

SUMMER PICNIC 2010

APPETIZERS

ANTIPASTI PLATE W/ ASSORTED CRACKERS
\$25.00 SERVES 2-4

SMALL PESTO LOAF W/ ASSORTED CRACKERS
\$12.50

FRESH SPRING CRUDITE W/ GARLIC, SAFFRON OR PESTO AIOLI
\$6.50

CALIFORNIA ARTISANAL CHEESES W/ RED GRAPES, CANDIED PECANS OR WALNUTS & ASSORTED CRACKERS
\$18.50 SERVES 2-4

DUO OF WALNUT DIP, MUHUMARA OR HUMMUS DIPS W/ THE KITCHEN'S HOMEMADE PITA CHIPS
\$ 8.00

12 PC STEAMED BIG SHRIMP W/ COCKTAIL SAUCE & LEMON WEDGES
\$18.00

8 ROASTED ROMA TOMATOES W/ PESTO & CHEVRE
\$12.00

SOUP & SALAD

PEA & MINT, CORN, TOMATO OR MANGO GAZPACHO SERVED WITH CHEESE TWISTS
\$5.50

ARUGULA SALAD W/ CANTALOUPE, PROSCIUTTO, FRESH CRACKED PEPPER & A LIGHT VINAIGRETTE
\$4.00

THE KITCHEN'S CAESAR SALAD W/ HOMEMADE CROUTONS, ASIAGO CHEESE & CAESAR DRESSING
\$4.00

SUMMER HEIRLOOM TOMATOES W/ PERSIAN CUCUMBERS & WATERCRESS W/ A BALSAMIC VINAIGRETTE
\$4.50

COLD ENTREES

COBB SALAD W/ TURKEY, BACON, EGG, BLUE CHEESE, GREEN ONION, TOMATO & RANCH DRESSING
\$9.50

SALMON, CHICKEN OR TUNA NICOISE SALAD
\$9.50 CHICKEN \$14.50 TUNA OR SALMON

GRILLED PORTOBELLO MUSHROOM STUFFED W/ CRACKED WHEAT & GRILLED VEGETABLES,
TOPPED WITH PARMESAN CHEESE
\$5.50

STEAK SALAD W/ ARUGULA, HARICOT VERT, CHERRY TOMATOES, BLUE CHEESE & BALSAMIC
\$7.50

GRILLED HALIBUT W/ A MONTPELIER BUTTER & TOMATO COULIS
\$14.50

LEMON ARTICHOKE CHICKEN W/ BLACK OLIVES
\$7.50

SESAME ENCRUSTED CHICKEN W/ A GINGER SOY MARINADE
\$7.50

BEEF TOUR.NADO W/ HORSERADISH SAUCE OR CABERNET & CRISPY ONIONS
\$18.00

SKIRT STEAK W/ A CHIMICHURRI SAUCE
\$8.50

SIDES

ASPARAGUS TIPS W/ CHEVRE & LEMON ZEST OR YUZU AIOLI
\$4.00

SMASHED POTATOES W/ FRESH HERBS
\$4.00

NEW POTATO SALAD W/ HARICOT VERT, CHERRY TOMATOES
& DIJON VINAIGRETTE
\$4.00

SLICED CAPRESE SALAD W/ REDUCED BALSAMIC
\$4.50

ORECCHIETTE PASTA SALAD W/ CHERRY TOMATOES, CUCUMBER & FETA
\$4.00

GREEK SALAD W/ TOMATOES, CUCUMBERS, RED ONIONS & FETA
\$4.50

DESSERTS

3" CHOCOLATE MOUSSE SILK TART
\$2.75

3" LEMON CURD TART W/ CHOCOLATE DRIZZLE OR MERINGUE
\$2.75

FLOURLESS CHOCOLATE CAKE W/ CRÈME ANGLAISE & FRESH RASPBERRIES
\$3.75

FRESH BERRIES W/ PASSION CREAM
\$4.50

12 ASSORTED MINI COOKIES
\$12.00

6 ASSORTED BARS
\$12.00

BOX DINNER COMBINATIONS

BEEF TENDERLOIN W/ HORSERADISH
MARY'S POTATO SALAD
FRESH BERRIES
BROWNIES
\$25.50

PANKO CHICKEN W/ ORANGE CHILI PLUM
COPPERWELL NOODLES
FRESH BERRIES
GINGER CRÈME COOKIE
\$19.50

POACHED OR GRILLED SALMON W/ DIJON DILL
LEMON COUS COUS
FRESH BERRIES
LEMON BARS
\$20.50

CHILEAN SEABASS W/ A PONZU SAUCE
HARICOT VERT W/ SHALLOTS
FRESH BERRIES
COCONUT MACADAMIA NUT BARS
\$25.50

FRIED CHICKEN W/ RANCH OR PEACH CHUTNEY
FRESH CORN SALAD
FRESH BERRIES
P^WNUTTY COOKIE
\$19.50

EGGPLANT TOWER
CORN & BUTTON MUSHROOM SAUTÉ
FRESH BERRIES
MARBLED CHEESECAKE BARS
\$18.50

RICOTTA & SPINACH STUFFED CHICKEN W/ RED PEPPER CHUTNEY
ORZO, SPINACH, SUN DRIED TOMATO & KALMATA OLIVE SALAD
FRESH BERRIES
CHEWY BARS
\$19.50

RAVIOLI W/ TOMATO COULIS
ASPARAGUS TIPS W/ OLIVE RELISH
FRESH BERRIES
BLUE CHIP CHOCOLATE CHIP COOKIE
\$19.50

GRILLED HANGAR STEAK W/ A TERIYAKI MARINADE
WASABI RICE SALAD W/ EDAMAME & AVOCADO
FRESH BERRIES
BLACK FOREST COOKIE
\$20.50