

Smoky Flavors Fine Cuisine Menu

BREAKFAST

- Spinach, Pepper, Mushroom OR Steak Omelette (Organic Eggs) with Feta Cheese and Fresh Cilantro, served with Greek Potatoes
- Skinless Turkey Sausage OR Bacon with Organic Greek Style Scrambled Eggs OR Organic Fried Eggs, Greek Potatoes, and Whole Wheat Buttered Toast
- Organic Waffles with Maple Syrup, Sliced Organic Strawberries & Blueberries
- Organic, gluten free Old-Fashioned Oats with Apples and Raisins, served with Maple Syrup and a sprinkle of Raw Sugar
- Fresh Fruit Salad Cup (Strawberries, Blueberries, Melon, Apples)

APPETIZER

- Sea Scallops pan-seared in Irish Butter over gently steamed Pepper Spinach
- Sea Scallops with Pesto Sauce on a bed of gently sauteed Spinach
- Chilean Sea Bass over Spinach sauteed in Irish Butter with Greek Herbs Topping
- Butternut, Apple, & Sage Soup served with Warm Bread and Butter
- Tuscan Minestrone Soup with Orzo
- Chilled Watermelon Gazpacho Soup
- Chilled Cucumber Melon Soup
- Chilled Ginger Carrot Soup
- 8" Fruit Skewers (Melon, Green Grapes, Blueberries, Strawberries)

STARTER SALAD

- Caesars Salad with house-made Dressing and Croutons
- Sharon's Coleslaw
- Garden Salad with house-made Dressing options
- Mediterranean Tomato & Cucumber Salad with Feta Cheese
- Mixed Spring Greens with slivers of Red Onion, Cucumber, & Pepitas served with a house-made Dijon Vinaigrette, sprinkled with Parmesan Cheese
- Romaine & Parmesan Salad with slivers of Shallots and coated with a house-made dressing of Slightly Spicy Vinaigrette
- Edamame & Orange Salad
- Traditional Greek Salad with Grilled Pita and Hummus
- Tzatziki w/ Vegetable Sticks (Carrots, Sugar Snap Peas & Cucumber)
- Panzanella
- Winter Kale Salad with warm Farro & Slices of Squash, topped with Soft Honeyed Goat Cheese, Fresh Pomegranate Arils, & house-made Sweet & Spicy Vinaigrette

ENTREE MEAT

BEEF:

- Smoked Beef Tenderloin with Garlic Herb Seasoning
- Greek Herb Smoked Brisket
- Smoked Australian Beef infusion with Tuscan Herbs and Butter Sauce
- Ribeye with Tuscan Seasoning
- Australian Filet Mignon with Tuscan Seasoning
- Australian Beef (smoked with apple and citrus wood) with Lemon Pepper Sauce served with 50/50 Mashed Potatoes & Pan-seared Green Beans & Garlic Butter
- 22 Day Aged Ribeye Steaks
- 22 Day Aged 8oz Filet Mignon
- Angus Hamburger stuffed with Cheese & Herbs on a Fresh Roll. Add choice of caramelized Onions, sauteed Mushrooms, Lettuce, Tomatoes, BBQ Sauce.

LAMB:

- Curried Leg of Lamb served with Fragrant Basmati Rice with Peas & organic sauteed Spinach with Mushrooms and Butter
- Leg of Lamb Greek Style in Tomato Stew served with Butter Lemon Orzo & Pan-seared Green Beans & Garlic Butter
- Pan-seared Mediterranean Rub Lamb Chops served with Lemon Herb Quinoa and Honey Glazed Carrots

CHICKEN:

