



8805 Sovereign Row
Dallas, Texas 75247
214-821-2514

ENTREES

Ahi Kabob

Ahi Tuna Kabobs with Grilled Baby Bok Choy Wasabi Mashed Potatoes and Shiitake-Miso Broth
(Dairy Free)

Ahi Steak

Sesame Grilled Ahi Tuna Steak
(Dairy Free)

Almond Trout

Almond Crusted Rainbow Trout Fillets

Angelika Sea Bass

Angelika Dusted Chilean Sea Bass with Tomato-Lemon Fumet
(Dairy Free)

Apricot Pork

Grilled and Apricot Glazed Pork Tenderloin Strips
(Gluten Free, Dairy Free)

Arugula Beef Tenderloin Pasta

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

Asian Dallas Strip Steak Medallions

Served with Shitake Mushroom Hoisin Demi Sauce (8 oz. portion)
(Dairy Free)

Asian Mahi Mahi

Served with Soy Garlic Fish Sauce
(Dairy Free)

Asian Sea Bass

Served with Soy Garlic Fish Sauce
(Dairy Free)

Asun Spicy Goat

Slow Roasted Smokey Peppered Goat
(Dairy Free, Gluten Free)

Baked Pasta Shells

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

Balsamic Prime Grilled Ribeye

10oz. boneless, balsamic marinated rib eye steak

BBQ Brisket

Slow Roasted Beef Brisket with House BBQ Sauce (8 oz. portion)
(Gluten Free, Dairy Free)

BBQ Chicken

BBQ Chicken with Breast, Wing, Thigh, or Drumsticks Available and Served in House BBQ Sauce

BBQ Chicken Breast

Grilled Chicken in House BBQ Sauce

BBQ Chicken Melt

BBQ Grilled Chicken Breast topped with Hickory Bacon, Cheddar Cheese, and Monterey Jack Cheese

BBQ Portobello

BBQ Grilled Portobello Mushrooms
(Gluten Free, Dairy Free, Vegan)

BBQ Salmon

BBQ Glazed Grilled Salmon
(Gluten Free, Dairy Free)

BBQ Turkey

Oven Roasted Sliced Turkey Breast with House BBQ Sauce
(Gluten Free, Dairy Free)

Beef Biryani

Fragrant Basmati Rice Layered with a Spicy Beef Curry

Beef in Stew

Chili Slow Braised Sirloin Beef in a Tomato Broth
(Dairy Free, Gluten Free)

Beef Korma

Overnight Yogurt-Ginger Beef Korma
(Gluten Free)

Beef Tenderloin Medallion

Herb Marinated Grilled Tenderloin of Beef with a Dry Shallot Cabernet Sauce (8 oz. portion)
(Gluten Free, Dairy Free)

Beef Tenderloin Tips

Grilled Beef Tenderloin Tips in a Mushroom Sauce (8 oz. portion)
(Gluten Free, Dairy Free)

Blackened Tilapia

Blackened Tilapia Fillet with Harissa Cream Sauce

Braised Asian Green

Braised Asian Green with Garlic Sauce and Jasmine Rice
(Vegan, Gluten Free)

Braised Brisket

Slow Cooked Braised Beef Brisket, Carrots, Potatoes, & Onions in a Red Wine Demi Sauce
(Gluten Free, Dairy Free)

Bratwurst

German Style Sausage Served with Spicy Mustard and Saurkraut
(Gluten Free, Dairy Free)

Brisket Demi

Slow Roasted Beef Brisket with Red Wine Brown Sauce (8 oz. portion)
(Gluten Free, Dairy Free)

Broccoli Cheddar Chicken

White Wine Broccoli Cream Topped Breaded Chicken, Smothered with Smoked Cheddar

Cabbage Roll

Veggie Stuffed Cabbage Rolls with Caramelized Garlic Brussels Sprouts
(Gluten Free, Dairy Free, Vegan)

Cajun Chicken

Cajun Andouille Sausage Cream over Breaded Chicken Cutlet

Cajun Chicken & Andouille Sausage Pasta

Grilled Chicken & Andouille Sausage with Red & Green Bell Pepper in a Creole Cream Sauce

California Chicken

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

Cauliflower-Squash Casserole

Cauliflower and Butternut Squash Casserole with Grilled Brocolini and Smoked Cheddar Mash
(Vegetarian)

