

Appetizers

Breaded Jumbo Prawns
Deep fried prawns

Baba Ghannouj
Grilled eggplant and herbs served with bread

Chicken Kabob
Mouth watering marinated chicken on individual skewers

Garlic Knots
Our delicious garlic knots are a customer favorite

Cheddar Cheese Cubes
Breaded cheddar cheese nuggets dipped in our special batter

Bruschetta
Grilled garlic bread with marinated vegetables, tomatoes and capers

Caprese Skewers
Mozzarella, tomato and basil skewered for a mouthwatering bite

Hummus
Garbanzo beans, tahini and herbs served with pita or french bread

Egg Rolls
Vegetable or shrimp and pork egg rolls served with sweet and sour dipping sauce

Mini Quiches
Our mini quiches come in four tantalizing flavors: garden, florentine, country french, and Monterey Jack

Bacon Wrapped Scallop
Bacon wrapped scallop in a brown sugar glaze

Crab Cupcake
Crab cupcake with scallion aioli and microgreens

Dolmeh
Stuffed grape leaves

Special French Fries
Beer battered fries with garlic and Gorgonzola cheese

Zucchini Brie Rolls
Grilled zucchini rolled with savory brie cheese

Grilled Garlic Lime Jumbo Shrimp
Premium jumbo shrimp in a garlic and lime marinade

Fried Mushrooms
Whole button mushrooms lightly coated with a butter breading

Beer Battered Onion Rings
Thick Spanish onion slices double dipped in premium draft beer batter

Fried Zucchini
Oval cut zucchini slices covered with Italian cheeses and bread crumbs

Prosciutto e Melone
Very lean, full flavored prosciutto wrapped around wedges of cantaloupe

Jalapeno Poppers
Fresh green jalapeno shells stuffed with Wisconsin cheddar cheese and coated in a potato breading

Mini Calzone
A delightful experience of Italian cheeses delicately seasoned with herbs rolled and baked to perfection with spinach or salami

Mac & Cheese Parmesan Cup
Mac & cheese in a parmesan cup with chive

Shrimp Shooters
Shrimp shooters with a bloody Mary cocktail sauce

Calamari Fritti
Deep fried calamari with tomato sauce

Mushrooms Stuffed with Crabmeat
Giant mushrooms stuffed with crabmeat and baked

Roasted Beet and Goat Cheese Crostini
Roasted beets on crostini with herbed goat cheese

Mini Crab Cake
A blend of crab meat, breadcrumbs and delicious seasonings

Garden Vegetable Medley
A variety of seasonal, fresh vegetables with our famous house dip

Quesadilla Strips
Grilled cheese quesadillas with chicken or seasonal vegetables

Mozzarella Marinara
Lightly breaded, deep fried mozzarella cheese served with tomato sauce.

Spanakopita
A superb triangle of filo exquisitely filled with spinach and rich feta cheese

Mushroom Bruchette
A trio of gourmet mushrooms, sautéed and baked with cheese served with crusty french bread

