



SPECIAL # 1

Dynamic Duo

Blackened Salmon Fillets
in Lime Butter Sauce **G**

Pepper-Crusted Bistro Beef Tenders
with Red Wine and Roasted Garlic Reduction

Bulgur Wheat with First-Harvest Asparagus and Peppers
in Seed Mustard Dressing (*Served Room Temp unless otherwise requested*) **V**

Cherry Blossom Salad: Field Greens with Sun-Dried Cherries and Asiago Cheese Shreds. Sided with Champagne Vinaigrette **G**

Rolls and Butter

Cinnamon Roll Cheesecake

\$19.00 per person
(12 person minimum. No substitutions please.)

SPECIAL # 2

Lemon-Honey Smoked Chicken Breast
on a bed of Grilled Fennel & Wilted Greens **G**

Grilled Zucchini, Carrot Ribbons and Roasted Tomatoes
in Extra-Virgin Olive Oil (*Served Room Temp*) **V G**

Hearts of Romaine with Torn Leaves of Basil, Parsley and Tarragon with Grape Tomatoes. Sided with Red Wine Vinaigrette **V G**

Strawberry Grand Marnier Cupcakes

\$13.50 per person
(12 person minimum. No substitutions please.)

SPECIAL # 3

Turkey and Mushroom Pasta Bake: Orecchiette Pasta, Shiitake & Cremini Mushrooms with Rosé Cream Sauce and Buttered Cornbread Topping

Hearts of Romaine Lettuce with Roasted Veggies
& Garlic Croutons with Red Wine Vinaigrette **V**

Crusty Ciabatta Slices with Rosemary-Garlic Dipping Oil **V**

Homemade Cookies and Bars

\$12.50 per person
(12 person minimum. No substitutions please.)

SINWICH OF THE MONTH

Blackened Shrimp Po' Boy with Cajun Cream Cheese, Roasted Asparagus and Sweet Peppers on Hoagie Rolls

Ask to have some of these as part of your sandwich selections.

DESSERT OF THE MONTH

Bailey's Espresso Cup: Chocolate Chip Cookie Cup filled with Coffee Ganache & Irish Cream Frosting

Upgrade any corporate menu for \$1.00 per person.
\$4.25 per person a la carte

COOKIE OF THE MONTH

Puffy Leprechauns: Chocolate Mint Chip with Mini Marshmallows

Look for these on your cookie and bar platters.