

MENU

WEST SIDE STORY

COMPOSED SALADS

A VARIETY OF COMPOSED SALADS AND PASTA SALAD, HUMMUS DIPS AND ASSORTED FLATBREADS

GARDEN SALAD BAR

A BLEND OF CHOPPED ROMAINE, SPRING MIX OF ARUGULA, FRISÉE, RED OAK, AND SPINACH

TOPPINGS TO INCLUDE SHREDDED CARROTS, CUCUMBERS, SLICED MUSHROOMS, RED ONION, GRAPE TOMATOES, CROUTONS

WITH RANCH DRESSING AND RED WINE VINAIGRETTE

ARTISAN ROLLS AND BUTTER

CHICKEN SALTIMBOCCA

MARINATED PAN-SEARED CHICKEN LAYERED WITH MONTEREY JACK CHEESE AND WRAPPED IN PROSCIUTTO

SEARED MEATBALLS

ALL-BEEF MEATBALLS BAKED IN RICH RED WINE MARINARA TOPPED WITH CARMELIZED MOZZARELLA CHEESE

ROASTED YUKON VESUVIO POTATOES

FRESH GOLDEN YUKON POTATOES ROASTED WITH FRESH HERB INFUSION

MARKET-FRESH BROCCOLINI

BROCCOLINI TRIMMED, STEAMED, AND SEASONED WITH DRAWN BUTTER

HERB-INFUSED SEASONED PENNE PASTA

AL DENTE PENNE PASTA INFUSED WITH FRESH BASIL AND OTHER HERBS FOLDED IN DRAWN BUTTER

DESSERTS

ASSORTED CUPCAKES, TRES LECHES, AND CHERRIES JUBILEE PASTEL

