

Gourmet Sandwiches

_Sautéed Portobello

Miso umami soy, Sirachi sautéed mushroom, fresh veges, garlic hummus, dairy-free cheese slice

_Black Pepper Tuna

Sesame oil, ginger, tamari, greens, red onion, umami sauce, remoulade dressing

_Chicken Salad

Pecan, strawberry, orange, green onion, celery, poppy seed dressing on croissant

_Spicy Cabo Tacos

Chipolte deli chicken, mole, pepper jack, roasted tomato salsa, crisp red onion, guacamole & flour tortillas

_Steak & Lobster

Lemon butter lobster tail, filet mignon, sharp white cheddar, Italian parsley, aioli, crispy sourdough bread

_Sandwich Lunch Tray

Customer's choice of meat such as turkey, ham or roast beef. Choice of cheese: Swiss, cheddar, Muenster or provolone. Lettuce, 2 gourmet spreads, Greek salad, fruit salad, cheese & crackers, mixed nuts & cookies, Choice of bread: pumpernickel, foccacia sour dough, croissant, (whole wheat, turkey & provolone unless defined)

Salads

_Organic Bliss Bowl

Roasted potatoes, carrots & onions Swiss chard, greens, peppers, radishes, curry chickpea dressing

_CousCous Salad

Seasonal fruit, tomato, spring mix lettuce, black beans, lemon pepper avocado, cous cous, salsa dressing

_Caesar Salad

*Romaine, shaved reggiano, parmesan, grape tomato, croutons, Caesar dressing
_Add chicken*

_Greek

Tomato, cucumber, kalamata olive, feta cheese, green bell pepper, red onion, romaine, pepperoncinis garnish, stuffed grape leaf, pita bread , oil & vinaigrette dressing

_Cobb Salad

Chicken, romaine & spring mix hard-boiled eggs, blue cheese, grape tomato, cucumber, carrot, mixed olives, bacon, & avocado, blue cheese dressing

Desserts

_French Bakery Sampler

Crème Cake, Almond Cake, Passionatta, Chocolate Torta Lemon Bar, Macrons, Fruit Tart

_Creamy Cheesecake

Petite Appetizers

COLD

_Sweet Potato Mousse

Vegan verrine

_Avocado Toast

*Parsley, seeded tomato, red onion,
whipped feta spread, sour dough*

_Zucchini Bites

cheese, roasted tomato, herb sprig

_Blueberry Canapes

pistachio, goat's cheese crostini

_Smoked Salmon Rolls

*cream cheese, cucumber, umami
sauce, seaweed, rice cracker*

_GF Snack Pack

*Cheese slice, deli hard meat,
hummus, crudités, fresh fruit*

_Beef & Bleu

*Tenderloin wrapped blue cheese,
organic parsley, red onions,
& Balsamic drizzle*

Petite Appetizers

HOT

_Vegan Phyllo Puffs

*Spinach, onion, artichoke, garlic,
vegan mayo & cheese, panko*

_Pear Canapes

*Caramelized pear slices, maple,
rosemary, pecan, toast, brie*

_Ribeye Center Skewer

*Organic green pepper, zucchini, in
mushroom & onion sauce*

_Ravioli

*Organic mushroom Alfredo sauce,
bleu cheese, garlic, Chardonnay,
roasted walnuts*

Platters to Share

_Seasonal Fruit

*Moroccan orange garnish,
cinnamon & honey drizzle*

_Ratatouille Nicoise

*Thin sliced vegetables sculpted &
baked in tomato sauce*

_Breads & Spreads

*Three artisan breads, chef's choice
for spreads & butter*

_Cedar Plank Salmon

Moist smoked salmon, french bread

_Shrimp Skewers

*Shrimp, red pepper, ginger, mango,
pineapple chunks, skewers*

_Shrimp Cocktail

*Boiled Gulf shrimp, cocktail sauce,
lemon, Tabasco sauce*

_Chips & Queso

*Queso con carne buffalo, pico de
gallo, & blue corn chips*

_Spinach Dip

*Roasted poblanos & leeks, flour
tortilla chips*

_Artisan Cheese

*Five cheeses, pickle mix, dried fruit,
& grapes, crackers, crostini*

_Signature Antipasto

*Italian cold cuts, cheeses,
smoked mushroom, artichoke
hearts, gherkins, tomatoes,
roasted peppers, crostini, balsamic
reduction glaze, sour dough*

Cold Main Menu

_Za'atar Vegan Eggplant
Sumac, oregano, sesame seeds, olive oil, garlic, salt roasted eggplant, Kale slaw & small organic bliss bowl salad, curry chick pea dressing

_Miso Salmon
Miso soy umami marinated salmon, Roasted sesame potato, Beurre blanc broccoli & sake marinated Asian chicken salad with cabbage, carrot & cucumber

_Cajun Shrimp & Scallops
Cajun spice marinade butterfly shrimp & scallops, Remoulade dipping sauce, herbed Israeli CousCous vegetable medley

_Sous Vide Filet Mignon
Medium rare tenderloin, grilled vegetable tray, potato salad, horseradish cream sauce

_*Smoked Salmon Tray
Cucumber, red onion, tomato, lemon, herbs, cream cheese, sour cream, capers, hard-boiled egg, marmalade, flatbread

_Seafood Platter
Lobster tail stuffed with crab, pasta shrimp salad, Caesar salad with anchovies & grilled tuna

All main menu entrees served with gourmet bread. House salad with fruit, candied pecans & vinaigrette dressing if salad not listed with entrée

Consuming raw or undercooked meats, poultry, seafood, shellfish, eggs or unpasteurized milk may increase your risk of food borne illness. Our steaks and fish upon request may be rare as is the smoked salmon. FYI, consumption of raw fish or steak may increase your risk of food-borne illness.

Hot Main Menu

_Vegan Sampler
Stuffed pepper, mild Thai red curry, quinoa, spinach, lime zucchini, squash, carrot, garlic, broccoli, mushroom, roasted tomato coconut milk sauce

_Sea Bass Provencale
Baked in fish stock, capers, spices, red peppers, onion, basil tomato sauce, served with a separate olive sauce, snap peas, a pickled lemon butter, rosemary bread, fondant potato

_Smokey Duck Breast
Roasted garlic baby bella mushrooms, grape & onion mostarda, spicy chocolate liquor dipping sauce, organic grilled butternut squash, twice baked potato

_Chicken Breast
Organic free-range chicken baked in supreme sauce, served with a butter curry cream sauce on the side, green beans almondine, cauliflower mash potatoes
_Add Crawfish Etouffee

_Filet Mignon
Antipasto: Two cheeses, bread & dressed vegetables such as carrots in goat's cheese & honey
The Small Primo: Tortellini
The Secondo: filet mignon, Signature demi glaze
The Contourno: platter of vegetables
The Dolce:
Amaro bitter & sweet dessert