

## CHOOSE YOUR SALAD



**Baby Kale Caesar \$7**

Crisp romaine & baby kale, shaved parmesan, roasted garlic, Caesar dressing, croutons, lemon wedge



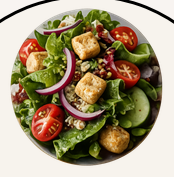
**Berry Bliss (V) \$7**

Tender greens & spinach with seasonal berries, candied pecans, goat cheese, and berry vinaigrette



**Green Bliss (VG) \$7**

Vibrant greens, spinach, napa cabbage, cucumber, scallions, snap peas, quinoa tabbouleh, green goddess dressing



**Classic Garden (VG) \$7**

Mixed greens, cherry tomatoes, pickled red onions, croutons, enjoy with your choice of dressing

Berry Vinaigrette - Ranch - Herb Vinaigrette - Caesar - Creamy Southwestern Chipotle - Green Goddess

## CHOOSE YOUR ENTREE



### SEAFOOD

**Wild Pacific Salmon \$MP**

baked and served with a wine and citrus francese sauce

**Alaskan Halibut \$MP**

baked and served with a miso honey glaze or a chermoula sauce



### PORK

**Roasted Pork Loin \$27**

served with apple sage stuffing and rich pan gravy

**Pork Belly (GF) \$36**

Asian BBQ style or sage coriander with a whole grain mustard cream

**Stuffed Pork Loin \$44**

fig and nut stuffing, finished with a balsamic gastrique



### CHICKEN

**Farmhouse Roasted Chicken (GF,DF) \$26**

roasted and sliced, served with pan au jus

**Chicken Piccata \$27**

lemon, wine and butter sauce with shallots and capers

**Marry Me Chicken (GF) \$29**

creamy sundried tomato sauce with Parmesan and basil



### Vegan/Vegetarian

**Polenta Napolean (VG) \$26**

cashew cream, roasted eggplant and roasted pepper, pesto sauce

**Mushroom Walnut Risotto (V) \$24**

toasted walnuts, arborio rice, cream and Romano cheese

**Pumpkin Havarti Lasagna (V) \$22**

layers of pumpkin and creamy Havarti



### BEEF

**Grilled Flank Steak \$41**

Chimichurri or au poivre

**Red Wine Braised Beef \$42**

root vegetables & demi-glace

**Tandoori Short Ribs (GF) \$46**

tomato coconut curry

**Beef Tenderloin \$47**

mushroom gravy & horseradish



### PASTA

**Lasagna Bolognese \$22**

Layered pasta, slow-simmered meat sauce

**Fettuccini Alfredo \$24 - \$36**

Creamy alfredo sauce, grilled chicken or prawns

**Penne Alla Vodka \$24 - \$36**

tomato cream sauce, grilled chicken or prawns

## CHOOSE TWO SIDES

-  Creamy Mashed Potatoes (GF/V)
-  Herb Roasted Potatoes (GF, VG)
-  Rice Pilaf (GF, VG)
-  Seasonal Roasted Vegetables (GF, VG)

-  Potatoes Au Gratin (GF/V)
-  Spaghetti Aglio e Olio (VG)
-  Green Bean Almondine (GF/VG) +\$3.50
-  Roasted Brussels Sprouts (GF, VG) + \$3.50

### Gluten-Friendly Disclaimer

While we strive to prepare gluten-friendly items with care, our kitchen uses wheat and flour products. We cannot guarantee the absence of cross-contact or cross-contamination.



V = Vegetarian



VG = Vegan



GF = Gluten Friendly

A 20% service fee is applied to all orders. This fee is not a gratuity and supports the administration, planning, production,

coordination, and logistical services required to ensure a seamless catering experience.