

Salad

Mixed Berry Spinach Salad

Seasonal Berries, Chopped Walnuts, Garden Fresh Spinach Leaves, Dressed with a Balsamic Vinaigrette with Feta Cheese

Creamy Caesar Salad with Torn Croutons

Garden Fresh Iceberg Lettuce, Caesar Dressing, Anchovies, Parmigiana Reggiano Cheese

Strawberry Kale Salad with Toasted Mixed Nuts, Drizzled with Honey

Strawberries, Kale, Mixed Nuts, Honey

Mediterranean Pasta Salad

Bow Tie Pasta, Zucchini, Sun Dried Tomatoes, Basil, with a Olive Parmesan Vinaigrette

One- Two Bite Dishes

Watermelon Bites with Feta and Jalapeno

Deviled Eggs with Bacon and Chives

Chilled White Wine Poached Shrimp with Homemade Cocktail Sauce

Cheese and Charcuterie Platter with Assorted Crackers

South of the Border Corn Salad on Homemade Tortillas

Cotijta Cheese, Corn Tortillas, Red Onion, Cilantro, Corn

Chef Steven Ferneding

Main Course

Slow Roasted Pulled Pork topped with Coleslaw on Hawaiian Rolls

10 hour, smoked ginger pork, topped with shredded cabbage and carrots coleslaw on sweet Hawaiian rolls.

Free Range Grilled Chicken Breast with Grilled Seasonal Vegetables

Chicken, Homemade Southern Style Barbecue Sauce, Seasonal Vegetables

Linguini Tossed in a White Wine Tarragon Sauce with Roasted Broccoli and Mini Bell

Peppers

Linguine, Broccoli, Mini Bell Peppers, Baby Spinach, Shallots and Balsamic Vinegar, Thinly Olive Oil, Basil, Tarragon, Garlic, White Wine

Chef Steven Fernandez