Snow Pea with Boursin
Snow pea with Boursin and chives

Mini Brie Tart
Mini brie tart with brown sugar, toasted almonds

Steak & Asparagus Skewer
Steak & asparagus skewer with sesame soy sauce

Appetizers continued

Petite Italian Sandwiches

Assorted petite Italian deli sandwiches on mini kaiser rolls

Coconut Shrimp

Coconut shrimp served with a passionfruit dipping sauce

Beet with Goat Cheese

Beet with herbed goat cheese on crostini with honey drizzle

Endive with Chevre

Chevre with red onion, almond, balsamic reduction served on endive

Pepper Crusted Ahi Tuna Crisp

Pepper crusted ahi tuna crisp served on a wonton chip with wasabi aioli

Paella Bite

A saffron rice cake made with shrimp

Chicken Saltimbocca Skewer

Chicken saltimbocca skewer served with pesto cream dipping sauce

Mac & Cheese Squares

Deep fried gourmet mac & cheese squares with marinara dipping sauce

Blue Cheese & Walnut Shortbread

Blue cheese & walnut shortbread with mango chutney

Mini Burgers

Mini burgers topped with gorgonzola and caramelized onions

Shrimp & Corn Fritter

Shrimp & corn fritter with a red pepper goat cheese dip

Beef Short Ribs

Beef short ribs in a Berghoff Bourbon glaze served in a polenta cup

Roasted Duck on Sweet Potato Chip

Roasted duck on sweet potato chip with cranberry chutney and crispy ginger

Tuna Tartar Wonton Cones

Tuna tartar wonton cones topped with black sesame seeds

Cucumber Cup with Greek Salad

Cucumber cups filled with greek salad

Beef Satay

Classic Thai style grilled beef satay with a spicy peanut dipping sauce

Pear and Brie Quesadilla

Pear and brie quesadilla served with pineapple chutney

Artichoke & Mascarpone Empanada

Artichoke & mascarpone empanada with lemon and garlic

Smoked Salmon

Smoked salmon on rye pumpernickel with crème fraiche and chive

Grape and Goat Cheese Lollipops

Grape and goat cheese lollipops with walnuts and chives

Southwestern Lobster Club

Baby club with lobster, arugula, sliced cherry tomato, avocado puree and smoked bacon

Prosciutto Wrapped Date

Date stuffed with gorgonzola cheese and wrapped in prosciutto

Lobster and Tomato Gazpacho Shots

Lobster and tomato gazpacho served in shot glasses

Chicken Satay

Classic Thai style grilled chicken satay served with spicy peanut dipping sauce

Platters

Carved Fruit Displays

Elaborate edible figures carved by hand

Garden Vegetable Medley

A variety of seasonal, fresh vegetables with our famous house dip

Seasonal Fruit Platter

Fresh seasonal fruit beautifully arranged

Mediterranean Appetizer Platter

Hummus, baba ghanouj, falafel, lentil salad and tabbuli with pita

Fruit & Cheese Basket

Fresh seasonal fruit served with assorted cheeses

Antipasto Misto

Mixed platter with Italian meats, cheeses and marinated vegetables

Platters continued

Deli Platter

Gourmet meat, cheeses and vegetarian items. Served with a variety of breads and condiments

Vegetarian Combo Platter

A sample of five vegetarian delights: falafel, dolmeh, tabbuli, baba ghannouj and hummus served with plenty of our delicious pita bread

Lavash/Aram Sandwich Platter

Mediterranean specialties rolled in lavash bread. Includes beef, chicken and grilled vegetables

Cheese & Crackers

Imported and domestic cheeses served with roasted red peppers, gourmet olives, and assorted crackers

Salads

Pacific Salad

Chicken Salad

Sorrento's famous chicken salad

Lentil Salad

Lentil, mango, pepper and herbs

Rainbow Fruit Salad

Seasonal mixed fruit is light and delicious

California Field Salad

Field greens with feta cheese, tomato and basil

Spinach Salad

Spinach tossed with fresh cheese, sauteed onions and garlic

Tabbouleh

Cracked wheat, tomato, cucumbers and mint in lemon juice and extra virgin olive oil \$4.00

Mixed Baby Green Salad

Wild spring and baby greens tossed with citrus, pear, nuts and Gorgonzola in balsamic vinaigrette

Homemade Potato Salad

Fruit Salad

Seasonal assorted fruits \$4.00

Greek Salad

Greens topped with feta cheese and olives

Caesar Salad

Classic romaine Caesar with homemade dressing \$5.00

Caprese Salad

Fresh mozzarella, tomato and basil in vinaigrette \$4.00

Green Salad

Fresh greens with tomato, cucumber and your choice of dressing

Three Bean Salad

Made with kidney beans, garbanzo beans and green beans

Black Bean, Corn and Red Pepper Salad

A colorful side dish of black beans, sautéed corn and red peppers with a lime cilantro dressing

