

# Italian

## Entree

<b>Chicken Piccata, Pasta garlic &amp; EVOO, Salad &amp; Bread</b>	<b>\$150</b>
Chicken Breast, capers, tomatoes, garlic wine sauce.	
<b>Chicken Marsala, Pasta garlic &amp; EVOO, Salad &amp; Bread</b>	<b>\$150</b>
Chicken Breast, mushroom, marsala sauce.	
<b>Chicken Parmigiano, Penne Pomodoro, salad &amp; Bread</b>	<b>\$150</b>
Chicken cutlet, marinara sauce, mozzarella.	
<b>Salmon Piccata, Pasta garlic &amp; EVOO, Salad &amp; Bread</b>	<b>\$180</b>
Grilled salmon, capers, tomatoes, wine sauce.	
<b>Shrimp Scampi, Linguini Garlic &amp; EVOO, Salad &amp; Bread</b>	<b>\$160</b>
jumbo shrimps with garlic wine sauce and pasta.	
<b>Eggplant Parmagiano, Penne Pomodoro, Salad &amp; Bread</b>	<b>\$150</b>
Tomato sauce, basil, mozzarella	
<b>Vegan Chicken Piccata, Penne Garlic &amp; EVOO, Salad &amp; Bread</b>	<b>VG \$180</b>
Vegan patties, capers, tomatoes, garlic wine sauce.	

## Pasta

<b>Chicken Pesto, Salad &amp; Bread</b>	<b>\$140</b>
Penne, basil and spinach pesto.	
<b>Shrimp Fettuccini Alfredo, Salad &amp; Bread</b>	<b>\$165</b>
Jumbo shrimps	
<b>Penne Pomodoro Meatballs, Salad &amp; Bread</b>	<b>\$170</b>
Pomodoro sauce, penne Wagyu meatballs	
<b>Mushroom Sauce, Salad &amp; Bread</b> <span>VG</span>	<b>\$150</b>
Penne, garlic mushroom sauce	
<b>Chicken Vodka Sauce, Salad &amp; Bread</b>	<b>\$150</b>
Creamy vodka sauce, penne, peas.	
<b>Penne Al Salmon, Salad &amp; Bread</b>	<b>\$170</b>
Vodka sauce, peas, salmon	

## Sides

<b>Garlic Knots</b> <span>VG</span>	<b>\$20</b>
<b>Bruschetta</b>	<b>\$75</b>
<b>Sautéed Veggies</b>	<b>\$65</b>
<b>Caprese</b>	<b>\$65</b>

## Sides

<b>Cannolis</b>	<b>\$40</b>
<b>Choc. Chip Cookies</b>	<b>\$30</b>
<b>Pistachio Crisps</b>	<b>\$25</b>
<b>Mixed Cookies</b>	<b>\$32</b>

# Mexican

## Taco Bar

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Served Buffet style with 10 flour and 10 corn tortillas, lettuce, tomatoes, onions, Guacamole cream, hot sauce, house sauce, Chips and Beans. Option of 2 proteins.

Beef (20)	\$150
Chicken (20)	\$150
Shrimp (20)	\$170
Veggies (20)	\$130



## Burritos Bar

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Served individually cut in half.- Flour tortilla, lettuce, tomatoes, onions, cilantro, rice, beans, house salsa and house sauce, Chips, and Beans.

Beef	\$150
Chicken	\$145
Shrimps	\$165
Veggies	\$145



## Enchiladas

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Chicken <span>VG</span>	\$110
Served with Spanish rice, beans, and salsa	
Beef	\$110
Served with Spanish rice, beans, and salsa	
Shrimp <span>VG</span>	\$150
Served with Spanish rice, beans, and salsa	
Cheese <span>VG</span>	\$100
Served with Spanish rice, beans, and salsa	

## Protien Bowls Bar

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Served buffet style with Lettuce, tomatoes, onions, cabbage, black beans, rice, corn, house sauce, and chips.

Chicken or Veggie	\$150
Beef	\$160
Shrimp	\$175

## Sides

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Fresh Chips & Salsa	\$45
Mexican or Citrus Rice	\$45
Black Beans	\$45
Guacamole	MARKET
Mexican Salad	\$50

## Desserts

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Churros	\$28
Mixed Cookies	\$32
Choc. Chip Cookies	\$30
Cinnamon Crisps	\$25
Mexican Cookies	\$38

# Mediterranean



## Entrees

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<b>Oregano Chicken, Rice, Salad, Bread</b>	<b>\$160</b>
Chicken breast, Saffron Rice, Greek Salad, Bread.	
<b>Gyro- Rice, Salad, Bread.</b>	<b>\$160</b>
Beef Gyro with Bread, Rice, Salad and Tzatziki sauce.	
<b>Falafel, Rice, Salad, Bread</b>	<b>160</b>
House made Falafel, Tzatziki, Rice, Salad	
<b>Stuffed Grape Leaves</b>	<b>170</b>
Rice, Salad, Bread.	
<b>Spanakopita- (Spinach and Feta lasagna)</b>	<b>\$175</b>
Spinach, Feta, olives feta cheese lasagna.	

