

ENTREE - SALAD - VEGETABLE - STARCH - DESSERT

PICK 2 ENTREES
RECEIVE 1/2 PORTIONS OF EACH ENTREE PER GUEST

POULTRY



CHICKEN PARMESAN

HAND-COATED WITH GRATED PARMESAN, ITALIAN BREADCRUMBS BAKED IN HOUSE MARINARA & TOPPED WITH MELTED MOZZARELLA

GREEN CHILI & CHICKEN ENCHILLADAS

ROSTED GREEN CHILIES, SHREDDED CHICKEN, MEXICAN CHEESE BLEND, BAKED WITH HOUSE VERDE SAUCE & TOPPED WITH MELTED CHEESE SERVED WITH FRESH PICO DE GALLO AND SOUR CREAM



STIR-FRY

STRIPS OF TENDER CHICKEN BREAST AND FRESH CUT ASIAN VEGETABLES, STIR FRIED IN OUR KALBI SAUCE

(gluten free)

TERIYAKI

TENDER STRIPS OF CHICKEN BREAST MARINATED IN OUR TERIYAKI SAUCE, GARNISHED WITH GREEN ONIONS & SESAME SEEDS

(gluten free)



BUTTERMILK OR HONEY-STUNG FRIED CHICKEN

SERVED WITH OUR CHIPOTLE MAYO & SWEET AND TANGY BARBEQUE SAUCE

CAPRI

CHICKEN BREAST SERVED IN OUR DIJON BEURRE BLANC SAUCE, TOPPED WITH ARTICHOKE HEARTS, BUTTON MUSHROOMS, SUN-DRIED TOMATOES, AND CAPERS

(gluten-free)



HERB ROASTED

FRESH CHICKEN BREAST BAKED WITH ROSEMARY, THYME, AND GARLIC

(dairy free, gluten free)

CAPRESE

PAN SEARED CHICKEN BREAST SIMMERED IN BALSAMIC VINEGAR, GARLIC, AND GRAPE TOMATOES, FINISHED WITH FRESH MOZZARELLA AND BASIL

(dairy free, gluten free)



MARSALA

TENDER CHICKEN BREAST, SERVED IN OUR CREAMY MARASALA WINE SAUCE
(gluten-free)

PICATTA

DREDGED IN LEMON-PEPPER, PAN SEARED IN FRESH LEMON-CAPER-WHITE WINE SAUCE

CILANTRO-LIME

MARINATED IN OUR CILANTRO-LIME SAUCE AND GRILLED OVER AN OPEN FLAME
(dairy free, gluten free)

CHIMICHURRI

CHICKEN THIGHS GRILLED OVER AN OPEN FLAME AND TOPPED WITH FRESH GREEN ARGENTINIAN CHIMICHURRI SAUCE
(dairy free, gluten free)

THAI

MIX OF BRAISED BONE-IN CHICKEN BREAST, THIGHTS, AND LEGS.
TOSSED IN OUR SWEET & SPICY THAI GLAZE.
SERVED WITH PICKLED CARROTS & CUCUMBERS
(dairy free, gluten free)

BAKED SESAME

TENDER CHUNKS OF ALL-WHITE CHICKEN BREAST SAUTEED WITH OUR HONEY-SESAME SAUCE
FINISHED WITH SESAME SEEDS AND GREEN ONIONS
(dairy free, gluten free)

TANDOORI SPICED

MIX OF BONE-IN CHICKEN BREAST, THIGHTS, AND LEGS. MARINATED & PAN FRIED IN OUR SPICED SAFFRON GLAZE
(dairy free, gluten free)

MEXICAN STUFFED

STUFFED WITH BACON, JACK CHEESE, CILANTOR, CHIPOTLE PASTE
TOPPED WITH CUMIN-LIME SAUCE
(gluten free)

PROSCUITTO WRAPPED

SEAFOOD



NW CHARDONNAY SEARED SALMON

TOPPED WITH A CHIVE BEURRE BLANC SAUCE
SERVED WITH SEASONAL TROPICAL FRUIT SALSA
(dairy free upon request, gluten free)

