

SPRING SINS



Available from March 15 - May 26, 2017

Wherever Seasonal Sins are referred to on our menus, you can find the current items here. These items are incorporated into the menus on our website. Please visit the site for package and pricing information.

BREAKFAST BAKERIES

Look for the Seasonal Sins to be incorporated into the following presentations:

BODACIOUS BASKET

STRAWBERRY-CHOCOLATE CHIP MUFFIN

UPPER CRUST BASKET

VANILLA BEAN SCONE WITH LEMON GLAZE

POP TART

UH-OHS: VANILLA OREO CHUNKS AND CREAM

COLD SIDE SALADS

PASTA SIDE: Albuquerque Rotini with Jicama, Corn & Black Beans in BBQ Ranch Dressing

VEGETABLE SIDE: Spring Carrots with Peas & Dill. Lightly Pickled in Rice Wine Vinegar **V** **G**

LEAFY SIDE: Field Greens with Sugar Snaps, Radish Slices, Mint and Crumbled Feta Cheese – Lemon Vinaigrette **G**

SINWICHES

SIGNATURE SIN #1: Grilled Asparagus, Goat Cheese, Prosciutto and Charred Red Peppers on Farm Bread

SIGNATURE SIN #2: Tuna Nicoise with Olives and Eggs on Crusty Bread with Dijon Dressing

SIGNATURE WRAP: Chicken Chorizo with Guacamole and Sprouts

ENTRÉE SALAD

FIELD GREENS WITH SUGAR SNAPS, RADISHES, MINT AND CRUMBLD FETA CHEESE: Lemon Vinaigrette **G**

Top it with: Grilled Chicken, Beef, Salmon or Roasted Portobello Mushrooms.

All meats are marinated, grilled and served on the side. Add a second meat for \$2.00 per person

MIXED GRILL

SPRINGTIME GRILL: Angus Tenderloin, Chicken Andouille Sausage and Basil-Basted Salmon Medallions. Garnished with Young Pea Salad with Parsley and Peppers. Sided with Citrus-Yogurt Aioli **G**

DYNAMIC DUO

HOISIN & PONZU-GLAZED BEEF STEAKS **G**

BLACK SESAME-CRUSTED CHICKEN BREAST with Mild Yellow Curry Sauce

GARLIC-GINGER RICE **V** **G**

ROASTED CARROTS AND PEARL ONIONS with Nori Flakes **V**

VEGETARIAN ENTRÉE

STUFFED TOMATO WITH RED QUINOA, Wilted Spinach, Torn Basil Leaves and Fontina Cheese **G** (Can be made Vegan upon request)

DESSERT

TARTLET: Almond-Apricot

BABY BUNDT: Carrot and Pecan

ITTY BITTY CUPCAKE: Lemon Funfetti

TRIFLE CUP: Strawberry-Basil