Chana Masala

Hearty Chickpea and Tomato Masala Stew
(Gluten Free, Dairy Free, Vegan)

Chicken & Sausage Jambalaya

Traditional Cajun Chicken & Andouille Sausage Jambalaya with Celery, Pepper, & Onion

Chicken a la Nostra Pasta

Sauteed Chicken with Sun-Dried Tomatoes, Artichoke Hearts and Penne Pasta Tossed in a Basil Cream Sauce

Chicken Alfredo Penne Pasta

Alfredo Penne Pasta with Diced Chicken

Chicken Basil Stir Fry

Thai Style Basil Stir Fry with Chicken
(Dairy Free)

Chicken Biryani

Fragrant basmati rice layered with a spicy and delicious chicken curry

Chicken Cacciatore

Chunky Tomatoes and Peppers over Pan Seared Chicken Breast

Chicken Cream Pasta

Sautéed Chicken and Mushrooms mixed in a Tomato Cream Sauce and Pasta

Chicken Curry Stew

Pea and Green Bean Bone in Chicken Curry
(Dairy Free, Gluten Free)

Chicken Florentine Pasta

Sautéed Chicken Breast Tossed with Penne Pasta, Fresh Spinach, and Tomatoes in a White Wine Garlic Sauce

Chicken Fried Chicken

Southern Chicken Fried Chicken with Bleu Cheese Country Gravy

Chicken Fried Steak

Breaded & Fried Loin Steak served with Traditional Cream Gravy

Chicken Jollof Rice

African Style Chicken and Chili Pilaf
(Dairy Free, Gluten Free)

Chicken Korma

Overnight Yogurt-Ginger Chicken Korma
(Gluten Free)

Chicken Marsala

Pan Seared Chicken Breast Cutlet Smothered in a Crimini Mushroom Marsala Wine Sauce
(Dairy Free)

Chicken Marsala (Vegan)

Wild Mushroom Vegan Chicken Marsala
(Vegan)

Chicken Parmesan

Classic Chicken Parmesan Topped with Piaccone Whole Milk Mozzarella, Café Nostra's Famous Marinara

Chicken Pesto Calzone

Seared Chicken Breast Calzone with Tomato, Basil Pesto, & Whole Milk Mozzarella served with Tomato Dipping Sauce

Chicken Picatta

Breaded Chicken Breast Cutlet with Lemon-Butter Caper Sauce

Chicken Pot Pie

Chicken Breast with Mixed Vegetables and a Southern Style Gravy. Served in a Flaky Pastry Shell.

Chicken Sandwiches

Mini Onion Roll Stuffed with Grilled Chicken Breast and Caramelized Onions, Hickory Smoked Bacon and Honey Mustard Mayo

Chicken Shawarma

Marinated and Grilled Chicken Thighs in Middle Eastern Spices

Chicken Tenders

Homemade Breaded Tenderloins of Chicken

Chicken Tikka Masala

Yogurt Marinated and Tomato Curry Braised Grilled Chicken Tikka Masala
(Gluten Free)

Chicken Tomato Paillard (Vegan)

Vegan Chicken Tomato Paillard with Pickled Red Onion Arugula and Marcona Almons
(Vegan)

Children's Meal

Homemade Chicken Strips Served with a Side of Mashed Potatoes & Cookie. Includes Ketchup

Children's Meal - Bento Box

Homemade Chicken Strips Served with a Side of Mashed Potatoes & Cookie. Includes Ketchup

Chipotle Brisket

Slow Roasted Beef Brisket with a Chipotle-Mushroom Demi (8 oz. portion)
(Gluten Free, Dairy Free)

Chipotle Strip Steak Medallions

Dallas Strip Steak served with a Chipotle-Mushroom Demi (8 oz. portion)
(Gluten Free, Dairy Free)

Cilantro Salmon

Fresh Cilantro Marinated Grilled Atlantic Salmon with Tomato-Lemon Fumet
(Dairy Free)

Classic Penne Bolognese

Classic Italian Meat Sauce, Served with Penne Pasta and Freshly Shaved Parmesan Reggiano

Coffee Flank Steak

Coffee Marinated Flank Steak (8 oz. portion)
(Gluten Free)

Corn Dogs

Full-size Corn Dogs Served with Ketchup and Mustard

Crab Cakes

Jumbo Lump Sambal Chili Crab Cake with Sweet Chili Remoulade Drizzle (two per person)
(Dairy Free)

