

Menu Choices

~ All Natural Mixed Grille ~

Roasted Tomato Soup
Organic Mixed Green Salad
Grilled Buffalo Chicken with Wild Mushrooms
Roasted Organic Potatoes & Seasonal Vegetables
Chocolate Mousse Cups with Fresh Organic Berries

~ Asian Merger ~

Miso Soup with Tofu
Vietnamese Rice Noodle Salad
Chicken & Vegetable Shumai
Crispy Vegetable Spring Rolls
Sweet and Sour All Natural Pork *or* Organic Tofu
Kung Pao Organic Chicken or All Natural Beef and Broccoli
Stir-fried Organic Bok Choy & Local Organic Mushrooms
Steamed All Natural Jasmine Rice

~ California Cuisine ~

Baby Spinach Salad
Pork Tenderloin with Organic Apple-Raisin Sauce
Pan Seared Organic Chicken Breast with Roasted Garlic Jus
Grilled Pesto Wild Alaskan Salmon
Sautéed Baby Greens
Honey Glazed Baby Organic Carrots
Herb Roasted Organic Potatoes
Freshly Baked Breads with Butter
Flourless Chocolate Cake

~Italian Cucina ~

White Bean Soup
Traditional Caesar Salad
Tomato & Fresh Mozzarella Bruschetta
Organic Penne with Tomato-Vodka Cream Sauce
Organic Garden Peas with Proscuitto & Onions
Grilled Free Range Lemon Capered Chicken
Tiramisu & Biscotti

~ Healthy BBQ ~

Spicy Organic Cole Slaw with 3 Cabbages, Carrots & Sweet Red Onion Organic Potato Salad with Medley of Potatoes & Dilled-Sour Cream Fresh Corn on the Cob with Fresh Limes & Cilantro Bourbon Baked Beans BBQ All-Natural Baby Back Ribs

Buttermilk-soaked Boneless, Skinless Pan-"Fried" Organic Chicken Chili Rubbed Brisket
Fresh Berry Corn Bread
Freshly Baked Breads with Butter
Seasonal Fresh Fruit Cobbler

- Vive la France -

Braised Leeks a Mignonette
Traditional Cassoulet **or** Chicken Provencal
Organic Mixed Green Salad with Fine Herbs
Imported All Natural French Cheeses with Dried Organic Fruits & Rye
Crisps
Fresh Organic Fruit Tarts

- Mediterranean Mélange -

Sautéed Fennel on Toast Points Antipasti with Marinated Vegetable Basque-Style Scallops & Radicchio Baked Fresh Figs with Ricotta

