

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 \$14.75 | Beef \$14.75 | Combo \$15.25

sautéed onions & peppers | shredded lettuce | cheese | sour cream | salsa | jalapeno
| 6" flour tortillas

supplement Mexican Rice \$1.50 | Black Beans \$1.50 | Guacamole \$1.50

LASAGNA

Half \$52 (10-12 people) | Full pan \$100 (20-24 people)
traditional meat sauce or vegetarian

BAKED ZITI

traditional Bolognese sauce with beef & parmesan cream or vegetarian with marinara

Half \$52 (10-12 people) | Full pan \$100 (25-30 people)

PRIMAVERA PASTA CASSOULET

penne | fresh seasonal vegetables | Pomodoro sauce
\$9.75

supplement chicken \$3.5 | spicy Italian sausage \$3.5

CREAMY ALMOND CHICKEN CASSOULET

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

\$14.75

CHICKEN LORRAINE CASSOULET

pulled chicken | bacon | onion | Lorraine swiss | gouda | Yukon gold potato

\$14.75

ARROZ CON POLLO CASSOULET

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

\$14.50



SPECIALTY SELECTIONS

SEARED SALMON

salmon fillet | dill-butter

paired with seasonal roasted vegetables | lemon Basmati rice | garden salad

\$18.95

BAKED MAHI

Mahi fillet | pineapple pico de gallo

paired with seasonal roasted vegetables | confetti rice | garden salad

\$18.95

SHRIMP CREOLE

succulent Gulf shrimp | spicy tomato sauce | peppers & onion | garlic

paired with white rice | garden salad

\$18.95

