

## Served Dinner Menu

Dinner selections include a tossed salad  
dinner rolls with butter, beverages and dessert

### La Garde Chicken

Boneless chicken breast stuffed with  
a blend of arugula, onion and cheese  
served with new potatoes and roasted vegetables  
13.40

### Greek Chicken

Boneless chicken breast marinated in greek herbs,  
feta cheese, garlic, lemon and olive oil  
served with wild rice and fresh vegetable  
13.40

### Stuffed Chicken Florentine with Crab

Chicken Breast stuffed with spinach, crab and  
cheese and baked golden brown  
served with a rice timbale and fresh asparagus  
13.65

### Chicken Pomodoro

A marinated boneless chicken breast  
accompanied by a fresh tomato and mushroom sauce  
served with rigatoni and broccoli florettes  
12.30

### Roasted Pork Loin

Lean sage rubbed pork loin roasted to perfection  
served with your choice of apple thyme glaze  
or tart Montmorency cherry sauce  
served with asiago redskins and broccolini  
14.10

### Stuffed Pork Loin

Lean pork loin stuffed with sweet Italian  
sausage and coated with a light apple glaze or sage veloute  
served with piped potatoes and roasted vegetables  
14.40

### Grouper Fillet

Wild caught fresh grouper fillet lightly seasoned with Cajun spice  
served with coconut cashew rice and seasonal vegetables  
14.40

## Served Dinner Menu

Dinner selections include a tossed salad  
dinner rolls with butter, beverages and dessert

### Bacon Wrapped Salmon Fillet

Maple smoked bacon wrapped salmon fillet  
served with white bean and kale regot  
14.70

### Tilapia Fillet

Tender flakey tilapia fillet topped with lemon aioli and baked to perfection  
served with parsnip infused potatoes and seasonal vegetables  
13.65

### Portobello Mushroom Ravioli

Tender pasta pockets filed with diced mushrooms and spices  
Finished with herbed olive oil and garden vegetables  
13.40

### Medallions of Beef Tenderloin

The most tender cut served with our mushrooms  
and blackberry merlot sauce  
Market Price

## Dinner Buffet

Dinner selections include a tossed salad  
dinner rolls with butter, beverages and dessert

### Tour of Italy

Anti-pasta Platter  
Caesar Salad  
Focaccia Bread  
Breast of Chicken Parmesan  
Angel Hair Pasta with Marinara or Alfredo Sauce  
Tri-colored Ravioli with Olive oil & Herbs  
Fresh Vegetables  
Tiramisu  
13.15

### The Far East

Pork Egg Rolls  
Sliced Fruit Tray  
Cashew Chicken or Mandarin orange Beef Stir Fry  
Steamed or Fried Rice  
Almond Cookies and Fortune Cookies  
12.30

## **Buffet Dinner Meals**

Dinner selections include a tossed salad  
dinner rolls with butter, beverages and dessert

### **Mexican Fiestal**

Chips and Salsa  
Sliced Fruit Tray  
Beef or Chicken Enchiladas  
Lettuce and Tomato  
Sour Cream  
Refried Beans  
Spanish Rice  
Churros  
12.30

### **The Welcome Home**

Served with individual salad  
or tossed salad bowl

### **Entre-choose one**

La Garde Chicken Breast  
Stuffed Chicken Florentine with Crab  
Smoked Pork Loin  
Roast Beef with Bordelaise  
Portabello Mushroom Ravioli  
Lemon Aioli Tilapia

### **Starch Selections-Choose one**

Twice Baked Redskins  
Piped Potatoes  
Asiago Smashed Redskins  
Mashes Sweet Potatoes  
Jasmine Rice Timbales  
Coconut Cashew Rice  
Served with chef's vegetables du jour  
13.90