

# DINNER MENU

## • SALADS •

### ORGANIC MIXED FIELD GREENS

Red Onions | Grape Tomatoes | Cucumbers | Carrots  
Corn | Herb Croutons served with Ranch Dressing and  
Balsamic Vinaigrette Low-Fat Italian Dressing

### ORGANIC SPINACH & KALE SALAD

Aged Reggiano Parmesan Cheese | Red Bell Peppers  
Red Onions | Lemon & Oregano Dressing

### RED BEET ROOT SALAD

Pickled Shallots | Fresh Mint | Italian Parsley

### KIDNEY BEAN, BLACK BEAN & CHICKPEA SALAD

Scallions | Italian Parsley | Cumin & Paprika Vinaigrette

### BOW TIE PASTA SALAD

Scallions | English Cucumbers | Roma Tomatoes  
Dill & Mustard Vinaigrette

### GREEN BEAN SALAD

Extra Virgin Olive Oil, Mint and Toasted Garlic

## • ENTREES •

### OVEN BAKED ATLANTIC COD FILET

Tomato, Shallot & Caper Sauce

### HONEY & SESAME CHICKEN

Scallions | Fresno Chilies

### ITALIAN BEEF MEATBALLS

Mushroom Cream Sauce and Italian Parsley

### BRAISED BEEF SHORT RIBS

Baby Carrots | Cabernet Sauvignon Sauce

## • VEGETABLES, POTATOES & PASTA •

### ROASTED BROCCOLI FLORETS

Toasted Garlic | Chili Flakes

### CREAMED CORN & CHEDDAR CHEESE CASSEROLE

Green Chilies | Scallions | Fresh Cilantro

### BAKED ZITI PASTA

Aged Reggiano Parmesan Cheese  
Mozzarella Cheese | Spinach & Garlic Sauce

### MASHED POTATOES

Idaho Potatoes | Roasted Garlic

## • DESSERT BUFFET •

### SEASONAL FRUIT

### LEMON POUND CAKE & STRAWBERRIES

### RASBERRY MOUSSE

### COCONUT VANILLA CAKE

### CARROT CAKE