

SALADS, SOUPS & PASTA



Entrée Salads

10-person minimum. Served with your choice of bread basket and miniature pastries or sliced fruit and miniature pastries

GOURMET CAESAR SALAD

crisp romaine lettuce, grilled chicken
Parmesan cheese and garlic brioche
croutons with a classic Caesar dressing
€13.95 per person

TUNA NIÇOISE SALAD GF

Albacore tuna with baby French green
beans, new potatoes, red onions, hard-
boiled eggs, Niçoise olives and red and
yellow peppers with a French vinaigrette
€14.50 per person

MANGO TANGO SHRIMP GF

grilled Tiger shrimp, sliced Thai mango,
glass noodles and cilantro, on a bed of
field greens with a mango vinaigrette
€15.95 per person

CHICKEN SUPREME SALAD GF

baby spinach and field greens topped
with grilled chicken, sliced mango,
feta cheese and pistachios with a citrus
vinaigrette
€14.50 per person

BANGKOK BEEF SALAD

chilled marinated London broil on a bed
of fresh Asian greens with hearts of palm,
grilled mushrooms and ginger-soy
dressing
€15.95 per person

COWBOY SALAD GF

spit-roasted, blackened beef with
roasted corn, pinto beans, blistered
red peppers, fried onions and
chopped romaine with a chipotle
dressing
€15.95 per person

CHEF'S SALAD GF

smoked turkey, ham, Cheddar, Swiss
cheese, hard boiled eggs, plum
tomatoes and cucumbers atop mixed
lettuces with a creamy herb dressing
€14.95 per person

CHEF'S COBB SALAD GF

spiced breast of chicken, crisp bacon,
crumbled Blue cheese, hard-boiled
egg, ripe avocado and tomato with a
creamy French dressing
€13.95 per person

ASIAN CHICKEN SALAD

shredded chicken breast tossed with
Napa cabbage, sweet red pepper and
matchstick carrots in a sesame-ginger
dressing
€14.50 per person

BALSAMIC GLAZED CHICKEN SALAD GF

grilled balsamic glazed chicken breast on
baby arugula with scallions, sun-dried
tomatoes, toasted pine nuts, lemon basil
vinaigrette
€14.95 per person

SKINNY STICKS V GF

crispy tofu with red and yellow peppers,
sweet vidalia onions, Japanese eggplant
and Asian squash, baby bok choy and
jasmine rice salad
€14.95 per person

Soups*

ROASTED POTATO SOUP

Locally grown potatoes,
onions and celery in a light cream and
clam broth, served with smoked cheese
€4.50 per person

LOBSTER BISQUE GF

a creamy blend of Maine lobster,
sherry, light cream and
snipped chives
€7.50 per person

CHICKEN NOODLE SOUP

with fresh vegetables and homemade
Noodles €5.00 per person

BUTTERNUT SQUASH SOUP V GF

a creamy blend of butternut squash with
cinnamon, nutmeg and crème fraiche
€4.50 per person

HEARTLAND VEGETABLE SOUP V GF

sweet corn, celery, carrots, leeks,
and cremini mushrooms, cooked in a rich
vegetable and fresh herb broth
€4.50 per person

PLUM TOMATO BISQUE V

with toasted pesto croutons
€4.50 per person

* At least one hour to warm using a chafing dish. Please discuss heating instructions when placing your order.

PASTA SPECIALTIES

10-person minimum. **Each choice includes green salad of your choice**

SEA SHELLS

conchiglie pasta shells filled with a savory blend of Maine lobster, Blue crab, ricotta, mozzarella and Parmesan cheeses in a lobster cream sauce
€15.95 per person

SCAMPI AMORE

pan-roasted Gulf shrimp with garlic, vine-ripened tomatoes, fresh herbs and a splash of Pinot Grigio wine on a bed of acini de pepe pasta
€16.95 per person

TRADITIONAL BOLOGNESE

LASAGNA

homemade pasta sheets layered with ricotta, Parmesan and mozzarella cheeses with ground beef and veal in a rich tomato sauce
€14.95 per person

SPAGHETTI PIE

baked spaghetti with mini meatballs and spicy Italian sausage, fresh mozzarella and basil ricotta in sun-dried tomato sauce
€14.95 per person

CHICKEN AND CORKS

roast breast of chicken tossed with corkscrew pasta, a medley of wild mushrooms and goat cheese in a creamy Chardonnay sauce
€14.50 per person

CHICKEN BREAST PARMIGIANA

Parmesan crusted chicken cutlets, pan-fried and topped with roasted garlic tomato sauce, Parmesan and mozzarella cheeses on a bed of baby penne pasta
€15.95 per person

BIANCO-BIANCO V

mini ear-shaped pasta in a fontina cheese sauce with white eggplant parmigiana, green peas and garlic toasted breadcrumbs
€14.95 per person

PORCINI RAVIOLI V

ravioli stuffed with porcini mushrooms and tossed with toasted pine nuts, sweet peas and flat-leaf parsley in an Alfredo sauce
€14.95 per person

GREEK PASTITSIO V

pastitsio with plum tomato sauce, herbed ricotta, mozzarella and Parmesan cheeses
€13.25 per person

VEGETABLE LASAGNA V

thin pasta sheets layered with roasted vegetables, three cheeses and a light bechamel cream sauce
€14.25 per person

THE NO WHEAT V GF

gluten-free penne pasta baked under a mozzarella cheese crust with roasted zucchini, sweet peppers, eggplant and tomatoes
€14.50 per person

SPAGHETTI PIE

baked spaghetti with mini meatballs and spicy Italian sausage, fresh mozzarella and basil ricotta in sun-dried tomato sauce €14.95 per person

CHICKEN AND CORKS

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