



## Price lists

Prices subject to change without notice

All items are customizable for dietary needs or for personal preference. Contact our Chef to create new items

### DINNER

#### Price/Person

\*\*To add an appetizer or amuse bouche add \$3.99 per person\*\*

\*\*For *both* soup and salad with a meal add \$5.99 per person\*\*

#### Dinner- I

Penne Rustica with Grilled Chicken and Diced Bacon	\$13.95
Parmesan Soft Rolls	
Green Beans Almandine	
Mixed Green Salad with Gouda cheese, chipotle nuts, and fresh pears or apples, served with a sweet Balsamic dressing or house-made Bleu cheese	
Pulled Pork and Manchego Cheese Enchiladas with a Creamy Green Chile Sauce	\$14.95
Red Pepper Black Beans	
Sweet Rice or Southwestern Rice	
Roasted Tomatillo salsa or Roasted Tomato Salsa with Tri-color Chips	
Chicken Tortilla Soup or Southwestern Green Salad	
Roasted Chicken Breast with a Lemon-thyme Cream Sauce	\$14.95
Parsley New Potatoes	
Roasted Brussels Sprouts	
Naan Bread	
Greek Avgolemono (rice, lemon & eggs) or Greek salad with Kalamata olives	

#### Dinner- II

Seared Pork Tenderloin Medallions with a Honey-maple Pecan Sauce	\$16.95
Chardonnay Rice Pilaf	
Buttered Fresh Green Beans	
Warm Sourdough Bread with Compound Herb Butter	
Butternut Squash Soup or Winter Apple/Cranberry Green Salad	
Chicken Cordon Bleu Drizzled with a Supreme Sauce	\$16.95
Baked Potato with Sour Cream, Butter, and Chives	
Buttered Broccolini Spears	
Parkerhouse Rolls	
Creamy Chanterelle mushroom Soup or Green Salad with Cucumbers, Dill and Strawberries and a Sweet Strawberry Dressing	
Yellow Coconut Curry with Snow Peas, Red Peppers, Carrots, and Crunchy Fried Shrimp	\$16.95
Traditional Sticky rice	
Crab Wontons	
Tom Kha Gai Soup	
Green Papaya Salad or Green Salad with Orange Supremes, Wonton Chips, with a Fresh Orange Dressing	



Roasted Bacon-wrapped Turkey Breast Served with a Pomegranate-blueberry Sauce	\$17.95
Fluffy Mashed Potatoes	
Buttery Cinnamon Carrots	
Soft Dinner Rolls	
Pumpkin-coconut Soup with Cinnamon Croutons or Green Salad with pears, Walnuts, and Gorgonzola Cheese	
Balsamic Marinated then Roasted Beef Tri Tip	\$18.95
Sweet Yam Mash	
Green Leafy Vegetables Sautéed with Butter and Black-eyed Peas	
Cheddar-herb Biscuits	
Cream of Asparagus Soup or Green Salad with Arugula, Spinach, and Bacon with a Bacon-poppy seed Dressing	
<b>Dinner- III</b>	
Panko Encrusted Tilapia with Fresh Mango-pineapple Salsa	\$20.95
Israeli Couscous with Red and Green Peppers	
Carrot-squash Vermicelli	
Orange Bread	
Sour Cherry Soup or Green Salad with Pineapples, Radishes, and avocados with a handmade Pineapple Dressing	
Coconut Red Pepper Crab Cakes with Pistachio Avocado Butter	\$22.95
Sea Salt Plantain Chips	
Orange Cilantro Rice Pilaf with Macadamia Nuts	
Butter Green Beans	
Roasted Macnut Soup or Vertical Salad	
Pine Nut, Spinach, Parmesan, and Breadcrumb Stuffed Beef or Pork served with a Roasted Red Pepper Sauce	\$26.95
Smashed Potatoes	
Roasted Corn and Black Bean Medley	
Cornbread with Caramel Butter	
Potato-leek Soup or Green Salad with Pine Nuts, Crispy Pork Belly, and Arugula	
Grilled Salmon Fillets with a Lemon-dill Butter Sauce	\$26.95
Quinoa with Carrots and Celery	
Almond and Parmesan Green Beans	
handmade Kaiser Rolls	
Crab Bisque with Cayenne Croutons or Green Salad with Large Shaved Parmesan, Pepperocini, and Prosciutto	
Pistachio-Panko Encrusted Halibut with Mango Aioli	\$26.95
Garlic Yucca Root Mash	
Lemon Sautéed Spinach	
House Made Potato Rolls	
Cream of Zucchini Soup or Mixed Greens with Mangoes, Blackberries and Almonds with a Sweet Coconut Dressing	
4-Day Marinated then Roasted Beef Tenderloin with a Chimichurri Sauce	\$35.95



Appetizer of Butternut Squash Ravioli with brown Butter and Pecans	(Appetizer included)
Heavy Cream Layered Potatoes Au Gratin with Scallions	
Asparagus Spears	
handmade Parmesan and Herb Focaccia Bread	
Gouda Cheese and Apple Soup or Classic Green Salad with Raspberries, Blackberries, Strawberries, Feta Cheese, Almonds, with a Sweet Strawberry Dressing	