Vegetable Bean Salad

Pasta Primavera Salad

Chilled pasta mixed with vegetables \$3.00

Mista Salad

Organic spring mix, cucumbers and carrots \$3.00

Potato & Mushroom Salad

Potatoes and mushrooms in our special marinade

Sorrento's Special Fancy Salad

Spring mix with garnishes in our house vinaigrette

Salad Shirazi

Chopped cucumber, tomatoes and onions with olive oil and herbs

Spring Flower Salad

Our salad with edible flowers and organic spring mix is an explosion of color and taste

Cashew Shrimp

Bay shrimp, cashew, celery, roasted red bell peppers, carrots, tomatoes in our special lemon and olive oil dressing

Salads continued

Cobb Salad

Chopped greens, tomato, bacon, chicken breast, hard-boiled egg, avacado, chives and roquefort chesse in a red-wine vinaigrette \$5.00

Waldorf Salad

Green apples, whipped cream, onions, celary and walnuts \$4.00

Beet Salad

Beet, fennel & goat cheese salad

Baked Goods

Scones

Fresh Bread

Muffins

French Pastries

Danish & Criossants

Nut Breads

Gourmet Cookies

Assorted gourmet cookies.

Biscotti

Italian biscuits - perfect with coffee.

Custom Cakes

A delicious cake specially made for your event.

Fresh Baked Pies

Our delicious pies make a satisfying end to any meal.

Cheese Cake

Delicious cheese cake topped with chocolate or strawberries.

Bagels

Plain & sesame bagles available with cream cheese or with smoked salmon and cream cheese.

Tiramisu

Lady fingers soaked with brandy & espresso in a cream mascarpone sauce topped with chocolate.

Beverages

Cappuccino

Espresso

Latte

Mocha

Fresh Orange Juice & Carrot Juice

From the finest oranges. \$2.50

Bottled Juice and Water

Apple, orange, and Evian.

Soda

Coke, Diet Coke, and Sprite.

Teas

A variety of teas and herbal teas.

Gourmet Coffee

Our amazing coffee served by the pot.

Beer

Sam Adams, Molson, Hieneken, Newcastle Brown Ale, Piramid, Hefewizen, Anchor Steam, Modelo, Miller, Coors, Pacifico, Clara.

Sandwiches

Turkey Sandwich

Chicken Sandwich

Ham Sandwich

Roast Beef Sandwich

Sorrento Combo

Salami, pepperoni & ham on your choice of bread.

Vegetarian Sandwich

Sun dried tomatoes, pesto, roasted red peppers and artichoke hearts.

Lavash/Aram Sandwich Platter

Mediterranean specialties rolled in lavash bread. Includes beef, chicken and grilled vegetables

Kabobs

Kebab Kubideah

Seasoned ground beef

Kebab Chenjeh

Chunks of marinated prime beef

Gyro

Sliced, roasted lamb on pita bread

Vegetarian Kebab

Grilled tomatoes, onions and green peppers

Chicken Breast

Boneless, skinless marinated chicken breast

Falafel

Vegetable patties with lettuce and tomatoes

Grilled Tofu Kabob

Grilled tofu with grilled tomatoes, onions and green peppers

Chicken Shish Kebab

Chicken breast with grilled tomatoes, onions and green peppers

Curry Chicken

chicken breast with grilled tomatoes, onions and green peppers

Beef Shish Kebab

Chunks of prime beef with grilled tomatoes, onions and green peppers

Salmon Kebab

Marinated salmon filet with grilled tomatoes, onions and green peppers

Pasta

Pasta: Cappellini

Pasta: Spaghetti

Pasta: Penne

Round tubes.

Pasta: Linguini

Flat noodles.

Pasta: Fettuccine

Wide noodles.

Sauce: Marinara

Tomato and garlic.

Pasta: Tortellini

Cheese filled pasta.

Pasta: Gnocchi

Potato pasta dumplings.

Sauce: Bolognese

Traditional meat sauce.

Sauce: Alfredo

Classic rich cream sauce.

Pasta: Ravioli

Cheese filled pasta pockets.

Sauce: Pesto

Olive oil, garlic and basil.

Sauce: Alle Vongole Bianche or Rosse

Baby clams in a white or red sauce.

