

Served Meals

Tequila Lime Chicken Breast \$21.95

Grilled Chicken Breast topped with a Tequilla Glaze and Pico de Gallo with Fiesta Rice Pilaf. Field Greens topped with Red Onion, Orange, Tomato, and Cucumber drizzled with a Cilantro Vinaigrette

Sun-Dried Tomato Pesto Chicken Breast \$21.95

Herb Crusted Chicken Breast with a Sun-dried Tomato Pesto Sauce accompanied with Mushroom Risotto. Romaine-Spring Mix topped with Red Onion, Tomato, and Cucumber drizzled with a Parmesan Romano Vinaigrette

Pecan Crusted Salmon \$22.95

Pecan Encrusted Salmon Filet topped with a Honey-Chipotle Glaze accompanied by Buttermilk Whipped Potatoes. Field Greens topped with Cherry Tomato, Slivered Nuts and Red Onion drizzled with a Poppseed Vinaigrette

Eggplant Napoleon \$21.95

Layers of Marinated Vegetables with Herbed Goat Cheese topped with a Tomato-Red Pepper Coulis with Parmesan Risotto. Field Greens topped with Cherry Tomato, Red Onion and Feta drizzled with a Balsamic Vinaigrette

Tuscan Pork Loin \$24.95

Pork Loin stuffed with Herbs, Roasted Red Pepper, Capers, and Provolone drizzled with a Sherry-Oregano Demi Glaze accompanied with a Creamy Polenta. Field Greens topped with Artichoke Hearts, Pine Nuts and Roasted Red Peppers drizzled with a Balsamic Vinaigrette

All Served Meals include signature dinner rolls and butter, fresh or grilled vegetables, gourmet dessert and iced tea with lemon