



SPECIAL # 1

Dynamic Duo

Miso-Ginger Salmon Fillets

in Lime Butter Sauce

Japanese Beef Steak

with Sake & Soy

Rice Noodles with First-Harvest Asparagus and Peppers

in Seed Mustard Dressing (Served Room Temp) **V**

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

Rolls and Butter

Individual Cherry Blossom Trifle Cups

Layers of Vanilla Cake & Cream with Cherry Compote

\$19.50 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 Coins 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**

Irish Side Car: Guinness Stout Cake frosted with Jameson Caramel Buttercream

\$14.50 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**

Rosemary Sourdough Bread **V**

Homemade Cookies and Bars

\$14.00 per person

(12 person minimum. No substitutions please.)

SINWICH OF THE MONTH

Blackened Shrimp Salad with Cajun Cream Cheese, Roasted Asparagus & Sweet Peppers on on Brioche Bun

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

DESSERT OF THE MONTH

Bailey's Pots de Crème with Fresh Whipped Cream

Upgrade any corporate menu for \$2.00 per person.

\$4.25 per person a la carte

COOKIE OF THE MONTH

Classic Peanut Butter Cookies

Look for these on your cookie and bar platters.