Sauce: Pizzoccheri

Sauteed vegetables in an herb wine sauce.

Sauce: Aglio e Olio

Garlic, olive oil and crushed red peppers.

Pasta continued

Sauce: Seafood Delight

Sauteed shrimp in marinara sauce with sun-dried tomatoes.

Sauce: Sun-Dried Tomato Cream

Delicate blend of sun-dried tomatoes with a touch of cream.

Sauce: Pizza Pollo All'Avocado

Tomato sauce, spinach, pesto, onions, sliced Spanish olives and feta cheese.

Sauce: Alla Carbonara

With egg yolk, parmesan, pecorino and sweet, hot pancetta.

Un Sogno di Pasta

We'll make your pasta dream come true using any pasta with any sauce.

Lasanga Bolognese

Delicious layered pasta, cheese and bolognese sauce

Vegetarian Lasagna

Delicious layers of cheese and vegetables in our marinara sauce

Pizza

Pizza Pescatore

Tomato sauce, scallops, shrimp and calamari

Cheese Pizza

Delicious bubbly cheese and our tangy tomato sauce

Pizza Pollo All'Avocado

Tomato sauce, chicken, avocado, garlic, onion and mozzarella cheese

Pizza Vegiteriana con Pesto

Pesto sauce, mushrooms, black olives, bell peppers, zucchini, fresh tomatoes, and mozzarella cheese

Sicilian Pizza

Thick, square pie with tomato and mozzarella

Chicken Tikka Masala Pizza

Chicken tikka masala, peppers and mozzarella cheese

Pizza Greco

Tomato sauce, feta cheese, olives, onions, salami and mozzarella cheese

Contadina Pizza

Tomato sauce, zucchini, pepperoni, bell pepper, mushrooms, black olives, fresh tomatoes, sausage, salami and mozzarella cheese

Calzone

Folded pizza with mozzarella and ricotta cheese

Pepperoni Pizza

Pepperoni and tangy tomato sauce with mozzarella cheese

Pizza Verdi

Tomato sauce, spinach, pesto, onions, sliced Spanish olives and feta cheese

Available Toppings

Mozzarella, provolone, ricotta, gorgonzola, feta, smoked gouda, salami, prosciutto, pancetta, American bacon, pepperoni, Canadian bacon, ground beef, chicken breast, anchovy, clams, prawns, calamari, scallops, mushrooms, eggplant, zucchini, jalapenos, artichoke hearts, spinach, avocado, onion, tomatoes, pears, pineapple, garlic pesto, sun-dried tomatoes, green or red bell peppers.

Sides

Buttered Corn

Broccoli in Cheese Sauce

Basmati Rice

Barbecued Tomatoes

Barbecued Onions

Asparagus

Scalloped Potatoes

Garlic Mashed Potatoes

Corn On The Cob

Sides continued

Roasted Root Vegetables

BBQ Baked Beans

Yogurt and Cucumber
Plain yogurt mixed with chopped cucumber and herbs

Wild Rice Medley

Grilled Vegetables
Perfectly seasoned for our delicious kabobs

Greek-Style New Potatoes
Feta cheese, kalamata olives, and fresh mint; light and tasty.

Quinoa pilaf

Rosemary Potatoes
Potatoes roasted to perfection with rosemary

Seasonal Vegetables
Delicious seasonal vegetables steamed, sautéed or grilled to perfection

Entrees

Rack of Lamb

Honey Glazed Ham

Lemon Herb Chicken Breast

Chicken Cordon Bleu

Whole Baked Fish

Lemon Herb Chicken

Veal Piccata

Veal in lemon, butter and wine with capers.

Chicken Piccata

Chicken in lemon, butter and wine with capers.

Mesquite Chicken

Choice chicken breast grilled with mesquite flavor.

Lasanga Bolognese

Delicious layered pasta, cheese and bolognese sauce

Carved Steamship Round of Beef

Barbecued Pork Ribs

Carved Prime Rib of Beef

Sliced Roast Beef Au Jus

Chicken Veracruzana

Coq Au Vin

Chicken Gorgonzola

Breast of chicken in a creamy tomato sauce.