Crab Farfalle

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

Dallas Strip Steak Medallions

Dallas Strip Steak served with a Peppercorn Crimini-Mushroom Demi (8 oz. portion)
(Gluten Free, Dairy Free)

Dijon Chicken

Caramelized Shallots and Honey Dijon Mustard Cream Sauce over Breaded Chicken Breast Cutlet

Dill Havarti Chicken

Roasted Garlic Asparagus and Dill-Havarti Creamed Breaded Chicken Breast Cutlet

Doro Wat Stew

Bone in Chicken with Tomato Cardamom Sauce and Boiled Eggs
(Dairy Free)

Eggplant Korma

Grilled Baby Eggplant and Potato Korma with Roasted Curry Cauliflower Florets
(Gluten Free, Dairy Free, Vegan)

Eggplant Parmesan

Fried Eggplant Parmesan Smothered with Homemade Marinara topped with Melted Shredded Whole Milk Mozzarella
(Vegetarian)

Eggplant Rollatini

Thinly Sliced Eggplant filled with Spinach and Ricotta Cheese, Topped and Baked with Marinara and Mozzarella
(Vegetarian)

Eggplant Steaks (Vegan)

Pan Fried Eggplant Steaks with Balsamic Reduction, Basil and Capers
(Vegan)

Eggplant Tower (Vegan)

Fried Eggplant Tower Layered with Red Lentils and Curried Potatoes
(Vegan)

Enchiladas - Choice of 2 Enchiladas - 2 per Person

All Enchiladas Topped with Pepper Ranchero Sauce

- Grilled Chicken
- Spinach-Mushroom
- Smoked Cheddar Cheese
- Spicy Taco Beef
- Spicy Pork Tenderloin (+ \$2)
- Grilled Beef Tenderloin (+ \$4)

Served with Sour Cream, Southwestern Style Rice Pilaf, Cilantro Black Beans, Tri-Color Tortilla Chips, and Salsa.

Fajitas - 2 Per Person

Marinated Flank Steak & Seared Chicken Breast Fajitas with Mexican Rice, and Poblano Borracho Beans.

The Beef or Chicken Can Be Upgraded To One of the Following for an Additional \$2

- Cilantro Lime Shrimp
- Cumin Rubbed Pork Tenderloin
- Chopped Adobe Brisket
- Grilled Tilapia

Served with Salsa, Sour Cream, Shredded Cheese, Tortilla Chips, and Flour Tortillas.

Falafel

Falafel with Yogurt Ginger Sauce
(Vegetarian)

Filet Mignon

Herb Marinated Filet Mignon with a Dry Shallot Cabernet Sauce (8 oz. portion)
(Gluten Free, Dairy Free)

Fried Chicken

Fried Chicken Assortment - White and Dark Meat (2 pieces per person)

Gizzodo Stew

Slow Cooked Chicken Gizzard and Plantain Stew
(Dairy Free, Gluten Free)

Greek Chicken

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

Greek Chicken Casserole

Sautéed Spinach, Grape Tomato, Feta and Grilled Chicken Greek Basmati Rice Casserole

Greek Meat Balls

Bulgarian Feta Greek Meat Balls

Grilled Cauliflower Steak

Grilled Cauliflower Steak
(Vegan)

Grilled Chicken

Grilled Chicken Breast with Tomato-Lemon Fumet

Grilled Chicken Breast with Crimini Mushroom Marsala Wine Sauce

Grilled Chicken Breast with Crimini Mushroom Marsala Wine Sauce
(Gluten Free, Dairy Free)

Grilled Jumbo Cilantro Shrimp

Grilled Jumbo Cilantro Shrimp
(Gluten Free, Dairy Free)

Grilled Shrimp Stir Fry

Thai Style Basil Stir Fry with Grilled Shrimp
(Dairy Free)

Halibut Kabob

Alaskan Halibut and Baby Portabella Kabobs with a Black Kalamata Olive Aioli
(Gluten Free, Dairy Free)

Harissa Mahi Mahi

Grilled Mahi-Mahi with a Harissa Cream Sauce
(Gluten Free)

Herb Grilled Atlantic Salmon

Herb Grilled Atlantic Salmon with Lemon Butter Sauce

Herb Lemon Butter Chicken

Lightly Pounded, Breaded Chicken Cutlet with a Garlic and Herb Lemon Butter Sauce

