



**SPECIAL # 1**

Duo Française

**Dijon-Glazed Chicken Breast**  
with Pan Gravy

**Lemon & Parsley-Crusted Cod Filets**  
with Blood Orange Sauce

**Bistro-Style Pommes Gratin**

**Crisp Snow Peas, Carrots, Roasted Mushrooms and Sweet Peppers** in a Light Tarragon Dressing.  
(Served Room Temp unless otherwise requested)

**Field Greens with Carrot Threads, Marinated Cherry Tomatoes and Sunflower Seeds**  
with Red Curry Vinaigrette

**Blueberry-Zucchini Squares**  
with Vanilla Glaze

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

**SPECIAL # 2**

**Cheddar & Provolone-Crusted Chicken Breast**  
with Smoked Tomato Cream Sauce with Sherry

**Cajun Dirty Rice**  
with Veggies and Thyme

**Retroville Salad:** Iceberg with Radish Slices, Boiled Eggs & Broccoli Florets With Bleu Cheese Dressing and Red Wine Vinaigrette

**Bread & Butter**

**Margarita Whoopie Pies**  
Filled with Tequila-Lime Custard and Citrus Buttercream

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

**SPECIAL # 3**

**Cowboy Country Cobb Salad with Chicken, Shrimp and Bacon** (served on the side) with BBQ Ranch Dressing & Raspberry Vinaigrette

**Classic Couscous**  
with Tomatoes, Chick Peas, Parsley and Harissa with Lemon Juice and Extra-Virgin Olive Oil

**Slices of Asiago Cheese Bread & Farm Loaves**  
with Creamy Butter

**Fresh-from-Momma's-Oven Cookies and Bars**

*\$13.00 per person*  
(12 person minimum. No substitutions please.)

**SINWICH OF THE MONTH**

**BLGT:** Bacon, Lettuce, Goat Cheese and Tomato on Farm Bread

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

**DESSERT OF THE MONTH**

**Mixed Berry & Rhubarb Brown Betty** with Almonds

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

**COOKIE OF THE MONTH**

**Early-Summer Lemon Crinkle Cookies**

Look for these on your cookie and bar platters.