## SPECIALTY DRINKS AND MOCKTAILS

\*\*All drinks may be dispensed in a beverage dispenser at your convenience

	Price/Person
Flavored water: <i>specialty combinations include strawberry-cucumber, lemon, raspberry-mint, lemon-lime</i>	\$0.39
Crystal Punch: <i>lemon flavored punch- light and refreshing</i>	\$0.99
Home made Root Beer: <i>old school bubbly root beer</i>	\$1.29
Non-alcoholic Champagne: <i>fancy non-alcoholic fizzy drink</i>	\$1.59
Hot Cocoa: <i>warm and rich hot cocoa</i>	\$1.99
Cherry Pina Colada: <i>pina colada served in a crystal martini glass with a shot of cherry and served with a cookie Tuile</i>	\$2.99
Blood Orange Pomtini: <i>mixture of blood orange and pomegranate juice in a crystal martini glass rimmed with sugar and edible glitter</i>	\$2.99
Horchata: <i>traditional horchata rimmed in crushed almonds and served with a cinnamon stick</i>	\$2.99
Peachy-keen Mocktail: <i>peach-infused slushy mocktail with striped straw</i>	\$2.99
Watermelon Colada: <i>refreshing watermelon and pineapple colada served in a crystal martini glass and caramelized orange slice</i>	\$2.99
Rubber Ducky Mocktail: <i>blue raspberry "foamy" mocktail with sour blue rimmer and floating rubber ducky</i>	\$2.99
Blueberry Basil Lemonade: <i>refreshing blueberry and tart lemon with a hint of basil, served in a tall glass with a glitter sugar rimmer</i>	\$2.99
Bubbly Blue Raspberry: <i>blue raspberry with a hint of coconut bubbled together. Served in a tall glass with a glitter sugar rimmer</i>	\$2.99
Berry Basil Limeade: <i>Mixed berries with lime juice and fresh minced basil for a unique and refreshing drink option. Served in a tall glass with a berry basil skewer and a sugar rimmer</i>	\$2.99
Brazilian Mojito: <i>creamy lime and mint infusion, garnished with a lime wedge and a crushed mint rimmer</i>	\$2.99
Mango Lemonade: <i>bright lemon and sweet mango drink, garnished with a lemon wedge and a sugar rimmer</i>	\$2.99
Grapfruit Lychee Cranberry- <i>a tart and sweet blend of grapefruit, cranberry and lychee flavors, garnished with a cranberry skewer and a glitter rimmer</i>	\$2.99




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Hot Chocolate Bar: *hot chocolate with chocolate-dipped marshmallows, whipped cream, "flavor shots", peppermint sticks, cinnamon sticks, butterscotch marshmallows and mint chocolate sprinkles*

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\$4.99

## DESSERTS

All selections are full dinner portions at \$4.95 each and are handmade by the Pastry Chef

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Panna Cotta: *creamy panna cotta served in a martini glass with raspberries, blackberries, strawberries and blueberries*

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Killer Chocolate Cake: *layers of dark chocolate cake with a milk chocolate French silk butter cream, glassy ganache, then topped with freshly whipped cream and a raspberry*

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Grasshopper Chiffon : *grasshopper chiffon pie with Oreo crust and drizzled with chocolate sauce*

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Rustic Pear Galette: *pear galette with frangipane filling, drizzled caramel sauce, and freshly whipped cream, garnished with a chocolate "cigar"*

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Caramel Mousse in an edible Chocolate Tea Cup: *fluffy caramel mousse in an edible tea cup with whipped cream, chocolate shavings and chocolate "steam"*

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Lime and Coconut Parfait: *bright lime and coconut parfait with handmade pound cake crumbles with a coconut cookie Tuile garnish*

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Three Layer Chocolate Mousse Cake: *dark, milk, and white chocolate layers garnished with strawberries, blackberries, and a kumquat*

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Macadamia Nut Cream Pie: *roasted macadamia nut pastry cream, freshly whipped cream with chocolate and caramel sauces*

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Berries 'n Cream: *fresh berries in vanilla bean sweet cream served in an edible Florentine cookie bowl*

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Mango Mousse Cake: *layers of pound cake and mango mousse, topped with an orange gelee and served with freshly whipped cream and strawberries (other flavors include Guava or Coconut)*

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Crème Brulee: *traditional crème brulee topped with fresh berries and served with a bruleed banana slice and dusted with cinnamon powder*

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Molded Charlottes: *jaconde sponge wrapped around a delicate mousse and molded into a cylinder shape*

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Chocolate Molded Charlotte: *chocolate charlotte with a dark chocolate crème brulee center sitting atop a Japonaise disk*

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Kirsch Torte: *four layers of sponge cake, soaked in Kirsch-flavored simple syrup with a French butter cream, almonds, whipped cream and individual colored chocolate-transfer "kites"*

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Apple Cranberry Crisp: *Served warm in a rustic mini pie tin or in elegant white ramekins, with a touch of cinnamon, and accompanied by a handmade vanilla bean gelato.*

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Gelato or Sorbet: *any flavor upon request. Favorites include Burnt Almond Fudge, mint chocolate chips, watermelon, salted caramel and others*

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*White Chocolate Cranberry Bread Pudding: home made break chunk and tart cranberries baked in a sweet custard with white chocolate drizzles*

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