- Japanese Ginger and Soy Herb Roasted Chicken
- Bourbon-Molasses Italian Herb Smoked Chicken
- Roasted Tuscan Rub Chicken
- Whole Chicken with an Herb & Butter Rub smoked with Apple Wood, cut up and topped with a Creamy White Mushroom Sauce
- Ginger-Soy Chicken smoked with Apple Wood
- Crunchy & Moist Greek Herb Deep Fried Chicken (Thigh or Leg)
- Chicken Leg, Wing, & Thigh smoked with Citrus & Apple Wood, served with an Orange Peel BBQ Sauce
- Pan-seared and smoked Tuscany Chicken with Fresh herbs served with 50/50 Mashed Potatoes & Honey Glazed Carrots
- Whole Chicken with a Tuscan Herb & Butter Rub smoked with Apple Wood, cut up and topped with a Creamy Parmesan Sauce with Mushrooms, Basil, Cherry Tomatoes, & Spinach served over Fettuccine pasta
- Chicken Kebabs w/ Grilled Onions & Red Peppers
- Chicken Wings (Lemon-Lime, Tequila, Teriyaki, Black Peppercorn)

PORK:

- Smoked Cuban Pulled Pork
- Moroccan Style Pork Tenderloin

FISH:

- Pan seared Chilean Sea Bass
- Smoked Sockeye Salmon
- Pan-seared Chilean Sea Bass with Lemon Butter Sauce
- Baked Snapper with Lemon Zest Sauce
- Chilean Sea Bass with Lemon Sauce served with 50/50 Mashed Potatoes & Honey Glazed Carrots
- California-Style Fish Tacos w/ Fresh Cabbage, Guacamole, Spiced Black Beans, Lime Wedges & Corn Tortillas

ENTREE SIDES

PASTA:

- Six Cheese Macaroni
- Veal, Chicken, & Beef with Herbs Meatballs in a Malbec Red Sauce, served over a bed of Angel Hair Pasta
- Mediterranean Turkey Meatballs with Red Peppers & Mushroom Wine Sauce over Angel Hair Pasta
- Meat Sauce with Spaghetti
- Meat with Ricotta and Mozzarella Cheese Lasagna
- Vegetable Lasagna with White Sauce
- Chicken in a Creamy Tuscan Sauce over Fusilli Pasta

GRAIN:

- Herb Broth Quinoa
- Garlic-Butter Quinoa
- Fragrant Seasoned Rice with Peas & Raisins
- Basil Rice with a hint of Mustard
- Mushroom & Turmeric Rice

POTATOES:

- Slow-cooked Potatoes with Onions, Mushrooms & Fresh Herbs in Butter
- Three Potato Mash with Butter and Italian Herbs
- Sharon's Potato Salad

- Roasted Sweet Potatoes
- Greek Seasoned Potatoes

VEGETABLES:

- Pan-seared Green Beans in a Garlic White Sauce
- Pan-seared Green Beans in a Garlic Butter Sauce
- Mild Sriracha Brussel Sprouts Greek Style
- Pan seared Herb Brussel Sprouts in butter
- Vegetable Medley steamed with a Butter Sauce (Broccoli, Cauliflower, and Carrots)
- Roasted Honey-Glazed Carrots, Parsnips, & Garlic
- Bourbon Baked Beans

VEGETARIAN

- Flavorful Black Bean Stew over Fragrant Rice
- Slightly Spicy Red Lentil & Tomato Stew over Herb Broth Quinoa

DESSERT

- Vanilla Bean Panna Cotta with Berry Sauce
- Mango Sorbet topped with a Mint Leaf
- Apple Pie
- Peach & Blueberry Greek Yoghurt Cake
- French Apple Cake & Crème Anglaise
- Flourless Chocolate Cake & Glaze with Fresh Raspberries
- Vanilla & White Chocolate Mousse Vanilla Bean Cheesecake

DRINKS (1 12oz serving of each drink per guest)

- Lemonade
- Unsweetened Iced Tea (honey, cane sugar, and stevia-in-the-raw sweetening options)
- Spring Water
- Coffee (sugar, milk, creamer)
- Tea (sugar, milk, creamer)
- Apple Juice