

Menu #1

Salad Options

- (1) Fresh Strawberries, Mango, Pomegranate Seeds, Toasted Pine Nuts with Mixed Greens, served with a Citrus Vinaigrette.
- (2) Roasted Rainbow Beets, Candied Walnuts, over finely chopped Tuscan Kale, served with crumbled Goat Cheese and a Balsamic Vinaigrette.

Main Course

- (1) Grilled Hanger Steak with Grilled Sweet Peppers, Oranges and Spring Onions
- (2) Lemon Chicken with light Garlic Caper Sauce, 6 oz. Chicken Boneless Skinless Breast, cut on the bias, in half.
- (3) Grilled Tuna Steak with Charmoula Vinaigrette. SERVED COLD. Slice in 1.5-2 oz. slices on the bias.

Vegetarian Option

Butternut Squash Ravioli with Brown Sage Butter

Sides

- (1) Roasted Rosemary & Garlic Fingerling Potatoes
- (2) Fire Roasted Curry Cauliflower