

DINNER MENU

Complimentary ice tea and lemonade will be available. No-host bar.

SATURDAY

Farmer's Salad: Matchstick Veggies, Pepitas, Queso Fresco, Lime Cumin Vinaigrette
Achiote Grilled Chicken Thighs
Fajita Peppers, Onions and Portabellas
Spanish Rice
Black Beans
Corn and Flour Tortillas
Cheddar Jack Cheese, Salsa, Sour Cream, Shredded Lettuce, Jalapenos
Brownies

SUNDAY

Caprese Salad: Baby Greens, Cherry Tomatoes, Ciliegine Mozzarella, Basil and Balsamic Vinaigrette
Spinach Vegan Risotto
Lasagna Bolognese
Pesto Grilled Summer Squash, Peppers and Onions
Garlic Breadsticks
Assorted Cookies

MONDAY

Southern Salad: Chopped Romaine, Cucumbers, Tomatoes, Red Onions, Candied Pecans & Honey Mustard Dressing
BBQ Chicken Thighs
Watermelon
Vegan BBQ Bean Cassoulet
Corn on the Cob
Jalapeno Pineapple Coleslaw
Brownies

TUESDAY

Thai Cabbage Salad: Edamame, Radishes, Carrots, Rice Wine Vinaigrette
Korean BBQ Beef
Fried Tofu and Broccoli, Kung Pao Sauce
Stirfried Vegetables
Brown Rice
Cookies

THURSDAY

Romaine Salad: Hearts of Palm, Tomatoes and Avocado, Lime Cilantro Vinaigrette
Chile Grilled Butcher Steak with Chimmichurri
Grilled Portabellas, Chimmichurri and Rouille
Herb Roasted Fingerling Potatoes
Brownies

FRIDAY

Indian Style Green Salad: Plum Dressing, cucumber, Tomato, Peppers and Serranos
Basmati Rice
Roasted Vegetables and Sweet Potatoes
Tandoori Style Grilled Chicken
Red and Yellow Curry Sauces
Limes, Cilantro, Chilies, Crushed Cashews
Cookies

ALL DRESSINGS AND SAUCES WILL BE ON THE SIDE ALL DISHES WILL BE LABELED