

CHICKEN

Classic Chicken Parmesan Topped with Piaccone Whole Milk Mozzarella

Seared Chicken Breast Cutlet Smothered in a Crimini Mushroom Marsala Wine Sauce

Lightly Pounded Breast of Chicken with a Garlic and Herb Lemon Butter Sauce

Caramelized Shallots and Honey Dijon Mustard Cream Sauce over Chicken Breast

Creamed Spinach, Grape Tomatoes, and Bulgarian Feta over Chicken Breast

Seared Chicken Breast with Sesame-Hoisin, Shitake Mushrooms, and Baby Bok Choy Bed

Texas Goat Cheese, Sundried Tomato and Summer Squash Topped Chicken Breast

Skillet Seared Chicken Breast Topped with a Provençal Caper Wine Sauce

Southern Chicken Fried Chicken with our Blue Cheese Country Gravy

Toasted Pecan Crusted Chicken with a Marsala-Shallot Cream Sauce

Seared Chicken Breast with a Roasted Portabella-Romano Cheese Cream Sauce

Golden Brown Chicken Breast with Creamy Lemon-Artichoke Sauce

Chunky Cacciatore Tomato and Peppers over Pan Seared Chicken Breast

Sautéed Chicken Cutlets Topped with a Spinach-Wild Mushroom Ragout

Sautéed Chicken Breast with a Thyme Tomato-Lemon Broth

Cream Cajun Andouille Sausage Cream over a Cutlet of Chicken

White Wine Broccoli Cream a top Breast of Chicken and Smoked Cheddar

Roasted Whole Chicken with Lemon, Thyme, and Artichoke Broth

Roasted Garlic Asparagus and Dill-Havarti Creamed Chicken Breast

Pancetta and Button Mushroom Chicken Cutlet

Tomatillo-Garlic Creamed Chicken Topped with Queso Fresco

BEEF & VEAL

Herb Marinated Grilled Tenderloin of Beef with a Dry Shallot Cabernet Sauce

Veal Scaloppini with Roasted Portabella Mushroom Butter Marsala

Veal Osso Bucco Slow Cooked in Chianti Demi

Over Night Braised Short Ribs

Spinach and Smoked Provolone Cheese Stuffed Beef Tenderloin in a Caramelized Shallot Sauce

Hoffman's Smoked Cheddar Meat Loaf

Slow Roasted Beef Brisket with our Famous Sesame-Hoisin Au Jus

Garlic Marinated Rib Eye Steaks

Garlic Marinated Flank of Steak Thinly Cut

Slow Cooked Pot Roasted Brisket Cooked in a Red Wine Brown Sauce

Bulgarian Feta Greek Meat Balls

Braised Chianti Beef Tips

Pesto Marinated Sliced Flank Steak with Sautéed Grape Tomato Broth

PORK

Grilled Spice and Garlic Rubbed Pork Tenderloin with Smoked Tomato Marinara

Whole Button Mushroom Marsala Pork Scaloppini

Lemon Caper Pork Loin Filets

Grilled and Apricot Glazed Pork Tenderloin Strips

Whole Butter Roasted and Sliced Pork Loin with a Portabella-Caramelized Red Onion Cream Sauce

FISH

Angelika Dusted Chilean Sea Bass with Tomato-Lemon Fumet

Grilled Mahi-Mahi with a Harissa Cream Sauce

Sesame Grilled Ahi Tuna Steak

Grilled Miso Marinated and Grilled Halibut with a Chantrelle Mushroom Butter Sauce

Pistachio Crusted Atlantic Salmon and Creamy Saffron-Chardonnay Sauce

Fresh Cilantro Marinated Grilled Atlantic Salmon

Adobo Grilled Lobster Tails

Herb Crusted Cod Fillet with a Roasted Poblano Chile Sauce

Alaskan Halibut and Baby Portabella Kabobs with Black Kalamata Olive Aioli

Parmesan Striped Bass Filets with Chunky Tomato and Spinach Fumet

Saffron and Lemon Grilled Jumbo Prawns

Ahi Tuna Kabobs with Shitake-Miso Broth

Panko-Parm Tilapia Roulade Stuffed with Grilled Squash and Mozzarella Cheese with Pesto

