

Vegetarian Selections

1. *Tofu and Spinach Lasagne*
2. *Eggplant Lasagne*
3. *Black Bean and Pepper-Jack Cheese Quesadilla*
4. *Black Bean and Pepper-Jack Cheese Enchilada*
5. *Portabello Mushroom and Sautéed Spinach Quiche*
6. *Spring Vegetable Medley Boboli_R Pizza*
7. *Pesto Pastas*
8. *Primavera*
9. *Baked Three-Cheese Penne Pasta*
10. *Traditional Alfredo*
11. *Marinated-Grilled Vegetable Pasta*
12. *Parmesan Ratatouille with Ziti Pasta*
13. *Vegetarian Chili*
14. *Portabello and Swiss Cheese Strudel*
15. *Red Beans and Rice*
16. *Black Bean and Roasted Corn Tamales*
17. *Tortilla and Cheese Casserole*
18. *Spaghetti*
19. *Three-Cheese Pita Pizza*
20. *Broccoli and Cheddar Calzone*

Chicken Entrees

1. ***Lemon Caper Chicken:*** Chicken breast topped with fresh vegetables, served with pasta and lemon caper sauce
2. ***Southwest Chicken:*** Seared chicken breast with black bean sauce and rice, garnished with salsa and sour cream
3. ***Chicken Cordon Bleu:*** Pounded chicken breast with ham, Swiss cheese and Mornay sauce
4. ***Chicken Kiev:*** Chicken breast with Garlic Chive butter, breaded and fried
5. ***Oriental Chicken Stir-fry:*** Fresh vegetables and marinated chicken served with Lo-mein noodles or rice
6. ***Basil Pesto Chicken Pasta:*** Chicken, artichoke hearts and broccoli tossed in a Basil Pesto cream sauce with pasta
7. ***Chicken and Rice Burrito:*** Grilled chicken breast and rice served with green chili on the side
8. ***Chicken and Cheese Enchilada:*** Served with red chili
9. ***Chicken Quesadilla:*** Lime marinated chicken breast, caramelized onion and Pepper-Jack cheese
10. ***Chicken and Vegetable Kabobs:*** Served with rice
11. ***Chicken Marsala:*** Grilled chicken breast served with pasta with a rich Marsala cream sauce
12. ***Barbecue Chicken with Mashed Potatoes***
13. ***Chicken Creole:*** Chicken breast smothered in a Cajun sausage and vegetable cream sauce and served with rice
14. ***Chicken Alfredo:*** Traditional or blackened
15. ***Sesame Chicken:*** Spicy, marinated chicken breast sautéed with broccoli and served with rice
16. ***Triple Mustard Chicken:*** Herb-marinated chicken breast with triple mustard cream sauce

17. ***Chicken Tenders:*** Breaded chicken breast with a side of barbecue sauce
18. ***Chicken Tortilla and Cheese Casserole***
19. ***Chicken Portabello:*** Chicken, onions and Portabello mushrooms with Balsamic vinegar and tomatoes, served with pasta
20. ***Chicken and Cheese Strudel:*** Grilled chicken, vegetables, and Swiss cheese wrapped in puff pastry
21. ***Mexican Chicken Lasagne with green chili:*** Unlike traditional lasagne, this version uses white tortillas instead of pasta
22. ***Hazelnut Chicken with Pina Colada Sauce:*** Hazelnut breaded chicken breast, fried and served with pasta and a pina colada sauce
23. ***Southwestern Chicken Pot Pie with Mashed Potato Crust:*** Chile rubbed chicken, corn, black beans, and green chili topped with Cheddar mashed potatoes

Beef and Pork Selections

1. ***Oriental Beef Stir Fry:*** Served with lo mein noodles
2. ***Traditional Ground Beef and Italian Sausage Lasagne***
3. ***Barbecue Spare Ribs:*** Slow-baked in a barbecue sauce
4. ***Tenderloin of Beef Kabobs with Bell Pepper:*** Served with rice
5. ***Stroganoff:*** Tenderloins simmered in a rich demi-glace and served with fettucini
6. ***Teriyaki-Marinated Flank Steak:*** Served with mashed potatoes
7. ***Slow Cooked Prime Rib:*** Perfect for dinner parties!
8. ***Pot Roast:*** With root vegetables and potatoes, simmered in your crockpot
9. ***Chicken Fried Steak with Country Gravy:*** Served with mashed potatoes
10. ***Zesty Steak Burrito:*** Fajita-style or original. Served with green chili
11. ***Italian Vegetable Stuffed Flank Steak***
12. ***Shepherd's Pie:*** Ground beef, vegetables and mashed potatoes
13. ***Spaghetti and Meatballs***
14. ***Lime-Cilantro Marinated Steak Fajitas:*** Served with rice
15. ***Steak Quesadilla:*** Caramelized onions, Jalapenos and Pepper-Jack cheese
16. ***Tenderloin Tips in a Rich, Burgundy Wine Demi-glace***
17. ***Pork Tenderloin with Apples and Chipotle Honey Glaze***
18. ***Carnitas Fajita Style:*** Thinly sliced pork tenderloin with sautéed bell peppers and onions. Served with tortillas
19. ***Barbecue Pork Chops:*** With choice of potatoes
20. ***Ribeye:*** Marinated and grilled to temperature