BLACKENED COD

LIGHTLY BREADED w/ ROASTED BELL PEPPERS, FRENCH ONIONS & PARSLEY
SEARED WITH BUTTER AND ROASTED GARLIC



MARGHARITA SHRIMP ROCK TACOS

TOPPED WITH RED CABBAGE SLAW, COJITA CHEESE, RED ONION, CILANTRO,
IN CORN TORTILLA, AND GARLI-LIME CREMA SAUCE
(gluten free)

LAMB - PORK



LAMB FRY

TENDER CUBES OF LEG OF LAMB, SAUTEED WITH ONIONS, GARLIC, GINGER
AND CHILIES

GARLIC CRUSTED PORK LOIN

PORK LOIN RUBBED WITH ITALIAN SEASONINGS AND BRAISED IN OUR BUTTER
AND GARLIC SAUCE

VEGETARIAN - VEGAN

Substitute any Entree OR Add A La Carte for that Just In Case

EGGPLANT PARMESAN

EGGPLANT HAND-BREADED AND PAN-FRIED, TOPPED WITH MELTED MOZZARELLA CHEESE, AND SERVED ON A BED OF OUR MARINARA SAUCE

PESTO-ALFREDO TORTELLINI

DELICATE PASTA PILLOWS FILLED WITH ITALIAN CHEESES, TOPPED WITH OUR PESTO-ALFREDO SAUCE

VEGETABLE LASAGNA

PASTA LAYED WITH RICOTTA AND MOZZARELLA CHEESE, AND HOMEMADE TOMATO SAUCE

ROASTED BEET RISOTTO

CAPRI PENNE

PENNE PASTA TOSSED WITH FRESH HERBS AND BUTTER WINE SAUCE

GOAT CHEESE & SPINACH RAVIOLI

DELICATE PASTA PILLOWS FILLED WITH SEASONED GOAT CHEESE AND FRESH SPINACH, TOSSED IN OUR HOUSE MADE PARMESAN CREAM SAUCE WITH DICED MUSHROOMS

GOAT CHEESE & SPINACH RAVIOLI

DELICATE PASTA PILLOWS FILLED WITH SEASONED GOAT CHEESE AND FRESH SPINACH, TOSSED IN OUR HOUSE MADE PARMESAN CREAM SAUCE WITH DICED MUSHROOMS

BUTTERNUT SQUASH & MUSHROOM CURRY

INDIVIDUAL OPTIONS: MINIMUM 5 STUFFED POBLANO

STUFFED WITH OUR CILANTRO-LIME RICE AND BLACK BEANS, TOPPED WITH OUR MEXICAN-STYLE FOUR CHEESE BLEND

SWEET POTATO FRITTERS

GRATED SWEET POTATO WITH ONIONS, BELL PEPPERS, AND CHILI FLAKES, HAND PRESSED INTO CAKES AND PAN-FRIED UNTIL PERFECTLY GOLDEN

SPINACH & CHEESE CAKES

BABY SPINACH, RICOTTA AND PARMESAN CHEESES HANDMADE INTO CAKES, SERVED OVER MARINA SAUCE

STUFFED BELL PEPPERS

STUFFED WITH QUINOA, ROASTED TOMATOES, AND PARMESAN CHEESE

SEASONAL STUFFED SQUASH

SEASONAL POLENTA STACK

HERBED POLENTA CAKE, TOPPED WITH SEASONAL ROASTED PUREE, BRAISED GREENS, GARLIC EMULSION AND KRACKLIN HERBS



BEEF



MARINATED FLANK STEAK - 3 DAY MINIMUM NOTICE

TENDER FLANK STEAK, SEASONED, MARINATED, GRILLED TO PERFECTION, AND SERVED OVER A MEDLEY OF PEPPERS AND ONIONS

BEEF BURGANDY

CUBES OF TENDER TOP SIRLOIN SIMMERED WITH BURGUNDY WINE, ONIONS, CARROTS, CELERY, AND FRESH HERBS



NEW YORK

SEARED OVER OPEN FLAME, TOPPED WITH DEMI GLAZE AND BLUE CHEESE CRUMBLES

BRAISED SHORT RIBS - HOISIN

BEEF SHORT RIBS SEARED TO PERFECTION AND FINISHED IN THE OVEN UNTIL TENDER, THEN GLAZED IN OUR HOISIN SAUCE



KOREAN BBQ SHORT RIBS

BEEF SHORT RIBS MARINATED IN KALBI SAUCE, GRILLED OVER AN OPEN FLAME, AND FINISHED IN THE OVEN UNTIL PERFECTLY TENDER, TOPPED WITH A DASH OF GREEN ONIONS