Almond Crusted Rainbow Trout Fillets

MAIN

Fresh Oregano Bread Crumb Baked Dover Sole

PASTAS

CHICKEN A LA NOSTRA

Grilled Chicken with Sundried Tomatoes, Artichoke Hearts and Pasta Tossed in a Basil Cream Sauce

MEDITERRANEAN SHRIMP

Crushed Roma Tomatoes, Grilled Shrimp, Fresh Garlic Sautéed with Pasta and Finished with Fresh Baby Spinach and Feta Cheese

SPICY SAUSAGE PASTA

Spicy Sweet Italian Sausage, White Mushrooms, and Broccoli Sautéed in Tomato Cream with Tossed Pasta

PEA AND PANCETTA TORTELLINI

Fresh Peas and Pancetta Sautéed with Fresh Thyme and Tossed with Tri Color Cheese Tortellini in Pesto Cream

PASTA PRIMAVERA

Roasted Asparagus, Button Mushrooms, Summer Squash, and Broccoli Combined with Parmesan Cream and Pasta

ARUGULA BEEF TENDERLOIN

Grilled Beef Tenderloin Strips Sautéed with Broccolini in a Garlic Wine Sauce and Finished with Gorgonzola Crumbles and Baby Arugula

SMOKEY PORK

Grilled Tenderloin of Pork Strips Sautéed with Baby Portabellas, Fresh Garlic, and Smoked Tomato Marinara Tossed with Pasta and Finished with Romano Cheese

CLASSIC PENNE BOLOGNESE

Classic Italian Meat Sauce, Tossed with Pasta and Freshly Shave Parmesan Reggiano

CRAB Farfalle

Fresh Jumbo Lump Crab Tossed with Sautéed Asparagus, and Fresh Garlic in a Smokey Gouda Cream Sauce and Tossed with Farfalle

SOUTHWESTERN BLACK BEAN CHICKEN PASTA

Grilled Chicken Sautéed with Poblanos, Red Peppers, and Red Onions in an Enchilada Adobo Cream and Finished with Pasta, Black Beans, and Cotija Cheese

LOBSTER-SHRIMP VODKA

Chunky Lobster Meat and Shrimp Sautéed with Broccolini in a Tomato Vodka Sauce with Pasta and Topped with Fresh Romano Cheese

VEGETARIAN

Fried Eggplant Parmesan Smothered with Homemade Marinara Topped with Melted, Shredded Whole Milk Mozzarella

Baby Pasta Shells Tossed with Pesto Marinara, Fresh Mozzarella, Sautéed Asparagus, Broccoli, Mushrooms and Squash. Topped and Baked with Parmesan and Herbed Breadcrumbs

Ratatouille Stuffed Portabella Mushroom Steak with Mashed Potatoes and Napa Cabbage and English Cucumber Slaw*

Barbeque Grilled Portabella Mushrooms with Caramelized Red Onions, Red Potatoes, and Sautéed Garlic Corn*

Baked Smoked Gouda and Broccoli White Lasagna with Grilled Fresh Oregano Summer Squash

Baked Creamy Ricotta and Garlic Spinach Stuffed Pasta Shells and Topped with Marinara Cream and Thinly Sliced Crimini Mushrooms

Thai Basil Stir Fry with Grilled Tofu over Brown Cilantro Rice and Crispy Springs Rolls

Spinach and Button Mushroom Blue Corn Tortilla Enchiladas with Cilantro Black Beans and Mexican Brown Rice Pilaf*

Roasted Seasonal Vegetables and Spinach Quinoa Paella

Cauliflower and Butternut Squash Casserole with Grilled Brocolini and Smoked Cheddar

