



Gourmet Grab and Go

“Dinner Tonight, Lunch Tomorrow or that Midnight Snack”

Gourmet Pasta Dishes

Penne' la Vodka topped with Reggiano Parmigiano

Baked Three Cheese Rigatoni
tossed with Fresh Ricotta and Broccoli Flowerets
in a Pesto Cream

Porcini Mushroom Ravioli
tossed in a Wild Mushroom Cream Sauce

Braised Short Rib Ravioli topped with Shaved Asiago
and Fresh Chives drizzled with Demi-Glaze

Tortellini a' la Carbonara with Peas topped
with Crumbled Bacon in a Parmesan Cream Sauce

White Cheddar and Gruyere Macaroni and Cheese
topped with an Herbed Panko Topping

Baked Macaroni and Cheese topped
with Spicy Buffalo Chicken Pieces



Gourmet Vegetarian Entrees

Homemade Fresh Ricotta and Baby Spinach Eggplant Rollatini
served over a Fresh Pomodoro Sauce

Marinated Grilled Vegetable Napoleons
topped with Roasted Red Peppers and Melted Smoked Mozzarella
drizzled with a Balsamic Glaze served over Stewed Lentils

Stir-Fried Asian Style Spring Vegetables
with Soy and Ginger Marinated Tofu

Wild Rice, Pignoli, Caramelized Red Onion, Fig
and Goat Cheese Stuffed Peppers
served over a Fresh Red Pepper Coulis

Marinated Grilled Cauliflower Steaks
with Fresh Lemon and Capers



Gourmet Chicken Entrées

Pan-Fried Ricotta and Baby Spinach Stuffed Breast of Chicken
served over a Fresh Pomodoro Sauce

Seared Breast of Chicken
topped with Caramelized Wild Mushrooms
in a Marsala Wine Laced Demi Glaze

Pan Seared Breast of Chicken
with Caramelized Grapes and Stewed Red Onions
drizzled with an Apple Cider Glaze

Marinated Grilled Chicken Breast
and Portobello Mushroom Napoleons
with Roasted Red Peppers and Melted Smoked Mozzarella
drizzled with a Balsamic Glaze

Francaised Breast of Chicken topped with Artichoke Hearts,
Sun-Dried Tomato, Roasted Red Peppers and Baby Spinach
in a Roasted Garlic Broth

Panko Coated Pan-Fried Breaded Chicken Breast Drizzled
with Ginger Sesame Glaze



Marinated Grilled Chicken served
with a Fresh Tropical Fruit Salsa

Monterey Style Chicken topped with Fresh Avocado,
Pepper Jack and Monterey Jack Cheeses
topped with Enchilada Sauce and Salsa



Gourmet Seafood Entrees

Asian Style Seared Filet of Salmon
served over Sautéed Julienned Summer Style Vegetables
drizzled with a Ginger Sesame Glaze

Seared Jumbo Shrimp Scampi
tossed with Lemon Butter
(served with Basmati Rice or Pasta)

Mustard and Brown Sugar Glazed Filet of Salmon
served over Sautéed Green Beans

Spicy Filet of Tilapia
served with a Tropical Fruit Salsa

Jumbo Lump Crab Cakes served
with a Roasted Red Pepper Remoulade



Gourmet Beef and Pork Entrées

Cuban Style Ropa Vieja – Somewhat Spicy Marinated,
Grilled and Braised Flank Steak
with Stewed Peppers and Onions

Blood Orange Glazed Beef Brisket
served with Roasted Garlic Whipped Potatoes

Black Angus Sliced Roasted Striploin of Beef
with Roasted Brussels Sprouts, Pancetta
and Asiago Whipped Potatoes
and our famous Reserve Cabernet Sauce

Asiago and Sausage Stuffed Oven Roasted Loin of Pork
with a Homemade Pan-Gravy
served with Roasted Red Bliss Potatoes

Marinated Boneless Center Cut Pork Chops in Garlic Sauce
with Spanish Style Rice



**Gourmet Homemade Empanadas
(Full Size and Mini)**

Spicy Chicken

Black Bean and Corn

Smoked Chorizo, Potato, Stewed Peppers,
Fig and Goat Cheese

Spicy Beef and Rice

Smoked Chorizo,
Egg and Pepper Jack Breakfast Empanada

Bacon, Sausage,
Egg and Sharp Cheddar Breakfast Empanada



Homemade Sauces

Reserve Cabernet Sauce (for Roasts and Steaks)

Our Famous Homemade Penne a' la Vodka Sauce

Fresh Pomodoro Sauce with Roma Tomatoes, Basil and Garlic

Roasted Garlic Broth

Fresh Pesto Cream

Homemade Sandwich Spreads and Aioli's

Fresh Pesto Aioli

Green Chili Salsa Aioli

Roasted Garlic Aioli

Sun-Dried Tomato Aioli

Fresh Horseradish Cream Sauce

Spicy Creole Aioli

Roasted Red Pepper Aioli

Kurt's Famous Caesar Dressing