MIGNON TIPS

DRIZZLED WITH A BANANA TARRAGON SAUCE

DADS MEATLOAF

RAVIOLI BOLOGNESE



HONEY CHIPOTLE FLAME GRILLED

TOPPED WITH PEPPER FILLED TOASTED CORN RELISH

SALADS - GREEN



SUPERFOOD

GREENS, QUINOA, NUTS & BERRIES WITH EDAMAME IN A RED WINE VINAGRETTE

ASIAN

SPRING MIX TOSSED WITH ASIAN VEGETABLES, CRUNCHY CHOW MEIN NOODLES, TOASTED ALMONDS, SESAME VINAIGRETTE



SPINACH

BABY SPINACH LEAVES, CANDIED PECANS, RED ONIONS, TOMATOES, SATSUMA ORANGES, AND FETA CHEESE, SERVED WITH OUR CITRUS VINAIGRETTE AND BLUE CHEESE DRESSINGS

ITALIAN CHOP

ICEBERG LETTUCE CHUNKS WITH RED ONIONS, TOMATOES, PEPPERONCINI'S, AND OLIVES, TOSSED IN OUR ITALIAN HERB VINAGRETTE AND TOPPED WITH PARMESAN CHEESE AND CROUTONS



NW SEASONAL GREENS

CANDIED PECANS, TOMATOES, RED ONIONS, AND CUCUMBER SERVED WITH CHEF MARK'S FAMOUS BALSAMIC VINAGRETTE AND BLUE CHEESE DRESSINGS

TRADITIONAL CAESAR

CRISPY ROMAINE HEARTS TOSSED WITH FRESH PARMESAN CHEESE, GRAPE TOMATOES, AND GARLIC CROUTONS, DRESSED IN OUR TRADITIONAL CAESAR DRESSING



GREEK

CRISPY ROMAINE HEARTS, CHOPPED TOMATOES, CUCUMBERS, ONIONS, AND KALAMATA OLIVES, DRESSED IN OUR RED WINE VINAGRETTE, AND TOPPED WITH FETA CHEESE

ROASTED BEET & FENNEL

ROMAINE LETTUCE WITH FENNEL HEARTS, ROASTED BEETS, ARUGUAL, GREEN ONIONS, WITH SAVORY ROASTED WALNUTS AND A CITRUS TARRAGON VINAGRETTE



PEAR & POMEGRANATE

BABY SPINACH LEAVES, DRIED CHERRIES, GREEN ONIONS AND SHALLOTS, SERVED WITH OUR HOUSE MADE DIJON AND BLUE CHEESE DRESSINGS

SALADS - SIDE



TEX-MEX

BLACK BEANS AND JUICY YELLOW CORN TOSSED WITH ROASTED PEPPERS, RED ONIONS, AND CILANTRO IN OUR HOUSE MADE SOUTHWEST DRESSING

ORZO

ORZO PASTA, JUICY YELLOW CORN, BLACK BEAN, CILANTRO, AVOCADO, AND CHERRY TOMATOES, MIXED TOGETHER AND TOSSED IN OUR CILANTRO LIME RANCH DRESSINGS

MEXICAN CORN

CORN CUT STRAIGHT FROM THE COB, TOSSED WITH MEXICAN SPICES AND TOPPED WITH COTIJA CHEESE AND CILANTRO



MEDITERRANEAN

ORZO, CHERRY TOMATOES, MARINATED ARTICHOKE HEARTS, SUN-DRIED TOMATOES, CAPERS, TOSSED IN RED WINE VINAIGRETTE



GREEK

DICED ROMAS, CUCUMBERS, RED ONIONS, KALAMTA OLIVES, TOSSED IN HERBED VINAIGRETTE AND FETA CHEESE

QUINOA

QUINOA, GREEN PEPPERS, ONIONS, SWEET CORN, BLACK BEANS, FETA, TOSSED IN SEASONAL VINAIGRETTE



WATERMELON & FETA

CUBED WATERMELON, CUCUMBER, AND MINT. TOPPED WITH FETA AND LIME JUICE

PASTA

TRI-COLORED ROTINI, SUN-DRIED TOMATOES, KALAMATA OLIVES, FETA CHEESE, RED ONIONS, AND CAPERS IN HOUSE MADE BALSAMIC VINAIGRETTE