21. *New York:* Marinated and grilled to temperature
22. *Top Sirloin:* Marinated and grilled to temperature
23. *Filet:* Marinated and grilled to temperature
24. *Sloppy Joes*
25. *Cheddar Cheese Jalapeno Meatloaf with Garlic Whipped Potatoes*

Seafood

1. *Crab Cakes with Chipotle Honey Glaze or Thai Curry Sauce*
2. *Shrimp Scampi*: Traditional or with a spicy flare
3. *Grilled Salmon with Horseradish and Pasta*
4. *Seared Salmon with Lemon Soy Glaze*
5. *Salmon with Peach Salsa and Pasta*
6. *Sautéed Clams with White Sauce*: Served with linguini and vegetables
7. *Steamed Mussels with Garlic and Butter*
8. *Seafood Lasagne with White Sauce*
9. *Grilled Tuna with Pineapple Mango Salsa*
10. *Seared Scallop Salad with Citrus Vinaigrette*
11. *Seared Scallops with Sweet Chili and Lo mein*
12. *Lump Crab Stuffed Shrimp with Lemon Butter Sauce*
13. *Cold Shrimp Lo mein Noodle Salad with Oriental Vinaigrette*
14. *Grilled Mahi-Mahi with Pineapple Relish and Pasta*
15. *Seared swordfish with Roasted Red Pepper Vinaigrette*
16. *Seafood Cioppino Pasta*: Shrimp, fish, and garden vegetables simmered in a light flavorful tomato broth
17. *Trout with Pecans*
18. *Jalapeno Catfish (A Jarre Creek Ranch recipe)*
19. *Sesame Scallop Salad with Lemon Tarragon Vinaigrette*
20. *Tequila Lime Shrimp with Pasta*
21. *Seafood Boboli_R pizza*
22. *Grilled Swordfish with Black Bean-Corn Salsa and a Poblano Vinaigrette*

23. *Blackened Tuna with Lemon Ginger*
24. *Shrimp-n-Scallop Skewer*
25. *Seafood Turnover with Lobster Guajillo Cream*
26. *Mahi-Mahi Strudel with Caramelized Onions and Sundried Cherry Vinaigrette*
27. *Coconut Breaded Shrimp with Pina Colada Sauce*

Appetizers

1. *Bruschetta*: Roma tomatoes marinated with onions, balsamic vinegar, basil, and

olive oil

2. ***Crab Cakes:*** Traditional with lemon aioli or Southwestern style with Chipotle Aioli
3. ***Baked Stuffed Mushrooms with Shrimp or Crab Cream Cheese***
4. ***South of the Border Chile Relleno:*** Anaheim chile roasted and stuffed with Pepper-Jack cheese
5. ***Duck Liver Mousse:*** Seared duck, apples, brandy, and fresh thyme served chilled with fresh fruit and crackers
6. ***Smoked Salmon or Smoked Trout Rillette***
7. ***Almond Breaded Brie:*** Brie cheese, brown sugar and almonds baked golden brown
8. ***Spinach Artichoke Cheese dip***
9. ***Traditional Smoked Salmon and Capers***
10. ***Ceviche:*** Fresh snapper or Halibut marinated in onions, limes, and cilantro
11. ***Todd's Famous Tamales:*** Fresh masa with zesty spices - 100% vegetarian
12. ***Lobster and Goat Cheese Puff Pastry Turnover***
13. ***Pineapple and Mango Salsa***
14. ***Shrimp Cocktail***
15. ***Fruit Platter***
16. ***Vegetable Crudite Platter***
17. ***Hummus***
18. ***Pico de Gallo or Salsa***
19. ***Guacamole***
20. ***Five Layer Bean Dip***

Soups

1. ***French Onion***

Salads

1. ***Caesar Salad***

2. *Clam Chowder*
 3. *Pepper-Jack and Chicken*
 4. *Broccoli and Cheddar*
 5. *Mushroom Cream*
 6. *Green Chili*
 7. *Beef Stew*
 8. *Potato and Cheese*
 9. *Roasted Garlic*
 10. *Thai Curry and Chicken*
 11. *Lobster Bisque*
 12. *Roasted Red Pepper*
 13. *Southwestern Black Bean*
 14. *Gumbo*
 15. *Cajun Andouille Sausage and Potato*
 16. *Lamb Stew*
 17. *Tortilla Soup*
 18. *Chicken Noodle*
2. *Chef Salad*
 3. *Spinach and Tomato*
 4. *Taco Salad*
 5. *Cucumber Tomato*
 6. *Potato Salad*
 7. *Coleslaw*
 8. *Fruit Salad*
 9. *Barbecue Chicken Salad*
 10. *Oriental Shrimp Lomein*
 11. *Cobb Salad*
 12. *Chef's Choice*