

Starters

12 pieces/servings

Vegetable Spring Roll	19.00
<i>Sesame oil and ginger tossed shredded vegetables wrapped in light and crispy spring roll wrapper served with sweet and sour or orange dipping sauce</i>	
Hummus and Pita Chips	18.00
<i>Ground chickpeas with Tahini and baked garlic pita chips</i>	
Vegetable Samosa	28.00
<i>Potatoes and peas sautéed in Indian spices served in a light pastry with mint and tamarind chutney</i>	
Cilantro Lime Shrimp	25.00
<i>Gulf shrimp marinated in fresh lime, cilantro and olive oil (served cold)</i>	

Salads

10 guest minimum

Price per guest

Cucumber	10.00
<i>Cucumber quarters tossed with toasted sesame seeds, onions, sesame oil, and wine vinegar</i>	
Asian Noodle	12.00
<i>Soba noodles tossed with soy sauce, sesame oil, carrots, green onions, and dill radish</i>	
Beef Chimichurri*	15.00
<i>Field greens with thinly sliced sirloin steak, carrots, mushrooms, and jicama, with a Chimichurri dressing</i>	
Five Regions	12.00
<i>Bed of hummus topped with romaine leaves, chopped tomatoes, carrots, dried cranberries and castellano cheese. Served with Moroccan salad dressing and pita bread</i>	

-Each salad served with fresh rolls

-Add chicken to any salad for 2.75 or shrimp for 4.25

*Spicy

Sandwiches

15 guest minimum

Price per guest

Reuben	9.50
<i>Corned beef, sauerkraut, swiss cheese, and Reuben sauce served on dark rye bread</i>	
Panini	10.75
<i>Your choice of smoked turkey, salami, pepperoni, three cheeses, or vegetables with roasted red peppers on ciabatta bread</i>	
Buffalo Chicken Wrap*	9.50
<i>Spicy chicken wrapped in a flour tortilla with lettuce, tomato, and swiss cheese</i>	
Torta	9.00
<i>Your choice of chicken, chorizo (Mexican sausage), or steak on a telera roll with lettuce tomato, and avocado</i>	

-Each sandwich served with your choice of garlic chips, sweet potato fries, side garden salad or side pasta salad

Large Plates

10 guest minimum

Price per guest

Jerk Chicken Alfredo*	12.00
<i>Sliced chicken breasts marinated and pan fried with jerk seasonings on top of a bed of fettuccine and creamy alfredo sauce with parmesan toasts</i>	
Miso Glazed Salmon	16.00
<i>Fresh salmon marinated and pan fried in miso sauce served with Asian coleslaw and field greens with pomegranate dressing</i>	
Cajun Catfish Nuggets	14.00
<i>Fresh catfish pieces hand breaded and lightly fried with a chipotle tarter sauce served with hushpuppies and coleslaw</i>	
Orange Glazed Lamb	17.00
<i>Broiled lamb chop with sweet orange glaze served with curried couscous</i>	
Asiago Crusted Pork Medallion	15.00
<i>Thinly sliced and pan seared pork tenderloin served with garlic mashed potatoes</i>	

*Spicy