



## SPECIAL # 1

Southwest-Springtime Dual Entrée

**Cumin & Chili-Spiced Turkey Breast**  
with Balsamic BBQ Glaze **G**

**Cilantro-Lime Salmon Filets**  
with Tequila-Lime Sauce **G**

**Yellow Rose of Texas Rice Pilaf**  
with Veggies **V G**

**Fajita-Spiced Green Beans** with Grilled Peppers and Onions.  
(Served Room Temp unless otherwise requested) **V G**

**Romaine with Corn, Jicama and Grape Tomatoes**  
with Honey Lime Vinaigrette and Creamy Ranch Dressing **G**

**Butter-Berry Bundt Cake**  
with Mixed Berries and Orange Drizzle

*\$18.00 per person*  
(12 person minimum. No substitutions please.)

## SPECIAL # 2

Springtime Chicken

**Grilled Tarragon Chicken Breast**  
in Lemon Glaze **G**

**Roasted Yukon Gold Potatoes**  
with Caramelized Onions & Peppers **V G**

**Field Greens with Grape Tomatoes and Asiago Cheese Ribbons**  
with Champagne Vinaigrette **G**

**Rolls and Butter**

**Pineapple Jam Cupcakes**  
with Coconut Buttercream

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

## SPECIAL # 3

Early Springtime Entrée Salad

**Tender Greens, Strawberries, Toasted Almonds, and Slivers of Provolone Cheese** Sided with Grilled Chicken Breast, Creamy Poppy Seed Dressing and Red Wine Vinaigrette **G**

**Pearled Couscous with Vegetable Confetti**  
and Basil Threads in Champagne Vinaigrette **V**

**Slices of Pretzel & Honey Wheat Baguettes** with Butter

**Homemade Cookies and Bars**

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

## SINWICH OF THE MONTH

**Roasted Chicken** on Spicy Cheddar Bread with Hummus and Pickled Carrots

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

## DESSERT OF THE MONTH

**Citrus Blueberry Meringue Tarts**

Upgrade any corporate menu for \$1.00 per person.  
\$4.25 per person a la carte. (Or ask to have this incorporated into your Traditional or Executive Sandwich Buffet.)

## COOKIE OF THE MONTH

**Temperance's Lemon Bars**

Look for these on your cookie and bar platters.