Scampi al Brandy

Juicy scampi sauteed in brandy - zesty & drunk.

Veal Marsala

Veal sauteed in marsala wine, butter and mushrooms.

Grilled Beef Tri-Tip

Tender beef tri-tip grilled with sautéed mushrooms

Baked or Fried Chicken

Top Sirloin of Beef

Beef Burgundy

Chicken Breast with Chablis

Chicken Jerusalem

Steamed Mussels in Vermouth

Lamb Curry

Savory curried lamb served over rice

New York Steak

A tender 10-12 ounce steak grilled to perfection.

Chicken Tikka Masala

Savory chicken tikka masala served over rice

Chicken Marsala

Chicken sautéed in marsala wine, butter and mushrooms.

Entrees continued

Grilled Salmon

Fresh salmon grilled with cracked pepper served with lemon and capers

Veal Parmesan

Breaded veal with mozzarella, fresh tomato sauce and sprinkled with parmesan cheese.

Marinated Chicken Breast

Chicken marinated in our exotic saffron and lemon sauce. Served with basmati rice or pasta.

Mexican Fajitas

Grilled beef, sautéed onions and peppers served with tortillas, guacamole, salsa and tortilla chips.

Poached Salmon

Poached Salmon with Lemon and Fennel

Vegetarian Lasagna

Delicious layers of cheese and vegetables in our marinara sauce

Stuffed Eggplant

Grilled eggplant stuffed with cheese and baked in our tomato sauce with herbs

Chicken Oscar

Breaded chicken breast with portobello mushrooms, marsala wine, shrimp and gorgonzola cheese.

Fruitti de Mare

Calamari, shrimp and scallops of the day in a spicy marinara sauce. Served with your choice of pasta, bread and butter.

Beef Tenderloin

Pan-Fried Beef Tenderloin with Sherry Mushroom Sauce

Veal Oscar

Breaded veal with portobello mushrooms, marsala wine, shrimp and gorgonzola cheese.

Eggplant Parmesan

Breaded eggplant with mozzarella, fresh tomato sauce and sprinkled with parmesan cheese.

Chicken Parmesan

Breaded chicken breast with mozzarella, fresh tomato sauce and sprinkled with parmesan cheese.

Jamaican Jerk Pork

Jamaican Jerk Pork with Black Beans

Desserts

New York Cheesecake

Carrot Cake

Chocolate Tart

Chocolate Cake with Icing

Black & White Torte

Chocolate Mousse

Baklava

Gourmet Cookies

Assorted gourmet cookies.

Biscotti

Italian biscuits - perfect with coffee.

Brownies

Our rich, delicious, chocolate brownies.

Custom Cakes

A delicious cake specially made for your event.

Wedding Cakes

Beautiful, mouth watering cakes to fit your theme.

Cheese Cake

Delicious cheese cake topped with chocolate or strawberries.

Tiramisu

Lady fingers soaked with brandy & espresso in a cream mascarpone sauce topped with chocolate.

Box Lunch

Deli Platter

Our fabulous deli platter that features an assortment of the gourmet meats, cheeses and vegetarian items, assorted breads and everything else you need to build your own sandwich.

Individual Box Lunches

Our Box Lunches are a ready-to-go meal designed to complement your business meeting or corporate event. Each box can be individually customized and labeled with your associates' names. Includes choice of gourmet sandwich. Add side salad and chips for \$1.50 more. Add side salad, chips, drinks and a cookie for \$3.00 more. Add bottled water or soda for \$1.50 more. Add fruit salad for \$1.50 more. Sandwich options: Rare Roast Beef, Black Forest Ham & Swiss Cheese, Roast Turkey, Chicken Salad, Tuna Salad, Grilled Eggplant & Tomato, Marinated Tofu, Portabella Mushroom & Pesto, Mozzarella, Tomato & Basil, Cuban Sandwich, Jamaican Jerk Chicken, Ruben sandwich, Malibu chicken, Monte Crisco. Choose from the following breads: whole wheat, country white, baguette, ciabatta, light rye, sourdough, French, dutch crunch, pita, and lavash. We strive to minimize our footprint. Our Box Lunches are served with biodegradable and recyclable materials wherever possible. Includes utensils & napkin, mustard, mayo, salt & pepper on the side. \$8.95

