

## SAMPLE MENU

## Salads and Appetizers

### Caesar Salad

organic hearts of romaine topped with Parmesan cheese, garlic croutons, anchovies and Caesar dressing

# Warm Spinach Salad

chopped egg, mushrooms, and red onions in a warm pancetta dressing

# **Orange Almond Salad**

orange segments, candied almonds, bleu cheese, grape tomatoes and citrus vinaigrette

# **Vegetable Crudité**

carrot, bell pepper, cucumber and squash with a tomato pesto dip

#### Entrees

## **Beef and Broccoli**

seared New York steak, served with hoisin sauce and steamed brown rice

### Duck a l'Orange

with buttered potatoes and sautéed asparagus

#### Braised Veal Lasagna

traditional style with red wine marinara and steamed broccoli

#### **Moroccan-Spiced Chicken Breast**

served with a citrus-cinnamon honey sauce, apricot saffron cous cous, and sautéed carrot and green bean medley

### **Grilled Salmon**

Dijon-cilantro sauce, jasmine rice and grilled asparagus

# <u>Desserts</u>

Chocolate Butterscotch Layer Cake
Banana Créme Brulee
Strawberry Swirl Ice Cream Bombe
Coconut Sorbet
Fresh Baked Cookies