



# SPRING MENU

All lunch orders include Sweetened & Unsweetened Tea, Ice and Standard Disposable Goods.  
Variety of Fruit- Infused Sparking Waters and Orange & Mint Freshly Brewed Iced Tea- \$1.50  
1 Entree and 2 Accompaniments: \$12.50 per person

## enticing entrées

### Thai Curry Chicken and Vegetables

### Grilled Mediterranean Chicken

*Topped with tomatoes, herbs, kalamata olives, red onion, & feta.*

### Slow Cooked Pork Carnitas

*Served with Grilled Pineapple*

### Chicken Tikka Masala

### Salmon Piccata

*Herb Roasted Potatoes, Sautéed Fresh Vegetables, and Fresh Fruit Salad*

### Maple Rosemary Pork Tenderloin

### Mushroom Spinach Baked Ziti

## stunning sides

### Oven Roasted Spiced Carrots

### Dill and Chive Peas

### Pesto Pasta & Potatoes

### Smoky Cauliflower

### Asparagus & Mushroom in Lemon-Thyme Butter

### Spinach Rice

### Brown Rice with Garlic & Thyme

### Roasted Garlic Basil Potatoes

### Mirepoix Rice Pilaf

### Herb Roasted Sweet Potatoes

### Sesame Garlic Green Beans

### Mexican Corn

### Colcannon Potatoes

## superior salads

### Spinach Salad

*with Red Onion, Berries, Toasted Walnuts, and Feta Cheese  
with Raspberry Vinaigrette*

### Thai Quinoa Salad with Ginger Dressing

### Southwest Chickpea Salad

### Caprese Salad with Heirloom Tomatoes

### Delicious Detox Salad

*with Carrot Ginger Dressing*

### Garden Veggie House Salad with Dressings

### Asian Cucumber Salad



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## smarter sweets

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*Add a Dessert for \$2.00/person*

**Carrot Cupcakes**

*with Cream Cheese Whip*

**Fresh Fruit Salad**

*with Tossed with Citrus-Honey Dressing*

**Double Chocolate Zucchini Cake**

**Angel Food Cake**

*with Pineapple Mousse*

**Greek Yogurt Key Lime Pie**

*with Fresh Berries*

*Set Up & Delivery - \$30.00*

