

Dinner choices: (includes 2 main entrees, 1 salad, 2 sides, 1 bread, tea, punch, or water)

\$12 menu:

Spaghetti and meatballs

Baked rigatoni

Lasagna rolls with roasted tomato and eggplant

4 cheese pasta

Farfalle with sausage, tomato and cream

Baked penne with roasted veggies

Fettuccine with sage alfredo sauce

Spinach and cheese cannelloni

Mac and cheese carbonara

Angel hair pasta with zucchini, tomato and ricotta

\$15 menu:

Asparagus and chicken Carbonara

Fusilli with sausage, artichokes and sun dried tomatoes

Walnut chicken fettuccine

Chicken, mushroom and spinach alfredo lasagna

Pollo rancho Luna

Roast chicken with mustard thyme sauce

Chicken satay

5 spice chicken breasts with hoisin glaze

Tandoori chicken

Chicken peccadillo enchiladas

Orange pineapple honey chicken

Honey and spiced glazed chicken

Oven fried chicken

Broiled chicken wings with spicy apricot sauce

French onion Salisbury steak

Chicken thighs with roasted apples and garlic

Chicken tetrazzini

Lemon garlic chicken thighs

Chicken and dumplings

Sautéed chicken breast with balsamic vinegar sauce

Honey mustard ginger chicken

Apricot chicken with almonds
Almond crusted chicken wings
Mediterranean lemon chicken
Asian meatballs with sesame lime sauce
Turkey jasmine rice meatballs with baby bok choy
Honey thyme brined turkey breast
Old fashioned Ham with brown sugar and mustard glaze
Maple glazed ham
Cornish hen with double cranberry and thyme sauce
Grilled Cornish hens with homey mustard cilantro glaze
Cornish game hens with mango mole
Thai fish sauce and lime chicken
Seared chicken with sriracha BBQ sauce
Asparagus, chicken and mushroom stir fry
Chicken tikka masala
Glazed chicken with orange basil chipotle sauce
Cumin dusted chicken breasts with guacamole sauce
Hoisin lime chicken thighs
Mochiko chicken
Spiced chicken with black eyed peas and rice

\$18 menu:

Turkey breast with spinach feta stuffing
Chicken marsala
Tuscan Chicken
Herb baked chicken
Chicken piccata

Chicken Parmesan
Pecan crusted chicken

Roasted chicken with asiago polenta with truffled mushrooms
Grilled chicken and shrimp kebabs with lemon and garlic
Ginger-apricot shrimp
Grilled salmon with roasted corn relish
Proscuitto wrapped shrimp
Pistachio crusted salmon

Greek style shrimp scampi
Sake salmon and rice
Bourbon glazed baby back ribs
Jamaican jerk raspberry ribs
Spice rubbed smoked ribs with maple-horseradish baste
Chicken breasts stuffed with spinach and ricotta
Orange soy baby back ribs
Cedar planked salmon with seasoned lemon butter
Fish tacos
Miso ginger marinated grilled salmon
Broiled tilapia parmesan
Sautéed tilapia with lemon peppercorn sauce
Grilled salmon with apricot mustard glaze
Dijon mustard tilapia
Pork tenderloin with pomegranate
Mango jerk pork tenderloin
Roasted pork loin with poached plums
Pork tenderloin with apricot mustard
Fried pork kebabs with ginger molasses BBQ sauce
Molasses mustard glazed pork skewers
Rustic chicken with mushrooms and gruyere polenta
Salisbury steak with mushroom wine sauce
Polynesian flank steak
Asian flank steak
Apple apricot pork chops
Hoisin and honey glazed pork chops
Chicken cordon bleu
Rosemary pork chops
Crunchy pork chops
Pesto stuffed pork chops

Ginger curry pork
Chicken roulade with prosciutto, spinach, and sun dried tomatoes
Shrimp, tomato, basil linguine with goat cheese
Gruyere, arugula and prosciutto stuffed chicken

Parmesan Chicken

\$21 menu:

Roasted Halibut with garlic sauce

Halibut with citrus butter sauce

Grilled halibut with fennel, red onions and oregano

Chili glazed halibut with avocado tomato sauce

Crusted halibut with chili cilantro aioli

Seared tuna with mango salsa

Horseradish crusted tuna with miso aioli

Grilled tuna with avocado salsa

Grilled bass with green tomato and watermelon salsa

Pistachio crusted bass with mango chutney coulis

Grilled bass with orange saffron butter

Steak chimichurri

Crab and ricotta cannelloni

T-bone with blue cheese butter

Duck stir fry

Duck kebabs

Veal rolls stuffed with spinach and gruyere

Veal patties with mushrooms and chives

Veal marsala

Veal cutlets with thyme butter sauce

Veal scaloppini with olive and sun dried tomato sauce

Grilled lamb with curried veggies

Chinese char siu grilled lamb chops

Lamb kebabs

Grilled lemongrass lamb chops with herbs

Sautéed veal chops with mushrooms

Grilled lamb chops with garlic, olive oil, fresh thyme, grilled lemons

Greek style lamb kebabs in pita

Lamb chops with orange mint yogurt sauce

Lamb korma

Prosciutto wrapped scallops

Pan seared shrimp and scallop skewers

Scallops with tarragon cream

Soy citrus scallops

Sea scallops on red onion marmalade

Pan seared scallops on linguine with tomato cream sauce

Crab cakes with herb salad

\$27 menu:

Roast lemon pepper duck with red wine vinegar sauce

Roast duck with blackberry BBQ sauce

Duck with cranberry mostaza

Rosemary beef fillet

Horseradish crusted beef tenderloin

Beef tenderloin with wasabi garlic cream

\$45 menu:

Grilled lobster tails with cumin and lime butter and avocado Pico de Gallo

Grilled lobster tails with green curry mango dipping sauce

Sautéed lobster with linguine, shitake mushrooms and marsala butter sauce