAT CHEESE &  
ROSEMARY MUSHROOMS** *vegetarian*

**CHARCUTERIE TRAY**

## ENTREES *choose (2)*

**CITRUS & HERB ROASTED  
CHICKEN BREAST**

*marinated in mixture of citrus juices  
and herbs and roasted to perfection -  
no dry chicken here!*

**PESTO & GOAT CHEESE  
CHICKEN BREAST**

*pesto coated chicken with dollops of  
tangy goat cheese*

**MOJO STYLE PULLED PORK**  
*delicious cuban style mojo seasoning*

**BBQ SPICED SALMON**  
*seasoned with sweetness & smoke*

**SLOW-ROASTED BEEF SHORT  
RIB\***  
*fall off the bone tender*

**ROASTED ACORN SQUASH**  
*paired with wild rice and dried  
cranberries*

## FRESH SALADS & SIDES *choose (2) sides, (1) salad or (3) sides*

**BERRY & PECAN SALAD**  
*served with a strawberry basil balsamic  
and/or garlic balsamic dressing*

**ROMAINE "HOUSE" SALAD**  
*served with a buttermilk ranch and/or  
garlic balsamic dressing*

**MEXICAN STREET CORN BAKE**

**PENNE PASTA WITH MARINARA**  
*can be prepared gluten-free and/or vegan*

**PANKO CRUSTED TRUFFLE  
MAC N CHEESE**

**GARLIC CONFIT MASHED POTATOES**

**HONEY ROASTED CARROTS  
WITH CUMIN**

**LEMON & GARLIC ROASTED  
BROCCOLI**

**\*THESE SELECTIONS WILL INCREASE THE PER PERSON PRICE**