

## Salads

- Niçoise with Seared Ahi Tuna
- Roasted Garlic Caesar with Grilled Shrimp, Chicken or Salmon
- Classic Crab Louie
- Baby Caprese with Grilled Asparagus and Balsamic Chicken
- Asian
- Antipasti
- Cobb
- Strawberry Pecan Arugula with Champagne Vinaigrette
- Chicken Avocado Mango
- Roasted Red Pepper and Brie
- Signature
- Seckle Pear, Walnuts and Gorgonzola
- Lobster Lemon Tarragon
- Orange Dust Shrimp

## Poultry

- Pecan Crusted Chicken Breast with Pomegranate Drizzle
- Hazelnut Chicken Breasts with Brandy and Frangelico
- Chicken Breast stuffed with Spinach and Asiago Cheese
- Slow Roasted Whole Free Range Herbed Garlic Chicken
- Stuffed Roasted Game Hens
- Green Thai Curry Chicken
- Balsamic Grilled Chicken
- Apricot Glazed Grilled Chicken
- Chicken Saltimbocca with Marsala Mushroom Sauce
- Chicken Piccata
- Mojito Chicken
- Cilantro Tequila Lime Chicken with Ancho Chile Sauce
- Roasted Kalamata Garlic Chicken Chicken Breast
- Luau Grilled Chicken with Spicy Pineapple Brandy Sauce
- Grilled Ponzu Sesame Breast of Turkey
- Roulade of Turkey Breast, Prosciutto, Pesto and Provolone
- Grilled Duck Breast with Raspberry Beurre Blanc
- Pan seared Duck Breast with Red Chile Pear Sauce and Asian Pear Compote

## Beef & Veal

- Garlic Roasted Filet Mignon with Cognac Dijon Sauce
- Beef Tenderloin, Spinach and Parmesan Involtini
- Peppered Beef Tenderloin with Mushroom Cabernet Sauce
- Beef Wellington Gorgonzola with Port Wine Reduction
- Prime Rib Roast
- Arrosto Fiorentino (Tuscan Roast Beef)
- Wine Braised Yankee Pot Roast
- Cin City Meatloaf
- Beef and Guinness Pie
- Beef Rouladen
- Santa Maria Barbequed Brisket
- Osso Buco
- Veal Oscar
- Veal Saltimbocca
- Veal Piccata
- Veal Marsala
- Roasted Veal Tenderloin with Applejack Peppercorn Sauce
- Veal Chops Florentine

## Pork

- Ancho Chile Rubbed slow roasted Pork Loin
- Sriracha Chili Roasted Pork Tenderloin with Apple Kumquat Sauce
- Grilled Pork Tenderloin with Fuji Apple Barbeque Sauce
- Roast Pork Loin with Marsala Fig Sauce
- Baby Back Ribs with Chipotle Bourbon Barbeque Sauce
- Pork Medallions with Cherry Port Salsa
- Baked German Ale n' Onion Boneless Loin Chops
- Peach Glazed Grilled Rib Chops
- Apple Stuffed Pork Chops
- Carnitas

## Lamb

- Pistachio and Dijon Crusted Rack of Lamb
- Guinness and Honey Roasted Leg of Lamb
- Lamb and Vegetable Kebobs
- Grilled Petite Lamb Chops with Chile Mint Jelly
- Lamb Lollipops with Rosemary Plum Sauce
- Calabrian Roasted Boneless Leg of Spring Lamb

## Seafood

- Shrimp and King Crab Cocktail
- Salmon and Truffle scented Wild Mushrooms en Papillote
- Stacked Salmon (salmon, haricot vert, and frizzled leeks)
- Poached Salmon Greek Style
- Broiled Salmon with Aioli Soufflé
- Salmon Wellington
- Roasted Red Snapper Fillet
- Baked Sea Bass with Provençal Vegetables
- White Wine and Garlic steamed Mussels & Clams
- Bouillabaisse
- Crab stuffed Orange Roughy
- Pan seared Tilapia with Chile Cilantro Lime Butter
- Parmesan Crisp Cod
- Whole stuffed Rainbow Trout
- Bronzed Catfish
- Cajun Barbequed Shrimp
- Rosemary Garlic Butter skewered grilled Shrimp
- Louisiana Style Crab Cakes with Roasted Red Pepper Remoulade
- Seafood Paella
- Grilled Swordfish with Chipotle Garlic Butter
- Fennel and Citrus Halibut poached in Olive Oil
- Seared Ginger Sambal Halibut
- Grilled Ahi Tuna with Wasabi Aioli
- Coconut Macadamia Mahi Mahi with Grilled Bananas and Pineapple Beurre Blanc
- Seared Sea Scallops with Port Wine Cherry Pecan Butter