Caprese Quinoa Bake along with Grilled Balsamic Asparagus

Casserole of Roasted Poblano Chili and Roasted Corn with Cilantro Rice

Veggie Pot Pie Served with Steamed Baby Carrots

Homemade Vegetarian Stuffed Grape Leaves (Dolmas) with Basmati Pea Pilaf

Veggie Stuffed Cabbage Rolls with Caramelized Garlic Brussel Sprouts

*GLUTEN FREE MENU SELECTIONS

GLUTTEN FREE

MAIN

Grilled Chicken Cutlet Smothered in a Crimini Mushroom Marsala Wine Sauce with Roasted Dilled New Potatoes and Garlic Haricot Verts

Caramelized Shallots and Honey Dijon Mustard Cream Sauce over Grilled Chicken Breast with Baked Paprika Yukons, and Garlic Haricot Verts

Creamed Spinach, Grape Tomatoes, and Bulgarian Feta over Chicken Breast with Corn Basmati Rice Pilaf, and Fresh Oregano Roasted Squash

Texas Goat Cheese, Sundried Tomatoes and Summer Squash Topped Chicken Breast with Corned New Potatoes, and Romano Cheese Green Bean Casserole

Chunky Cacciatore Tomatoes and Peppers over Pan Seared Chicken Breast, with Oregano-Parmesan Mashed Potatoes and Garlic Grilled Asparagus

Pancetta and Button Mushroom Chicken Cutlet with Creamed Yukon Mashed and Steamed Baby Carrots

Coffee Marinated Flank of Steak Thinly Cut with Carrot Mashed Potatoes, and Maple Roasted Sunburst Squash

Pesto Marinated Sliced Flank Steak with Sautéed Grape Tomato Broth, Oregano-Parmesan Mashed Potatoes and Asiago Asparagus

Grilled and Apricot Glazed Pork Tenderloin Strips with Herb Roasted Summer Squash, and Crème Fraiche Mashed Yukon Potatoes

Ahi Tuna Kabobs with Grilled Baby Bok Choy Wasabi Mashed Potatoes and Shitake-Miso Broth

Fresh Cilantro Marinated Grilled Atlantic Salmon with Corn Mashed Potatoes, and Lime Steamed Broccoli

BARBEQUE

(All our BBQ selections comes with Texas Toast or Dinner Rolls, Sliced Red Onions, Pickled Jalapeños, Pepperoncini, and BBQ Sauce)

MEATS

Overnight Roasted Brisket, Sliced and Smothered in Our House BBQ Sauce

Knife and Fork Baby Back Ribs Braised and Grilled

MAIN

Spicy Texas Smoked Jalapeño Sausage, Grilled and Sliced

Slow Roasted Pork Butt, Hand Pulled and Sauced with Our House BBQ Sauce

Grilled Chicken Breast Smothered with Our House BBQ Sauce

L A T I N

Mexican Lasagna Layered with Grilled Chicken Breast in Adobo Cream, Pepper Jack Cheese, Cheddar Cheese, Corn Tortillas and Pasta Served with Poblano and Red Pepper Borracho Beans

Spicy Pork Tenderloin Sautéed with Poblanos, Red Peppers, and Tossed with Penne Pasta in an Enchilada Cream Sauce and Finished with Cotija and Queso Fresco Cheese and Served with Steamed Squash with Micro Epazote.

Grilled Jalapeño and Queso Blanco Stuffed Beef Tenderloin Medallions Served with Truffled and Cilantro Fingerling Potatoes and Chipotle-Asparagus Sauce

Tortilla Crusted Tilapia with Smoked Tomato Sauce, Mexican Cream Corn “Elotes,” and White Cheddar Potatoes

Pan Seared Chicken Breast Cutlet Topped with a Southwestern Black Bean Pepper Sauce Over a Black Bean Cilantro Rice, and Elotes Style Cream Corn

Enchiladas: Grilled Chicken, Spinach-Mushroom, Smoked Cheddar Cheese, Grilled Beef Tenderloin, Spicy Taco Beef, Spicy Pork Tenderloin with Cilantro Black Beans and Mexican Rice

