

Our Famous Chef's Table

Family Affair

Sweet Potato and Eggplant Salad

Bell peppers, mixed greens, fresh mozzarella, herb shallot vinaigrette

Classic Caesar Salad

Garlic croutons, Parmigiano-Reggiano

Spicy Kale & Quinoa Black Bean Salad

Quinoa, kale, corn, red onion, black beans, spicy cilantro dressing

Southwest Pasta Salad

Peppers, red onions, avocados, corn, tomatoes, cilantro, avocado dressing

Seasonal Market Fresh Fruit

I Am

Bruschetta Bar

Grilled bread, marinated mushrooms, pesto, diced tomatoes, fresh mozzarella, red pepper sauce, caramelized onions, artichokes and arugula

Mr. Wrong

Chocolate Cake with Peanut Butter Frosting

Chantilly, chocolate sauce

Take Me As I Am

Balsamic Garlic Glazed Pork Loin

Garlic sauce, roasted potatoes, parsley

Barbecue Chicken

Mango salsa, citrus chipotle BBQ sauce, cilantro

Green Bean Casserole

Crispy onion, parsley

About You

Achiote Sirloin

Red wine demi, horseradish cream

Baggage

Italian Roasted Potatoes

Parsley, red pepper flakes, Parmesan cheese

Creamy Garlic Rice

Green onions, red peppers

Roasted Bistro Vegetable

Squash, zucchini, red onions

Good Love

Broccoli Parmesan Dip

Tortilla chips

Assorted Salumi

Local & Regional Artisan Cheeses

Assorted Antipasti

Marinated mushrooms, fire roasted peppers, country olives

Assorted Crostini's & Spreads

Fresh artisan bread, hummus, honey, country jam

Enjoy the flavors of
the season!

- *Chef Mark Mabry*