

Entrees

Chicken Paella

A traditional dish from the region of Valencia, Spain, Vegetables, chicken with saffron rice. Seafood by request. (Small groups only)

Chicken Marsala

Chicken breast sautéed in a Marsala-mushroom sauce cooked to perfection.

Mediterranean Chicken Breast

Sautéed fresh boneless chicken breast in a butter garlic lemon sauce.

Tuscan Pork Tenderloin

Roasted tenderloin served with sun-dried tomato vinaigrette.

Chicken Valencia

Chicken Breast sautéed, topped with a mix of green and red peppers in a base of tomato sauce.

Prime Rib of Beef

Roasted slowly to perfection, served with au jus and creamed horseradish.

Tilapia

Grilled stove-top with Italian seasonings, served in a garlic and white wine lemon sauce.

Glazed Halibut

Grilled in a glaze of black tea, sugar, fresh mint and red pepper flakes.

Fettuccine Gorgonzola

Salads

Organic Mixed Greens

Orange segments, cherry tomatoes, red onions, olives and almonds.

Baby Spinach

Gorgonzola cheese, sundried cranberries, cherry tomatoes, red onions with toasted almonds.

Mediterranean

Romaine lettuce, feta cheese, kalamata olives, tomatoes and cucumbers.

Caesar

Hearts of romaine lettuce, creamy Caesar dressing, parmesan cheese and croutons.

Accompaniments

Double Baked Potatoes

Creamy potatoes whipped with sour cream, mild cheddar & Monterey jack cheeses stuffed inside a russet potato shell then baked to perfection!

Garlic Mashed Potatoes

A blend of russet potatoes with fresh garlic, a hint of parsley and sour cream.

Rice Pilaf

Tender rice sautéed with chopped green onion, mushrooms and fresh parsley.

Roasted Potatoes

Red potatoes and green beans seasoned with garlic roasted till tender then finished by tossing in a pine nut vinaigrette dressing.

A delicious gorgonzola cream sauce tossed with fettuccine, sun-dried tomatoes and spinach.

Rigatoni Italiano

Pasta Rigatoni tossed with a hearty meat & mild sausage marinara, topped with fresh Parmesan & Romano cheeses.

Tortellini del Rosa

Cheese tortellini blended with a combination of Alfredo and Marinara sauces topped with fresh roasted pine nuts.

Pasta Primavera

Spring vegetables sautéed in olive oil, garlic, wine & tomatoes.

Excellent!

Baked Asparagus

Fresh asparagus basted with virgin olive oil then seasoned with salt & pepper, finished with parmesan cheese.

Fresh Vegetables

Sautéed fresh seasonal vegetables with a hint of fresh rosemary.

Mediterranean Flavor

Mixed grilled vegetables tossed with sautéed onion, garlic and diced tomatoes in a balsamic vinaigrette reduction.