

Family Style

Taste of Greece

1st Course: Preset on Dining Tables

Greek Salad

Crisp salad greens topped with feta cheese, black olives, grape tomatoes, and red onions, served with our house Greek dressing

2nd Course

Mediterranean Steak Kebabs

Tender steak is marinated in a delicious blend of flavors including sliced onions, tomato, garlic, oregano and fresh cilantro, then skewered and grilled over an open flame to perfection

Grilled Greek Chicken Kebabs

Tender marinated pieces of chicken breast skewered then grilled to perfection

Basmati Rice

Topped with dried fruit and toasted nuts

Grilled Vegetables

A colorful array of garden-fresh vegetables seasoned with our house grill seasoning and lightly grilled over an open flame



Grilled Greek Chicken Kabobs



The French Table

1st Course: Preset on Dining Tables

Garden Salad

Dressed with house vinaigrette

2nd Course

Cabernet Braised Brisket

Prime black angus beef brisket braised until fork-tender

Prosciutto-Wrapped Stuffed Chicken

A delicious blend of ricotta, Parmigiana and mozzarella cheeses along with fresh spinach tucked inside a prosciutto-wrapped chicken breast, served with a light beurre blanc sauce

Yukon Gold Mashed Potatoes

Buttery Yukon Gold potatoes whipped with butter and cream

Roasted Broccolini

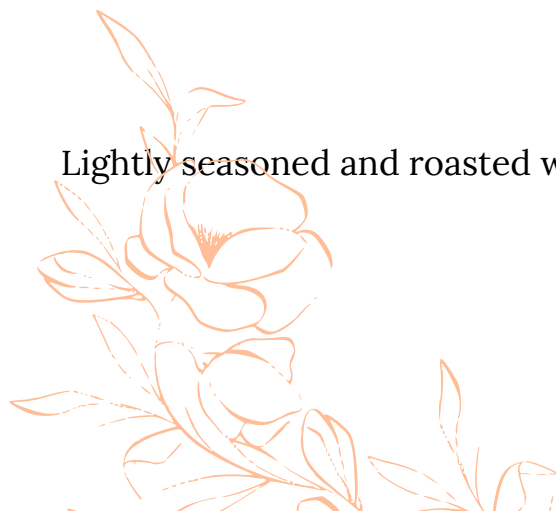
Lightly seasoned and roasted with extra virgin olive oil



Garden Salad



Cabernet Braised Brisket



Taste of the Islands

1st Course: Preset on Dining Tables

Spring Mix Salad

With goat cheese, arugula, roasted beets, and house dressing

2nd Course

Grilled Pork Chop

Prime pork loin chop draped with balsamic reduction

Caribbean Citrus Chicken

Draped with mango salsa

Roasted Fingerling Potatoes

Baby reds, yellow and purple fingerling potatoes drizzled with EVOO and lightly seasoned then roasted to perfection

Parmesan Roasted Asparagus

Fresh asparagus spears lightly seasoned and drizzled with freshly grated Parmesan cheese before being quickly roasted to perfection



Caribbean Citrus Chicken



Caribbean Citrus Chicken

Mediterranean Feast

1st Course: Preset on Dining Tables

Dip Trio: Hummus, Labneh, Muhammara

Pita Bread

2nd Course

Mediterranean Brisket

Marinated in savory seasonings and slow-braised until fork tender, finished with pomegranate molasses, crushed pistachio, and sumac onions

Mediterranean Chicken

Chicken breast brushed with zhoug (Mediterranean chimichurri sauce)

Basmati Rice

Topped with dried fruit and toasted nuts

Mediterranean Roasted Vegetables

A rainbow of vegetables including zucchini, yellow squash, carrots, bell peppers, and green beans seasoned with oregano, thyme, olive oil, and a squeeze of lemon



Mediterranean Brisket



Mediterranean Chicken

Flavors of India

11st Course: Preset on Dining Tables

Spinach Salad

Naan Bread

2nd Course

Beef Curry

Tender pieces of beef simmered in a savory curry sauce spiced with mangos and cinnamon sticks

Chicken Tikka Masala

An Indian favorite of roasted pieces of chicken enveloped in a creamy spiced tomato sauce

Curried Basmati Rice

Aromatic Indian rice lightly seasoned with fresh onions and chicken stock and a dash of curry powder

Mushroom Matar

Button mushrooms and green peas cooked in a flavorful tomato-based gravy



Chicken Tikka Masala



Mushroom Matar



Caprese Salad



Pasta Ragu



Grilled Chicken Alfredo

Bella Italia

1st Course: Preset on Dining Tables

Caprese Salad: Served in the Spring and Summer

Heirloom tomatoes, fresh mozzarella, aged balsamic, and fresh basil served with grilled crostini

Arugula Salad: Served in the Fall and Winter

With roasted butternut squash and asparagus tips

2nd Course

Pasta Ragu

Cabernet braised shredded beef and Italian sausage in a San Marzano marinara spooned over a bed of pasta

Grilled Chicken Alfredo

Grilled chicken tossed in a parmesan cream sauce

Roasted Broccoli

Lightly seasoned and roasted with extra virgin olive oil

Rosemary Bread

Served with flavored olive oil for dipping

Asian Delight

1st Course: Preset on Dining Tables

Asian Mandarin Salad

With sesame dressing

2nd Course

Bulgogi Brisket

Prime black angus brisket draped with
Korean BBQ sauce

Kung Pao Chicken

A spicy Oriental favorite, we quickly stir-fry
chunks of chicken breast with peanuts and
green onions and top it with our special
Kung Pao Sauce

Fried Rice

Long grained rice, peas, carrots and onions
mixed with scrambled eggs

Asian Green Beans

Fresh green beans with sweet and savory
Asian flavors



Kung Pao Chicken

Savory Smokehouse BBQ

1st Course: Preset on Dining Tables

Bacon Ranch Potato Salad

A delicious potato salad made with buttery Yukon Gold potatoes, ranch dressing, and crispy bacon crumble



Bacon Ranch Potato Salad

Jalapeno Cornbread Muffin

Fresh-baked cornbread muffins made with sharp cheddar cheese and chopped jalapenos



Bacon-Wrapped BBQ Chicken

2nd Course

BBQ Beef Brisket

Slow-smoked with applewood until fork tender, served with hot and sweet bbq sauce on the side

Bacon-Wrapped BBQ Chicken

Seasoned with a special blend of seasoning, wrapped in applewood smoked bacon, and smoked to perfection

BBQ Baked Beans

Delicious white beans seasoned with brown sugar and bacon



BBQ Baked Beans

Mac & Cheese

A homestyle favorite made with a rich, creamy cheese sauce

