



MEAT LOVERS

MENU

BEEF

Chicken

PORK OR LAMB

Searred Beef Filet
Pesto Asparagus with Sundried
Tomatoes
Lyonnaise Potatoes

Ropa Vieja: Braised Flank Steak
White or Brown Rice
Black Cuban Beans
Garden Salad

Balsamic Glazed Roasted Beef
,Roasted Potatoes and Cumin
Spiced Carrots

BBQ Beef Brisket
Sautéed Brussel Sprouts with
Bacon and Red Onion
Spiced Sweet Potato Wedges

Garlic Butter Brazilian Steak, Herb
Chimi Churi
Yellow Rice Pilaf
Assorted Grilled Vegetables

Caribbean Jerk Chicken with Red
Beans and Rice and Sautéed
Brussel Sprouts with Bacon

Chicken Tika Masala
Basmati Rice Grilled Vegetables

Chicken Saltimboca
Sautéed Garlic Spinach

Country Fried Chicken
6 Cheese Mac & Cheese Braised
Collards

Chicken Milanese
Crisp Field Greens
Parmesan Croutons

Apple Cider Glazed Pork Chops
Grilled Apples
Sweet Potato Hash

Cuban Roasted Pork
White Rice
Cuban Black Beans
Sweet Plantains
Apple and Sage Stuffed Pork
Chops
Braised Collards

Char Chu Pork Chops
Cilantro Rice
Honey Glazed Carrots

BBQ Pulled Pork
Mexican Corn
Cumin Roasted Sweet Potato
Wedges

Rosemary and Garlic Lamb
Chops served with Creamy
Polenta and Braised Swiss
Chard

Roasted Leg of Lamb with Herb
Gravy, Orzo and Crispy Spinach



SEAFOOD & SALADS

MENU

SHELL FISH

FISH

SALADS

Shrimp and Grits: Jumbo Shrimp Sautéed in White Wine Butter and Tasso Ham with Bousin Cheese Grits

Garlic Curry Braised Mussels with Chorizo Sausage

Cappelini Linguini and Clams with Garlic Croutons

Maryland Crab Cakes served with Corn and Black Bean Relish,

Lyonnais Potatoes
Seafood Paella served with Roasted Asparagus

Pan Seared Cod in White Wine Tomato Basil Sauce served with Zucchini Noodles

Cedar Plank Artichoke and Crab Stuffed Salmon served with Roasted Asparagus

Snapper Escovitch with Tomato and Red Onion Relish served with Red Beans and Rice

Chili Lime Mahi Mahi served with Grilled Mexican Corn and Cilantro Rice

Bourbon Lime Grilled Salmon served with Braised Swiss Chard and yellow rice pilaf

Blackened Tuna with Vegetable Relish over Lemon Orzo

Rosemary Chicken, Bacon and Avocado Salad

Arugula and Orange Salad with Balsamic Salmon or Chicken and Lemon Ginger Dressing

Candied Pecan Cobb Salad with Blackened Chicken or Shrimp

Baby Kale Breakfast Salad with Soft Boiled Eggs and Bacon

Avocado Caprese Chicken Salad with Balsamic and Pancetta Vinaigrette

BBQ Salmon or Chicken, Crispy Chickpea salad with Chipotle Ranch Dressing

Classic Ahi Tuna Nicoise



VEGETARIAN & DESSERTS

MENU

NON ALCOHALIC
DRINKS

VEGETARIAN

DESSERTS

Vegetarian Tiki Masala
White Rice
Grilled Vegetables
Ricotta and Spinach Calzones
Side Green Salad

Portobello Fried Chicken Steak,
Gravy, Roasted Garlic Mashed
Potato and Braised Collards

Vegetarian Meatballs and Italian
Gravy with Spaghetti or Zucchini
Noodles

Vegan Polenta topped with
Mushroom and Beans Ragout