

FRIDAY NIGHT DINNER

STARTERS

Soup of the Day	\$6/\$8
Mediterranean platter Hummus, tzatziki, feta, pita, mixed olives dolmathes, roasted tomatoes	\$16 <i>serves 2</i>
Potstickers Chicken and lemongrass with soy dipping sauce	\$8
Raw bar Jumbo Shrimp Cocktail wasabi cocktail sauce, lemon	\$2.50 <i>each</i>
Cheese and Crudit� Buttermilk ranch and crackers	\$12 <i>serves 2</i>

ENTR ES

Corinthian Burger 8 oz ground black angus beef shortrib meat on a brioche bun with tomato, lettuce, red onion Choice of matchstick or sweet potato fries or a side salad	\$14
Corinthian Salad Mesclun greens, heirloom cherry tomatoes, cucumbers, red onions, shallot red wine vinaigrette	\$7 <i>small plate</i> \$11 <i>large plate</i>
Classic Caesar Salad Romaine lettuce, garlicky croutons, Parmesan Cheese Caesar Dressing	\$8 <i>small plate</i> \$12 <i>large plate</i>
Add grilled chicken or cajun spiced chicken	\$6 <i>additional</i>
salmon fillet with everything spice	\$8 <i>additional</i>

Gourmet Galley
CATERING
CELEBRATING 20 YEARS

ENTRÉES CONTINUED

Pan Seared Salmon	\$25
lemon butter sauce choice of roasted potato or rice green beans with lemon olive oil	
Chicken Milanese	\$18
Parmesan panko crusted chicken over a bed of baby arugula, heirloom tomatoes shaved Parmigiano, lemon vinaigrette	
Bistro Steak	\$28
choice of roasted potato or rice Seasonal Vegetable	
Vegetarian Special of the day	\$18
changes weekly	

DESSERT

Vanilla Ice Cream with Chocolate Sauce or Caramel Sauce	\$7
Add a brownie	\$8
Key Lime Pie	\$7

BEVERAGES

Sumatra Coffee, Decaf and a selection of Teas	\$2
Pellegrino 1 L or 500ml	\$5/2.5
Coke, Diet, Sprite, Gingerale,	\$2
Unsweetened Iced Tea	\$2
Freshly made Lemonade	\$2

Gourmet Galley
CATERING
CELEBRATING 20 YEARS