## Salad Bar

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<b>Oregano Chicken Salad</b>	<b>\$90</b>
Greek Salad topped with Sliced Oregano Chicken, Rice.	
<b>Beef Gyro Salad</b>	<b>\$90</b>
Greek Salad topped with Sliced Beef Gyro.	
<b>Falafel Salad</b>	<b>\$90</b>
Greek Salad topped with House Made Falafel and Tzatziki sauce.	
<b>Greek Salad</b>	<b>\$55</b>
Mixed greens, Onions, Feta, Olives, Tomatoes, Cucumbers, Garbanzo, Greek dressing.	

## Wrap Bar

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Served buffet style with Tzatziki sauce, rice, Salad.	
<b>Chicken</b>	<b>150</b>
lettuce, tomatoes, onions, cucumbers.	
<b>Gyro</b>	<b>160</b>
Lettuce, tomatoes, onions, cucumbers	
<b>Falafel</b>	
Lettuce, tomatoes, onions, cucumbers, sauce.	

## Sides

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<b>Greek Potatoes</b>	<b>\$35</b>
Roasted Oregano and Garlic.	
<b>Greek Rice</b>	<b>\$55</b>
Saffron and Turmeric rice.	
<b>Hummus Trio</b>	<b>\$60</b>
Regular, Sun-Dried Tomatoes and basil Hummus served with Bread.	
<b>Cucumber salad</b>	<b>\$50</b>
Cucumbers, Tomatoes, Olives, Mint, served with Lemon Dressing.	
<b>Olive and feta Platter w/bread &amp; nuts</b>	<b>\$75</b>

## Desserts/Breads

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<b>Baklava</b>	<b>\$50</b>
Walnut and pistachio	
<b>Cardimon Crisps</b>	<b>\$25</b>
With powder sugar.	
<b>Pistachio Custard</b>	<b>\$50</b>
<b>Pistachio Cannolis</b>	<b>\$60</b>
<b>Olive and Feta Naan</b>	<b>\$20</b>
<b>Garlic and Basil Naan</b>	<b>\$25</b>
<b>Plain Naan</b>	<b>\$15</b>

# Indian

## Entrees

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	Plate Tray
<b>Tandori Chicken</b>	<b>\$18 \$150</b>
Marinated Chicken, Indian Rice, Salad and Bread	
<b>Chicken Tikka Masala</b>	<b>\$19 \$150</b>
Marinated Chicken, Basmati Rice, Salad, Bread.	
<b>Curry Cauliflower and Potatoes Stew</b>	<b>\$17 \$140</b>
Served with Basmati Rice, Salad, and Bread	
<b>Spinach and Paneer (Cheese)</b>	<b>\$17 \$140</b>
Sautéed Spinach Stew with Paneer, Basmati Rice, Salad and Garlic Naan.	
<b>Herb and Butter Chicken</b>	<b>18 150</b>
Chicken breast in Tomato based Butter Herb Sauce, Basmati Rice, Salad and Bread	
<b>Eggplant Masala</b>	<b>17 150</b>
Chunks of Eggplant sautéed in Masala spices, tomato and yogurt sauce.	
<b>Chickpea coconut curry</b>	<b>16 120</b>
Turmeric, ginger, tomato and yogurts sauce.	

## Starters/Sides

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<b>Indian Rice</b>	<b>\$50</b>
With peas and, cardamon, cilantro and Indian masala.	
<b>Emerald Rice</b>	<b>\$65</b>
Basmati cooked with herbs and spinach puree.	
<b>Baked Mixed Veggies</b>	<b>\$65</b>
Mixed veggies sautéed with herbs and spices and baked to perfection.	
<b>Sautéed Cauliflower</b>	<b>\$65</b>
Sautéed with tomatoes, peas, onions, garlic, turmeric in a light cream sauce.	
<b>Samosa Beef (10 Minimum)</b>	<b>\$6 EA</b>
Beef, potatoes, peas, spices and herbs and baked to perfection.	
<b>Samosa Veggie (10 Minimum)</b>	<b>\$5 EA</b>
Potatoes, peas, spices and herbs and baked to perfection.	
<b>Jalapeño and Garlic flat bread</b>	<b>\$1.25PP</b>
<b>Garlic Naan</b>	<b>\$1.25PP</b>
Freshly baked naan with garlic and olive oil.	