## Vegetarian

- Wild Mushroom Crepes with Champagne Sauce
- Vegetable Jalousie (vegetables in puff pastry)
- Vegetable and Rice stuffed Bell Peppers
- Vegetable Pot Pie
- Spinach and Pine Nut Campanelle with Sun-Dried Tomato Sauce
- Baked Cheese and Tomato Penne
- Pasta Primavera
- Capellini with Zucchini & Cherry Tomato Sauce
- Ricotta Stuffed Shells with Chianti Marinara Sauce
- Spinach and Four Cheese Manicotti
- Tofu Veggie Lasagna
- Portobello Mushroom Burger with “The Works”
- Vegetable Paella
- Vegetable Cakes with Sambal Aioli
- Vegetable Pizza
- Vegetable Calzone
- Sesame Vegetable Stir-Fry over Quinoa
- Chilled Ginger Soba Noodle Salad with Tofu and Julienned Vegetables
- Pissaladiere
- Eggplant with Tzatziki Sauce
- Eggplant, Zucchini and Yellow Squash Galette
- Fire Roasted Red Pepper, Caramelized Onion and Potato Frittata
- Falafel with Tahini and Tzatziki Sauces in Pita Bread
- Bulgur Pilau
- Chile Rellenos
- Vegetable and Cheese Chimichangas
- Zucchini Moussaka
- Five Bean Chili
- Brown Rice, Zucchini and Walnut Loaf with Cheddar Sauce

## Pasta

- Spring Linguine
- Spaghetti Carbonara
- Lobster Ravioli with Grey Goose Vodka Tomato Cream Sauce
- Tarragon Lobster over Fresh Lemon Pepper Pasta
- Shrimp Marsala over Campanelle
- Garlic Lemon Shrimp and Orzo
- Radiatori Bolognese
- Linguine with Shrimp, Teardrop Tomatoes and Artichoke Hearts
- Heirloom Tomato Lasagna with Herbed Ricotta, Basil Pesto, and Walnut Ricotta Sauce
- Angel Hair Frutti De Mare
- King Crab Canneloni with Roasted Red Pepper Brie Sauce
- Spinach Ravioli Alfredo
- Spring Vegetables tossed with Fresh Tomato Basil Pasta
- Crab, Shrimp, and Scallops with Cavatappi in a Sun-Dried Tomato Garlic Saffron Sauce
- Asparagus, Prosciutto and fresh Tomato Tagliatelle Alfredo
- Fennel Sausage, Bell Peppers and Onions with Chianti Marinara tossed with Penne

## Spring Soups

- Consommé
- Wonton
- Egg Drop
- Carrot Ginger
- Curried Parsnip
- Root Vegetables in Vegetable Broth
- Classic Baked French Onion
- Caramelized Onion with Three Pepper Queso
- Beef Burgundy Wild Rice
- Chicken with Lemon Pepper Pasta
- Chicken Wild Rice
- Chicken and Israeli Couscous
- Chicken and Spaetzle
- Mushroom Barley
- Potato Leek
- Lentil
- Mini Meatball and Tortellini
- Italian Wedding
- Minestrone
- Artichoke
- Roasted Red Pepper
- Saffron and Roasted Garlic
- Tomato Basil Parmesan
- Asparagus Parmesan
- Manhattan Clam Chowder
- New England Clam Chowder
- Green Chile Chicken Corn Chowder
- Tortilla
- Albongdigas with Fideos

## Desserts

- Port Poached Pear Wellington
- Cheesecake - any flavor you can imagine!
- Homemade French Custard Ice Cream
- Chocolate Mousse Layer Cake
- Molten Chocolate Lava Cake
- Black Rum Carrot Cake
- Fresh Berry Martini Parfait
- Fruit or Wine Sorbets
- Fruit Tartlets
- Meyer Lemon Curd and Fresh Fruit Parfait
- Apple Tart
- Asian Pear Marsala Tart
- Crème Brûlée
- Key Lime Pie
- Margarita Bars
- Triple Chocolate Ganache Brownies
- Crème Brûlée
- Tiramisu
- Cannoli
- Chocolate Éclairs
- Napoleons
- White Chocolate Banana Mousse with Banana Liqueur
- Chocolate Kahlua Mousse
- Meyer Lemon Frozen Custard with Fresh Blackberry Sauce
- Chocolate dipped Strawberries