

SPECIALTY SELECTIONS

ALL SPECIALTY DISHES COME WITH THE NECESSITIES

| premium acrylic disposable plates | disposable flatware | napkins | disposable tablecloths |
all prices & supplements are per person | tax, gratuity & delivery charges will be added as applicable

FAJITAS

Chicken \$12.75 | Beef \$12.75 | Combo \$13.25

sautéed onions & peppers | shredded lettuce | cheese | sour cream | salsa | jalapeno | 6" flour tortillas
supplement Mexican Rice \$1 | Black Beans \$1 | Guacamole \$1.5

LASAGNA

Half \$38 (10-12 people) | Full pan \$75 (20-24 people)
traditional meat sauce or vegetarian

BAKED ZITI

traditional Bolognese sauce with beef & parmesan cream or vegetarian with marinara
Half \$38 (10-12 people) | Full pan \$75 (25-30 people)

PRIMAVERA PASTA CASSOULET

penne | fresh seasonal vegetables | Pomodoro sauce
\$7.75

supplement chicken \$2.5 | spicy Italian sausage \$2.5

CREAMY ALMOND CHICKEN CASSOULET

seasoned pulled chicken | au gratin potato | white wine almond cream | parmesan breadcrumb
crust
\$12.75

CHICKEN LORRAINE CASSOULET

pulled chicken | bacon | onion | Lorraine swiss | gouda | Yukon gold potato
\$12.75

ARROZ CON POLLO CASSOULET

pulled chicken | sofrito | yellow rice | sazón
paired with seasonal house vegetable | garden salad
\$12.5



SPECIALTY SELECTIONS

SEARED SALMON

salmon fillet | dill-butter
paired with seasonal roasted vegetables | lemon Basmati rice | garden salad
\$15.95

BAKED MAHI

Mahi fillet | pineapple pico de gallo
paired with seasonal roasted vegetables | confetti rice | garden salad
\$15.95

SHRIMP CREOLE

succulent Gulf shrimp | spicy tomato sauce | peppers & onion | garlic
paired with white rice | garden salad
\$15.95