# Kabobs

## Entrees

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<b>Chicken Kabob- Rice, Salad, Naan</b>	<b>\$150</b>
24 hr Marinated Chicken, Saffron Rice, Salad & Bread	
<b>Beef Kabob-Rice, Salad, Naan</b>	<b>\$160</b>
24hr Marinated Beef chunks, Saffron Rice, Salad, and Bread.	
<b>Grilled Veggies- Rice, Salad, Naan</b>	<b>\$130</b>
Grilled Veggies served with Saffron Rice, Salad and Bread	
<b>Shrimp Kabob- Rice, Salad, Naan</b>	<b>\$170</b>
Grilled Jumbo Shrimps, Saffron Rice, Salad and Bread	

## Kabob Salad Bar

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<b>Chicken Kabob Salad</b>	<b>\$16 \$90</b>
Mixed Greens, 24hr Marinated Chicken Kabob, tomatoes, onions, cucumbers and cilantro served with house made dressing	
<b>Beef Kabob Salad</b>	<b>Plate Tray \$16 \$95</b>
Mixed Greens, 24hr Marinated Beef Kabob, tomatoes, onions, cucumbers and cilantro served with house made dressing	
<b>Grilled Shrimp Salad</b>	<b>\$18 \$110</b>
Mixed Greens, 24hr Marinated Beef Kabob, tomatoes, onions, cucumbers and cilantro served with house made dressing	

## Sides

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<b>Greek Potatoes</b>	<b>50</b>
Roasted oregano and garlic.	
<b>Greek Rice</b>	<b>16 120</b>
Saffron and Turmeric rice.	
<b>Bolani</b>	<b>\$6 EA</b>
Potato turnover wrapped in homemade dough, served with house made Chutney and Yogurt	
<b>Afghan Salad</b>	<b>65</b>
Cucumbers, tomatoes, olives, mint, lemon dressing.	

## Desserts

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<b>Baklava</b>	<b>60</b>
Walnut and pistachio	
<b>Cardimon Crisps</b>	<b>35</b>
With powder sugar.	
<b>Pistachio Custard</b>	<b>60</b>

# Asian

## Entrees

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### Beef Broccoli

Marinated chicken, saffron rice, bread, salad.

Plate Tray

18 170

### Chicken Broccoli

Marinated Beef chunks, saffron rice, salad, bread.

19 180

### Tofu Broccoli

Basmati rice, salad, bread

17 160

### Orange Chicken

With orange soy, scallions, green peppers, onions and ginger.

17 160

### Chicken with vegetables

Served with rice and salad.

18 160

### Mushroom Chicken

Chopped chicken, mushrooms, celery, scallions in soy base sauce.

18 160

Plate Tray

## Starters/Sides

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### Spring Rolls

6 EA 100

### Eggrolls

Cabbage, carrots, onions, garlic, ginger.

3.50EC 60

### Sautéed Broccoli

With almonds and light soy sauce.

75

### Asian Salad

Oranges, mixed greens, tomatoes, onions, wonton strips, almonds.

15 75

### Fried Rice

Peas, carrots, onions, garlic, ginger, scallions with soy based sauce.

15 85

### Green Rice

Spinach, cilantro, scallions.

15 75

# American

## Entrees-

Plate Tray

<b>BBQ Pulled Beef</b>	<b>18 170</b>
BBQ RIBS, corn, rice, Bread	
<b>BBQ Chicken legs and thighs.</b>	<b>19 180</b>
Chicken legs and thighs with corn, rice and bread.	
<b>Hamburgers</b>	<b>15 150</b>
Beef burgers, potato chips, pickles, onions, lettuce, tomatoes.	
<b>Veggie Burgers</b>	<b>17 160</b>
Ground beef kabob, rice, salad, bread.	
<b>Sirloin Steak</b>	<b>24 240</b>
4oz steak strips, rice, salad, potatoes	
<b>Mushroom Burgers</b>	<b>15 150</b>
Sautéed portobello mushrooms with sesame buns, lettuce, tomatoes, onions and pickles.	

Plate Tray

## Starters/Sides

<b>Spring Rolls</b>	<b>6 EA 100</b>
<b>Eggrolls</b>	<b>3.50EC 60</b>
Cabbage, carrots, onions, garlic, ginger.	
<b>Sautéed Broccoli</b>	<b>75</b>
With almonds and light soy sauce.	
<b>Asian Salad</b>	<b>15 75</b>
Oranges, mixed greens, tomatoes, onions, wonton strips, almonds.	
<b>Fried Rice</b>	<b>15 85</b>
Peas, carrots, onions, garlic, ginger, scallions with soy based sauce.	
<b>Green Rice</b>	<b>15 75</b>
Spinach, cilantro, scallions.	