

## Ala Carte Menu



### Starters (priced per dozen)

Chicken Souvlaki with Mint Yogurt Sauce - **\$25**

Grilled Shrimp Mousse on Sugar Cane Sticks with Garlic Lime Dipping Sauce - **\$30**

Spicy Pork Kabobs - **\$30**

Deviled Turkey Burger Sliders - **\$26**

Mini Buttermilk and Chive Biscuits - **\$17**

Crispy Fried Okra and Chilies with Pepper Vinegar - **\$20**

### Poultry (priced: entrée only/ priced: with two sides)

Chicken with Sage and Prosciutto – **\$18/23**

Chicken Breast with Tarragon Mustard – **\$20/25**

Chicken Korean Style – **\$17/22**

Grilled Chicken in a North African Marinade – **\$18/23**

Spicy Chicken St. Lucian Style – **\$18/23**

Oven Fried Chicken – **\$16/21**

### Meat (priced: entrée only/ priced: with two sides)

Peppered Beef Tenderloin – **\$25/30**

Eye of Round with Vegetables – **\$24/29**

Chilled Flank Steak – **\$23/28**

Leg of Lamb with Lemon-Bay Leaf Marinade – **\$27/32**

Moroccan Beef with Shiraz Reduction – **\$26/31**

Beef Tornadoes – **\$29/34**



Pork (priced: entrée only/ priced: with two sides)

Chipotle-Marinated Pork – **\$22/27**

Roast Pork Loin with Tarragon, Mustard and Cream – **\$19/24**

Baby Back Ribs – **\$17/22**

Pork Loin with Orange-Ginger Glaze – **\$20/25**

Fish and Shellfish (priced: entrée only/ priced: with two sides)



Maple Glazed Salmon Filet – **\$18/23**

Honey and Jalapeño Grilled Salmon – **\$19/24**

Grilled Shrimp and Sausage – **\$22/27**

Oven Roasted Sea Bass – **\$29/34**

Shrimp Pad Thai – **\$23**

Sides and Vegetables - \$5 per person

Grilled Asparagus with Parmesan

Baked Tomatoes and Zucchini

Roasted Red and White Potatoes

Roasted Corn on the Cob

Balsamic Vidalia Blossoms

Niçoise Mushrooms

Mini Buttermilk Chive Biscuits

Roasted Carrots, Parsnips, and Garlic with Thyme

Corn Salad

Bourbon Baked Beans

Cabbage Gremolata (Citrus kick)

Garlic Mashed Potatoes

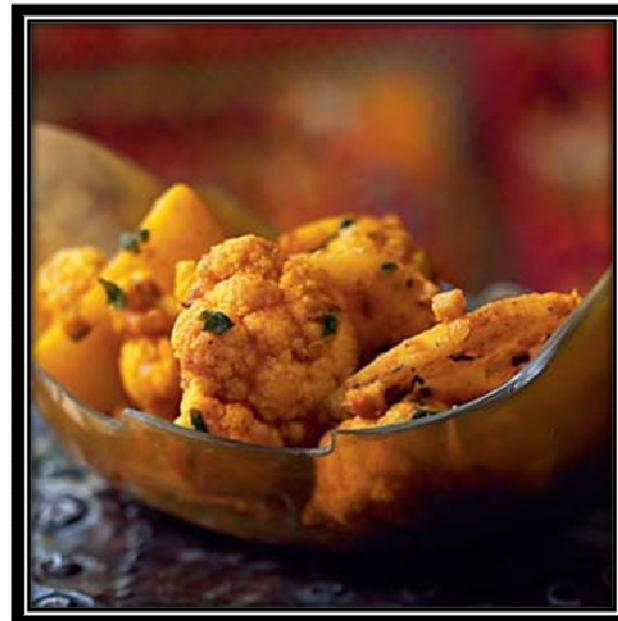
Roasted Root Vegetables (Seasonal)

Wilted Spinach

Sabzi (Stir-Fried vegetables with Northern Indian Spices)

Braised Kale with Bacon and Cider

Stewed Okra and Tomatoes





Soups – \$6 per person

- Rustic Potato Soup
- Classic French Onion
- Spicy Thai Soup with Crab
- Three Bean Chili (Seasonal)
- Gazpacho
- Cucumber Dill Soup

Salads – \$5 per person

- Caesar
- Mixed Green Salad
- Asian Spinach Salad
- Grilled Tuna Niçoise- **\$8**
- Succotash Salad
- Green Bean Salad with Cherry Tomatoes and Pearl Onions



Vegetarian / Vegan – side \$5 per person, entrée \$8 per person

- Vegetable and Chickpea Curry
- Baby Squash, Maitake, and Cauliflower with Rhubarb and Beet Broth
- Succotash Salad
- Green Bean Salad with Cherry Tomatoes and Pearl Onions
- Grilled Polenta with Shell Bean Ragout

