

SUMMERTIME SINS



Available June 17th through September 16th

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:

THE BAKER'S BREAKFAST PEACH STREUSEL MUFFIN

CREME DE LA CRUMB CHERRY-RICOTTA COFFEE CAKE

POP TART STRAWBERRIES & CREAM

BAKED OATMEAL ON THE GO! PEANUT BUTTER & BANANA

COLD SIDE SALADS

PASTA SIDE: Groovy Greek: Acini de Pepe with Cucumbers, Grape Tomatoes and Kalamata Olives with Torn Basil Leaves and Red Wine Vinaigrette **V**

VEGETABLE SIDE: Tuscan Kale Caesar Slaw **G**

LEAFY SIDE: Stolen Summer Salad: Tender Greens & Baby Spinach mixed with Pineapple, Strawberries & Blueberries with Curry-Glazed Almonds and Lemon-Poppy Seed Dressing **G**

SINWICHES

SIGNATURE SIN #1: House-Smoked Salmon with Pickled Bermuda Onions and Mild Wasabi Cream Cheese Spread. Mounded onto Honey-Wheat Baguette and topped with Lettuce and Tomato

SIGNATURE SIN #2: Bistro Tenderloins with Basil-Tarragon-Parmesan Mayo & Asiago Cheese ribbons. Served on Sun-Dried Tomato Roll and topped with Spinach and Tomato slices

SIGNATURE WRAP: Satay-Spiced Chicken with Peanut Sauce, Field Greens and Roasted Peppers

ENTRÉE SALAD

STOLEN SUMMER SALAD: Tender Greens & Baby Spinach mixed with Pineapple, Strawberries & Blueberries with Curry-Glazed Almonds and Lemon-Poppy Seed Dressing **G**

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

\$15/person. Includes side, rolls & butter and dessert. See website for details and upgrades.

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

MIXED GRILL

SUMMERTIME GRILL: Ahi Tuna, Chicken Breast and Bistro Tenderloins with Summer Herb blend of Tarragon, Thyme and Basil. Served with Aioli and Marinated Yellow & Gold Pear Tomatoes **G**

\$19/person. Includes salad, rolls & butter & dessert. See website for details and upgrades

DYNAMIC DUO

BBQ-SPICED MAHI with dollops of Cilantro-Pepper Paste **G**

HONEY-SMOKED TURKEY BREAST with Lemon & Thyme Jus **G**

SCALLION-MASHED POTATOES with Greek Yogurt **G**

GRILLED CHINESE EGGPLANT with Asparagus, Onions & Peppers **G**

\$19/person. Includes salad, rolls & butter & dessert. See website for details and upgrades

VEGAN ENTRÉE

SUMMER SQUASH POT PIE topped with Mashed Potatoes Filled with Cannellini Beans, Tomatoes and Basil **G V**

DESSERT

TARTLET: Fresh Fruit with Margarita Curd

BABY BUNDT CAKE: S'mores - Graham Cake filled with Ganache and topped with Toasted Meringue

ITTY BITTY CUPCAKE: Animal Cracker Circus with Cotton Candy Frosting

TRIFLE CUP: Peach Cobbler Cheesecake