

Entrees

Seasonal substitutions may be made

SALADS/APPETIZERS

Mixed green salad

Mixed greens salad with choice of dressing

Spinach Strawberry Salad

Baby spinach, walnuts, strawberries, feta cheese tossed with a homemade creamy poppy seed & sesame seed dressing.

Caesar Salad

Romaine tossed with parmesan, croutons and Caesar dressing.

Hearts of Romaine Greek Salad

Romaine, cucumbers, red onions, feta cheese, Roma tomatoes, kalamata olives, and Greek feta vinaigrette.

Southwest Cobb salad

Romaine tossed with spiced chicken, black beans, pumpkin seeds, egg, cilantro, tomato and avocado ranch dressing

Hydroponics Bibb Salad

Hydroponics Bibb lettuce with Strawberries, Toasted Almonds, and Honey Poppy-seed Vinaigrette

Caprese Salad

Vine Ripe Red and Yellow Tomato Salad with Fresh Mozzarella, Basil, Extra Virgin Olive oil and Cracked Black Pepper.

POULTRY ENTREES

Sliced Herb Marinated Breast of Chicken with Wild Rice and Lima Bean Rice Salad, and Fresh Tomato, Sweet Onion & Cucumbers with Red Wine Vinaigrette

Chicken Piccata with Lemon Butter Caper Sauce

Pan Seared Chicken Breast over Smashed New Potatoes, Summer Vegetables, and Classic Picatta Sauce with Lemon, Parsley, and Capers

Parmesan Crusted Pan Roasted Boneless Chicken Breast over Stone Ground Polenta Sautéed Green Beans, and Lemon Caper Picatta Sauce

Pecan Crusted Chicken over Roasted Garlic Mashed Potatoes, Sautéed Green Beans and Cracked Mustard Sauce

Classic Chicken Pot Pie-Tender Chicken Pieces, Sweet Peas and Carrots, Thyme, Covered in a Light Puff Pastry Crust

Rosemary Scented Chicken & Artichoke Hearts “Lasagna” with Fresh Pasta, and White Cheese Béchamel

BEEF, PORK ENTREES

Herbed Roasted Beef Tenderloin “Filet of Beef”

Molasses Glazed Beef Tender over Roasted Garlic Mashed Potatoes.

Herbed Roasted Beef Tender Roulade with Wild Mushroom Duxcelle, French Green Beans and Marsla-Wild Mushroom Sauce

Grainy Mustard Crusted Pork Loin over Smashed Red Potatoes, Asparagus and Dried Cherry Compote Sauce

Braised Beef Short Ribs over Creamy Polenta, Sautéed Wild Mushrooms, Butter Poached Baby Carrots and Fennel. Garnished with Veal Demi Braising Jus

VEGETARIAN & PASTA ENTREES

Four Cheese Ravioli with a Smoked Tomato Broth, Fresh Basil, Roasted Garlic, Wild Mushrooms and Baby Spinach

Baked Ziti with Spicy Rich Tomato Sauce and Three Italian Cheeses

Grilled Vegetable Lasagna with Parmesan and Mozzarella

Roasted Tomato Stuffed with Herbed Cous Cous, Mixed Greens, Asparagus, and Tomato Coulis

DESSERTS

Cheesecakes: White Chocolate, Chocolate, N.Y. Style, Praline, Carmel, Peach, Gingersnap, German Chocolate, Marble, Lemon, Pumpkin, Cinnamon, and Mocha

Flourless Chocolate Torte

Traditional Tiramisu with Espresso Crème and Chocolate Shavings

Traditional Pound Cake or Lemon Pound Cake with Fresh Berries

Fresh Summer Berry Cobblers of Peach, Mixed Berry, and Apple

Southern Style Bread Pudding with Whisky Crème Anglaise

Vanilla or Lavender Crème Brule

Key Lime Pie