Tacos/Fajitas: Marinated Flank Steak, Seared Marinated Chicken Breast, Chipotle Pulled Pork Butt, Chopped Adobo Brisket, Cilantro Lime Shrimp, Cumin Rubbed Pork Tenderloin and Grilled Tilapia

Sides with Latin Flare: Mexican Rice, Cilantro Black Beans, Elotes, White Cheddar Potatoes, Black Beans with Cilantro, Corned Cotija Red Potatoes, Cumin Roasted Cauliflower Florets, Butter Roasted Yukon Gold Potatoes, Refried Beans, and Poblano Borracho Beans

BREAKFAST

California Continental Breakfast with Assorted Bagels, Muffins, Scones, Mini Croissants, Danishes, Fresh Seasonal Fruit, Berries, Flavored Yogurts, Granola, Dried Fruits, Individual Cereals, Milk, Apple Juice, Cranberry Juice and Fresh Orange Juice

Classic Continental Breakfast with Assorted Bagels, Muffins, Scones, Mini Croissants, Danishes, Fresh Seasonal Fruit, Berries, Apple Juice, Cranberry Juice and Fresh Orange Juice

Classic Lox and Bagels Breakfast with Thinly Sliced Smoked Norwegian Salmon, Whitefish Salad, Cream Cheese, Sliced Tomatoes, Red Onion Rings, Lemon Wedges, Capers and Assorted Bagels

Baked Casserole of Whipped Eggs, Diced Bread, Peppers, Cheddar Cheese, Monterey Cheese and choice of Veggie, Bacon, or Sausage. Served with Hickory Bacon, All Natural Sausage Links, Fresh Fruit with Berries, Apple Juice, Cranberry Juice and Fresh Orange Juice

Classic American Breakfast with Scrambled Eggs, Country Potatoes, Hickory Bacon, All Natural Sausage Links, Assorted Bagels, Muffins, Scones, Mini Croissants, Danishes, Fresh Seasonal Fruit and Berries, Apple Juice, Cranberry Juice and Fresh Orange Juice

French Toast Casserole of Layered Challah Bread, Smothered in Eggs, Cinnamon, Glazed Apples, and Maple Syrup. Served with Hickory Bacon, All Natural Sausage Links, Fresh Fruit with Berries, Apple Juice, Cranberry Juice and Fresh Orange Juice

Pancakes and Waffles: Choice of Chocolate Chip Pancakes, Blueberry Pancakes, Plain Pancakes and Belgian Waffles. Comes with Hickory Bacon, All Natural Sausage Links, Fresh Fruit with Berries, Apple Juice, Cranberry Juice and Fresh Orange Juice

Breakfast Sandwiches: Individually Wrapped Egg Sandwiches on English Muffins and Croissants with a Choice of Hickory Smoked Bacon, All Natural Sausage, or Cheese, Fresh Fruit with Berries, Apple Juice, Cranberry Juice and Fresh Orange Juice

Breakfast Tacos: Individually Wrapped Egg Flour Tortilla Tacos with a Choice of Hickory Smoked Bacon, All Natural Sausage, Potato, or Cheese, Homemade Salsa, Fresh Fruit with Berries, Apple Juice, Cranberry Juice and Fresh Orange Juice

Whole Eggs Scrambled with Tomato Salsa, Fried Tortilla Strips, and Cheddar Cheese. Comes with Hickory Bacon, All Natural Sausage Links, Fresh Fruit with Berries, Apple Juice, Cranberry Juice and Fresh Orange Juice

Build Your Own Breakfast Taco Station: Cheddar Scrambled Eggs, Hickory Smoked Bacon, All Natural Sausage, Shredded Monterey Jack, Cheddar Cheese, Flour Tortilla, Homemade Salsa, Fresh Fruit with Berries, Apple Juice, Cranberry Juice and Fresh Orange Juice