

Lunch & Dinner

Chicken and Turkey:

*Tusan chicken w/ rosemary
chicken marsalla lemon pesto artichocke
grilled chicken w/ cab-franc sage sauce
chicken piccata stuffed romesco chicken
grilled chicken shawarma adobo
chicken thigh w/ fresh asparagus salsa
chicken medallions w/ sauteed pepper,
onion, garlic in a white wine cream sauce*

Lamb:

*lamb stew lamb roasted w/ herbs
and goat cheese w/ minty chutney*

pork:

*raspberry glazed pork loin pecan
crusted pork chop w/ whole grain
mustard sauce pulled pork w/
bun, sliced pepper and onion*

seafood:

*baked salmon roasted red pepper
sauce chardonnay sauce lemon
caper butter and terragon tarter
sea bass seared with roasted pine
nuts and lime juice*

pasta:

*portabella mushroom marsala
lasagna loaded lasagna
bolognese and ziti pasta
carbonara with leeks and lomons
dlish mac and 7 cheese*

beef:

*crusted beef tenderloin w/ creamy
horseradish sauce split prime rib
w/ cabernet mustard aioli thin
carved london broil w/ dlish
sunflower seed pesto sauce*

Themed Buffet

*Taco Bar: flour tortillas, shredded pork adovada, barbacoa beef, adobo chicken,
sour cream, salsa, lime wedge, cilantro, diced onion, shredded cheese, fresh
tomato, olive, jalapeno served with sides of refried beans, and spanish rice*

*all italian: italian pasta bar with zesty marinara, garlic alfredo, and meatballs.
served with sides of garlic bread, and breadsticks and italian, and ceaser salad*

*baked potato bar: baket potato, sour cream, butter, chopped onion, bacon,
fresh broccoli, potato toppers, cheese sauce*

*burger bar: burgers with all the fixins! lettuce, cheese, pickles, tomato, onion,
mushrooms, spreads and our Dlish seasoned chips*