

Chef's Small Plates

PARMESAN ENCRUSTED CHICKEN

over Risotto with a Balsamic Drizzle

HERB BAKED SALMON

with a Dijon Cream Reduction over Rice Pilaf

PAN SEARED CHICKEN BREAST

with Roasted Garlic & Shitake Mushrooms over a blend of Long Grain & Wild Rice

THREE CHEESE RAVIOLI

with a Portobello Ragout Marinara

GRILLED FILET MIGNON TIPS

with Mushroom Gravy over whipped Garlic Mashed Potatoes

SEAFOOD PAELLA

Saffron Rice with a Variety of Seafood - available with or without spicy Chorizo

SLOW BRAISED SHREDDED PORK SHOULDER

with Honey Barbecue Sauce with Corn Bread

CHEESY RICE BALLS

served over Tomato Basil Sauce

BEEF BURGER SLIDERS

with Melted Gouda Cheese & Caramelized Onions served with Tator Tots

CHICKEN PARM SLIDERS

Melted Mozzarella Cheese & Tomato Basil Sauce

CAESAR SALAD

Chopped Romaine, Garlic Croutons, Creamy Cesar Dressing with a Parmesan Chip

VEGETABLE STIR FRY

with Garlic Sauce over White Rice in Asian Take Out Containers

RIGATONI BOLOGNESE

with Shaved Parmesan - Available with a Vegetarian Ragout

PENNE PASTA

with Pesto & Roasted Red Peppers

FRIED SHRIMP

served with Golden Crisp French Fries