Simply Sandwiches

Assorted Sandwiches: ham, turkey, Italian combo, vegetarian. Served with Spring Mix Salad and Fruit Salad \$12.95

Assorted Lavash (Aram) Sandwiches

Assorted Lavash (Aram) Sandwiches Grilled Beef/Chicken/Vegetable. Served with Hummus, Tabbuli, Falafel, Baba Ghannouj and Pita Bread \$12.95

Breakfasts

Continental Morning #1

Coffee and tea served with assorted pastries.

Continental Morning #2

Freshly squeezed orange juice served with assorted pastries.

American Morning

Scrambled eggs, potatoes and ham served with bread and butter, coffee, tea, or freshly squeezed orange juice.

French Morning

Fresh baked French pastries, cheeses, served with a basket of fresh fruit and coffee creates an elegant buffet.

The Superb Scramble

With ham, bell peppers and onions, topped with shredded cheddar cheese. Served with roasted potatoes or bread and butter, orange juice, and coffee service.

British Morning

A basket of freshly baked scones, breads, or muffins lovingly selected is served with fresh fruit salads and a fine selection of tea or coffee. A perfect start for a perfect day.

Breakfasts continued

Gourmet Omelette Croissant

Made with bacon, sautéed mushrooms, spinach and Swiss cheese folded in a butter croissant. Served with potatoes, seasonal fresh fruit display, orange juice, and coffee service.

Coffee Parties

Bottled Juices

A variety of bottled juices.

Muffins, Danishes & Croissants

An assortment of freshly baked goods.

Fresh Squeezed Orange Juice

Our delicious orange juice by the pitcher.

Coffee by the Pot

Our excellent coffee, regular or decaffeinated.

Scones & Assorted Fresh Pastries

More of our bakery items with continental flair.

Assorted Cookies & Brownies

A delicious assortment of our cookies and homemade brownies.

Holiday Favorites

Fresh Fruit Presentation

An elaborate display of fresh fruit.

Caesar Salad

Classic romaine Caesar with homemade dressing.

California Field Salad

Field greens with feta cheese, tomato and basil.

Angel Hair Pasta with Prawns

Angel hair pasta in a delicate sauce with prawns.

Sorrento's Special Fancy Salad

Spring mix with garnishes in our house vinaigrette.

Smoked Salmon

A beautiful whole salmon presented on our special bread.

Garden Vegetable Medley

A variety of garden fresh vegetables with our famous house dip.

Green Salad

Fresh greens with tomato, cucumber and your choice of dressing.

Beef Medallions

Beef medallions Rossini served with steamed rice and steamed vegetables.

Fresh Salmon

Fresh salmon prepared with cracked pepper served with our lemon and basmati rice or pasta.

Marinated Chicken Breast

Chicken marinated in our exotic saffron and lemon sauce. Served with basmati rice or pasta.

Cheese & Crackers

Imported and domestic cheeses served with roasted red peppers, gourmet olives and assorted crackers.

Mexican Fajitas

Grilled beef and sautéed onions and peppers served with tortillas, guacamole, salsa and tortilla chips.

Frutti de Mare

Calamari, shrimp and scallops of the day in a spicy marinara sauce served with your choice of pasta bread and butter.

Traditional Turkey Dinner & More

Delicious smoked and regular turkey served with traditional stuffing, fluffy mashed potatoes, steamed vegetables, mista salad, juices, soft drinks and dinner rolls. For dessert: traditional pumpkin pie and our decadent tiramisu.