CHILLED SUMMER

BROCCOLI FLORETS, BACON , RED ONIONS, SUNFLOWER SEEDS, AND RAISINS TOSSED IN HOUSE APPLE CIDER DRESSING

STARCHES



WILD RICE PILAF

BLEND OF WHITE & WILD RICES SLOW COOKED IN BROTH

SPANISH RICE

SEASONED WITH FRESH TOMATOES, GARLIC AND ONION



SPICY REFRIED BEANS

PINTO BEANS, SAUTEED AND BLENDED WITH DICED JALAPANEOS

LEMON PILAF

WHITE AND WILD RICE , SLOWLY COOKED WITH SHALLOTS AND LEMON JUICE,
PILAF-STYLE



SESAME RICE

WHITE RICE, SLOWLY COOKED WITH SESAME OIL & TOSSED WITH SCALLIONS & SESAME SEEDS

ARGENTINIAN POTATOES

PEELED POTATOES TOSSED WITH GARLIC, FRESH BASIL, SALT AND PEPPER

BASMATI RICE

LONG, SLENDER GRAINED WHITE RICE



ROASTED RED POTATOES

ROASTED BABY RED POTATOES TOSSED WITH OLIVE OIL, ROSEMARY AND THYME

POTATOES AU GRATIN

THINLY SLICED RUSSET POTATOES BAKED IN OUR GARLIC-FENNEL CREAM SAUCE TOPPED WITH TILLAMOOK CHEDDAR AND PARMESAN CHEESES



PENNE PASTA IN HERB BUTTER SAUCE

SAUTEED WITH GARLIC, ROSEMARY AND THYME

STARCHES



ROASTED SEASONAL VEGETABLES

GRILLED MARINATED VEGETABLES

EGGPLANT, SQUASH, PEPPERS, MUSHROOMS, ASPARAGUS, RED ONION, GRAPE TOMATOES AND KALAMATA OLIVES, SEASONED THEN GRILLED OVER AN OPEN FLAME



GRILLED ASPARAGUS PLATTER

SEASONED IN OLIVE OIL AND ITALIAN HERBS AND SPICES, THEN GRILLED OVER AN OPEN FLAME

SUNSHINE MARKET CARROTS

MULTI COLORED CARROTS SAUTEED IN ORANGE JUICE, VANILLA, AND FRESH HERBS UNTIL PERFECTLY GLAZED

PAN ROASTED BRUSSEL SPROUTS

FRESH BRUSSELS SPROUTS SAUTEED WITH OUR PLUM SAUCE

PAN FRIED GARLIC GREEN BEANS

CRISP GREEN BEANS PAN-FRIED SCECHUAN STYLE TOSSED IN OUR GARLIC SAUCE



DP SWEET TREATS

ASSORTED COOKIES & DOUBLE-FUDGE BROWNIES

ASSORTED PETITE SWEETS

BITE SIZED LEMON BARS, CHOCOLATE DIPPED STRAWBERRIES, CREME PUFFS, CHEESECAKES, AND SEASONAL DELIGHTS

CUPCAKES

MOIST CHOCOLATE AND WHITE CAKE TOPPED WITH CREAMY ICING

CHOCOLATE DIPPED FRUIT

CANTALOUPE, HONEYDEW, PINEAPPLE, GRAPES, & STRAWBERRIES IN DARK CHOCOLATE GANACHE

ASSORTED SHOOTERS

SEASONAL CHEESECAKE AND CHOCOLATE MOUSSE - VEGAN CHOCOLATE PEANUT BUTTER MOUSSE - CHEF'S CHOICE

CARROT CAKE

MADE WITH SHREDDED CARROTS, RAISINS AND PINEAPPLE

HOMEMADE MIXED BERRY CRISP

TOPPED WITH OUR OWN CRISPY OATMEAL CRUMBS SERVED WITH WHIPPED CREAM

