TROPICAL FRESH FRUIT DISPLAY [VEG / V / DF / GF]

A colorful display of assorted seasonal fresh fruit

IMPORTED AND DOMESTIC CHEESE DISPLAY [VEG]

A variety of imported and domestic cheeses with assorted crackers

ENTREES - select (2)

COCONUT GRILLED BREAST OF CHICKEN [GF / DF]

Grilled chicken topped with a savory mango - papaya salsa

PAN SEARED FREE RANGE CHICKEN BREAST [GF]

Seared chicken breast served in a white mushroom cream sauce

CLASSIC BEEF LASAGNA

Hardy lasagna with lean ground beef, five cheeses and Italian sauce

FRESH VEGETABLE LASAGNA [VEG]

Layers of fresh spinach, eggplant, zucchini, yellow squash, parmesan, ricotta, and shredded mozzarella

PENNE PASTA WITH SHAVED PROSCIUTTO

Penne pasta and prosciutto topped with fresh mushrooms and alfredo sauce

MUSTARD CRUSTED MAHI [GF]

Pan seared filet with fresh herbs and stone mustard rub in a lemon buerre-blanc sauce

SIDES - select (2)

Sauteed julienne vegetables [VEG / GF] Sauteed green beans [VEG/GF] Steamed seasonal vegetables [VEG / GF] Sauteed zucchini and summer squash [VEG/GF] Garlic and herb roasted new potatoes [VEG/ V/ DF/ GF] Seasoned sliced fried potatoes [VEG/V/DF/GF] White basmati rice [VEG/V/DF/GF] Whipped garlic mashed potatoes [VEG/GF]

SALAD (served with freshly baked breads and rolls and butter)

FRESH GARDEN SALAD [VEG/V/DF/GF]

Fresh garden spring mix tossed with cucumbers, grape tomatoes, and peppers served with a variety of dressings

DESSERT - select (1)

KEY LIME [VEG] OR CHEESECAKE [VEG]