Holiday Favorites continued

Hot Pasta Bar

Combine any of the following pasta
Penne Spaghetti - plain or whole
wheat Linguine Tortellini Tricolore Ravioli
- cheese or spinach Fusilli Gnocchi With
any of the following sauces
Bolognese Marinara Creamy
Pesto Alfredo Primavera All'Aglio e Olio
(garlic and olive oil) Sundried Tomato
Cream Add Grilled Chicken Breast or
Prawns for \$4.00 more Add Gourmet
Meatballs \$2.00 \$9.95

Hot Lunch

Chicken Gorgonzola

Breast of chicken in a creamy tomato
sauce.

Frutti de Mare

Calamari, shrimp and scallops of the
day in a spicy marinara sauce served
with your choice of pasta, bread and
butter.

Italian Package 3

Chicken marsala Penne alfredo
Roasted root vegetables Cesar salad
\$19.00

Italian Package 7

Seafood risotto With pasta and choice
of sauce Wine glazed carrots Caesar
salad \$30.00

Italian Package 6

Seared scallops in alfredo sauce
Served over your choice of pasta
Vegetable side of your choice Salad of
your choice \$45.00

Lasagna Lunch

Our hearty meat or vegetable lasagna
served with a green salad and garlic
bread.

Pasta Please

Pasta choice of capellini, spaghetti,
fettuccine, penne, or linguine. Sauce
choice of alfredo, pesto, marinara,
bolognese, pizzocheri, sun-dried
tomato cream, alle vangole or la
carbonara. Served with French bread
and green salad.

Italian Package 1

Chicken caccetore Penne marinara
Steamed vegetables Mista or ceaser
salad \$15.00

Italian Package 5

Clams in white sauce Served over
noodles Sautéed vegetables
Homemade garlic bread \$25.00

Indian Banquet

Chicken Tikka Masala Chenna Masala
Basmati Rice Grilled Vegetables Dal
Salad Pita Bread \$15.95

Chicken Delight

Mesquite chicken breast served with
pasta of your choice, garlic bread and
choice of salads. Soft drinks included.

Italian Package 8

Lasagna meat or vegetarian Vegetable
side of your choice Salad of your
choice \$17.00

Italian Package 2

Chicken veracruzena Linguine
Bolognese Steamed vegetables Choice
of salad \$15.00

Italian Package 4

Chicken veracruzena Ravioli with
tomato cream sauce Sautéed
vegetables Mista salad \$17.00

Hot Pasta Bar

Combine any of the following pasta
Penne Spaghetti - plain or whole
wheat Linguine Tortellini Tricolore Ravioli
- cheese or spinach Fusilli Gnocchi With
any of the following sauces
Bolognese Marinara Creamy
Pesto Alfredo Primavera All'Aglio e Olio
(garlic and olive oil) Sundried Tomato
Cream Add Grilled Chicken Breast or
Prawns for \$4.00 more Add Gourmet
Meatballs \$2.00 \$9.95

Hot Lunch continued

Hot Lunch Boxes

Includes main dish, steamed vegetables, garlic knots and pasta Choose Main Dish Grilled Flank Steak - with black pepper sauce Chicken Marsala - with mushroom and Marsala wine sauce Chicken Piccata - with lemon & caper sauce Chicken Cacciatore - braised with onion, green pepper & tomato Frutti di Mare - a seafood assortment in a spicy marinara sauce Choose Pasta Spaghetti Bolognese Penne Marinara Penne Pesto Linguine Primavera Linguine Alfredo Add Spring Mix Salad for \$3.00 more Add cookie and a drink for \$3.00 more \$15.00

La Fiesta Mexicana

Make Your Own Tacos or Burritos Grilled Chicken/Beef/Tofu BBQ Pork/Chicken/Seasonal Vegetable Tamales Fresh Shrimp Ceviche Homemade Guacamole & Salsa Crispy fresh tortilla chips Includes Gourmet Topping Station complete with: Assorted Tortillas, Jalapeño, Sour Cream, Shredded Cheese, Shredded Lettuce, Diced Tomatoes \$15.95

American Feast

Roast Pork Loin Fried Chicken Drumsticks Macaroni & Cheese Old-Fashioned Potato Salad Soul Food Greens with dressing Garden Salad with 2 dressings - ranch and balsamic Rolls & Butter \$19.95

