

Chef's Kitchen To Go

SNACK TRAYS

artisan cheese, honey, rustic crackers
seasonal fruit and berries with greek yogurt dip
garden crudites - vegetables, hummus or vegetable dip
charcuterie - cheese, cured meats, nuts, dried fruit, chutney and artisan
crackers
finger sandwiches- petite breads, assorted meats and cheese
antipasti - Italian meats, hard cheeses, olives, giardiniera, crostini
shrimp cocktail - horseradish, cocktail sauce, lemon wedge
mediterranean - hummus, tabbouleh, grape leaves, feta cheese, olives,
couscous, pita chips
pico de gallo salsa, guacamole, tortilla chips

PETITE APPETIZERS

chicken or beef satay, thai peanut sauce
grape tomato, buffalo mozzarella, basil, aged balsamic skewer
hickory smoked bacon, caramelized onion, bleu cheese - tartlet
grilled shrimp skewers, cajun butter
deviled eggs
smoked salmon, dill cream cheese, bagel crisps

SOUPS

chicken tortilla - cheddar cheese, cilantro, onions
tomato - garlic croutons
lentil
southwest black bean
broccoli cheese

SALADS

~add chicken, shrimp or salmon~

garden salad - mixed baby greens, crisp romaine, tomatoes, cucumber, shredded carrots

greek salad - feta cheese, kalamata olives, sliced bell pepper, pepperoncini, tomatoes, and cucumber

cobb salad - gorgonzola cheese, chopped bacon, avocado, carrots, cucumber, sliced hard boiled eggs, tomatoes

caesar salad - crisp romaine lettuce, seasoned croutons and shaved parmesan cheese

southwest chicken salad - mixed baby greens, crisp romaine, grilled chicken, black bean corn relish, pepper

jack cheese, tomatoes and crispy tortilla strips

chef salad - sliced roasted turkey, ham, salami, swiss and cheddar cheese, hard-boiled egg served over

baby mixed greens and crisp romaine

asian chicken - grilled organic chicken, edamame, carrots, slivered almonds, cilantro, mandarin oranges,

ginger-honey-soy vinaigrette

bbq chopped chicken - grilled corn, spicy black beans, tomato, monterey jack cheese, bbq-ranch dressing

kale super salad - edamame, orange segments, heirloom tomatoes, cucumbers, sliced almonds, red

cabbage, citrus vinaigrette

SANDWICHES

-choice of bread: brioche, wheat, multi-grain, white, rye, wrap or baguette-

turkey - gouda, baby greens, tomatoes, mayo

ham - Swiss, baby greens, tomatoes, mayo

roast beef - gouda, baby greens, tomatoes, horse radish spread

grilled chicken - cheddar, baby greens, tomatoes, honey mustard spread

vegetarian - grilled vegetables, hummus, tomato and baby greens,

beach club - black forest ham, roasted turkey breast, hickory smoked bacon, lettuce, tomato, mayo

egg, tuna or chicken salad

ENTREES

CHICKEN

grilled chicken breast with rosemary, lemon and garlic
sautéed chicken breast with chardonnay, lemon and capers
natural braised half chicken, pan sauce
chicken marsala

BEEF

grilled new york, house chimichurri, root vegetables
cast-iron seared filet mignon, demi glaze, wild mushroom
grilled rib eye, gorgonzola, caramelized onion

PORK

bourbon glazed pork loin
grilled medallions, sweet chipotle plum sauce

SEAFOOD

pan-seared wild salmon, parsley herb butter
grilled prawns, wilted kale, tomato confit
jumbo lump crab cakes, cajun remoulade
cast-iron seared scallops, lemon shallot pan sauce

VEGETARIAN

cajun tofu jambalaya, dark roux, dirty rice
quinoa stuffed bell peppers, mirepoix, plant-based proteins
grilled vegetable lasagna with béchamel sauce

PASTA

~add chicken, shrimp or salmon~

penne with fresh tomato and basil

rigatoni alfredo sauce

fusilli with sweet and spicy sausage sauce with fennel

chicken Bolognese

SIDES

grilled broccolini, balsamic glaze

sautéed kale

southwestern carrots

parmesan-crustéd brussel sprouts, balsamic glazed

roasted root vegetables

grilled vegetables, caramelized onions

curried sweet potatoes

garlic roasted potatoes

rice pilaf

garlic smashed potatoes

sautéed spinach with garlic and olive oil

green beans with pecans, shallot jam

potato au gratin

asparagus with chive butter

risotto

DESSERT

assorted home baked cookies

carrot cake with cream cheese icing

creamy rice pudding

miniature pastries and petit fours

apple tart

lemon bars

new york style cheesecake

chocolate dipped strawberries

BREAKFAST

breakfast -served with your choice of roasted potatoes, hash browns or fresh fruiteggs your way- Poached, scrambled, sunny side up, over easy (egg whites and eggbeaters available at your request)

roasted tomato and asparagus frittata- oven baked, topped with caramelized onions and shaved manchego cheese

omelets- choice of ingredients- bacon, ham, bell peppers, onions, tomatoes, spinach, cheese

apple cinnamon french toast- sliced brioche topped with candied cinnamon apples

pancakes- served with real maple syrup

parfait- vanilla yogurt, granola, seasonal berries

-the following meats can be selected with any of the hot entrée itemsturkey bacon, turkey sausage, pork sausage links, applewood smoked bacon, chicken and apple sausage, canadian bacon, ham

BAKERY

Danish- cherry, almond savory cheese, apple

muffins- chocolate, raisin bran, blueberry, banana nut and coffee cake

bagels- plain, blueberry, cinnamon raisin, everything, whole wheat served with plain cream cheese, butter and jam on the side
croissant