La Cucina Italiana

Chicken Marsala with Mushroom & Wine Sauce Penne Marinara Steamed Vegetables Garlic Knots Caesar Salad Mista Salad \$15.95

BBQ Bonanza

BBQ pork ribs with homemade BBQ sauce Honey Mustard Grilled Chicken Thighs Angus Burgers Jumbo Hot Dogs Rosemary Roast Potatoes Grilled Seasonal Vegetables Potato salad Pasta salad Caesar Salad Insalata Mista Garlic Bread This menu comes with a complete topping station that includes shredded lettuce, sliced onion, mushrooms, bacon, pickles, relish, mayo, mustard, ketchup, assorted buns & rolls. \$24.95

Mediterranean Lunch

Kebob Kubideah

Seasoned ground beef

Kebob Chenjeh

Chunks of marinated prime beef

Gyro

Sliced, roasted lamb on pita bread

Vegetarian Kebob

Grilled tomatoes, onions and green peppers

Chicken Breast

Boneless, skinless marinated chicken breast

Falafel

Vegetable patties with lettuce and tomatoes

Grilled Tofu Kabob

Grilled tofu with grilled tomatoes, onions and green peppers

Chicken Shish Kebob

Chicken breast with grilled tomatoes, onions and green peppers

Curry Chicken

chicken breast with grilled tomatoes, onions and green peppers

Beef Shish Kebob

Chunks of prime beef with grilled tomatoes, onions and green peppers

Salmon Kebob

Marinated salmon filet with grilled tomatoes, onions and green peppers

Kebob Feast

Chicken & Beef & Tofu Kebabs Saffron Rice Grilled Vegetables Hummus Tabbuli Falafel Baba Ghannouj Yogurt & Cucumber Pita Bread \$15.95

Mediterranean Lunch continued

Kebob Heaven

Chicken & Beef (& Tofu) Kebabs Lamb
Kebobs Salmon Kebobs Shirazi (lentil)
Salad Dolmeh Saffron Rice Grilled
Vegetables Hummus Tabbuli Falafel
Baba Ghannouj Yogurt & Cucumber
Pita Bread Baklava \$19.95

Pizza Parties

Pizza Option #1

Plenty of our famous pizza served with soft drinks, garlic bread and a green salad with your choice of dressing.

Sam's BBQ

Barbecued Tomatoes

Barbecued Onions

BBQ Beef & Pork Ribs

Beans, green salad, bread and butter.

Barbecued Chicken Drums

Pork and beans, pasta salad, bread and butter.

Grilled Pork Chops

Hand-cut center cut chops, marinated and grilled.

Grilled Vegetables

Perfectly seasoned for our delicious kabobs

Drinks

Beer and wine, sodas, waters and juices, coffee and tea bar available.

BBQ Chicken & Ribs

Beans and veggie kabobs, potato salad and green salad, bread and butter.

New York Steak, Chicken Kabobs, Veggie Kabobs

Fresh seasonal vegetables, pasta salad and Caesar salad, bread and butter.

Barbecued Tri-Tip Steaks, Italian Herb Chicken Breast

Fresh seasonal vegetables, pasta salad and Caesar salad, bread and butter.

Kabob Heaven

Ground beef kabobs, steak beef kabobs, chicken breast kabobs, veggie kabobs, basmati rice, saffron rice pudding.

Grilled Pork Chops

Hand-cut center cut chops, marinated and grilled. With grilled vegetables, rosemary potatoes, green salad, bread and butter, chips and salsa, watermelon wedges.

BBQ Bonanza

BBQ pork ribs with homemade BBQ sauce Honey Mustard Grilled Chicken Thighs Angus Burgers Jumbo Hot Dogs Rosemary Roast Potatoes Grilled Seasonal Vegetables Potato salad Pasta salad Caesar Salad Insalata Mista Garlic Bread This menu comes with a complete topping station that includes shredded lettuce, sliced onion, mushrooms, bacon, pickles, relish, mayo, mustard, ketchup, assorted buns & rolls. \$24.95