Hoisin Chicken

Seared Chicken Breast Cutlet topped with Sesame-Hoisin Sauce, Shiitake Mushroom, Baby Bok Choy
(Dairy Free)

Hoisin Demi Brisket

Slow Roasted Beef Brisket with our Famous Sesame-Hoisin Au Jus (8 oz. portion)
(Dairy Free)

Honey Ham

Honey Glazed Sliced Ham
(Gluten Free, Dairy Free)

Hot Dogs

All Beef Hot Dog served with Ketchup, Mustard, Shredded Cheese, Onion, Relish, Chili, Hot Dog Buns

Jerk Chicken

Grilled chicken marinated in a spicy jerk

Jerk Lamb Chops

Jerk Marinated Lamb Chop

****MARKET PRICED ITEM. SUBJECT TO CHANGE UP TO TWO WEEKS PRIOR TO EVENT****

Kale Pesto Baked Shells (Vegan)

Kale Pesto Baked Shells with Crimini Mushrooms, Brussel Sprouts, and Browned Onions
(Vegan)

Knife and Fork Baby Back Ribs

Knife and Fork Baby Back Ribs Braised and Grilled
(Gluten Free, Dairy Free)

Lamb Korma

Overnight Yogurt-Ginger Marinated Leg of Lamb Korma
(Gluten Free)

Lamb Vindaloo

Spicy and Tangy Traditional Indian Dish from Goa Made with Lamb
(Gluten Free)

Lamb Wat

Red Wine and Berbere Spicy Lamb Stew
(Dairy Free, Gluten Free)

Lemon Artichoke Chicken

Breaded Chicken Breast Cutlet with Creamy Lemon-Artichoke Sauce

Lemon Tomato Chicken

Breaded Chicken Breast with Thyme Tomato-Lemon Fumet

Lobster-Shrimp Vodka Pasta

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

Matar Paneer

Traditional Northern Indian Dish made with Paneer Cheese and Tomatoes

Mediterranean Chicken Pasta

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

Mediterranean Grilled Beef Sirloin Strip (Coulotte) Kabobs

(Gluten Free, Dairy Free)

Mediterranean Grilled Beef Tenderloin Kabobs

(Gluten Free, Dairy Free)

Mediterranean Grilled Chicken Kabobs

Mediterranean Shrimp

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

Miso Halibut

Miso Marinated and Grilled Halibut with a Chanterelle Mushroom Butter Sauce
(Gluten Free)

Miso Marinated Mahi Mahi

Miso Marinated Mahi Mahi with Sesame Mushroom Broth
(Dairy Free)

Miso Sea Bass

Miso Sea Bass with Sesame-Mushroom Broth
(Dairy Free)

Mushroom Masala

Green Hariyala Wild Mushroom Masala
(Gluten Free, Vegan, Dairy Free)

Nigerian Curry Goat Stew

Tomato Curry Slow Cooked Goat Stew
(Dairy Free, Gluten Free)

Nigerian Stew and Beef

Nigerian Peppered Beef Stew
(Dairy Free)

Nostra Chicken

Sundried Tomatoes & Artichoke Hearts in a Creamy Basil Sauce over Pan Seared Chicken Breast

Orange Chicken

Tender Chicken Fried Crisp and Tossed in a Sticky-Sweet Orange Glaze

Oregano Dover Sole

Fresh Oregano Bread Crumb Baked Dover Sole with Lemony Mashed Purple Potatoes and Yard Long Green Beans

Oven Roasted Turkey

Oven Roasted Sliced Turkey Breast with Brown Gravy
(Dairy Free)

Pad Thai

Vegetarian Pad Thai with Peanuts and Fresh Basil

Paella

Classic Spanish Saffron Rice & Seafood Casserole with Shrimp PEI Mussels & Iberico Spanish Chorizo
(Dairy Free)

Palak Paneer

Spinach Paneer Stew (Green Paneer)
(Gluten Free, Vegetarian)

Pancetta Mushroom Chicken

Pancetta and Button Mushroom Breaded Chicken Cutlet

Paneer Tikka Masala

Yogurt Marinated and Tomato Curry Paneer Tikka Masala

Panko Havarti Stuffed Chicken

Havarti & Asparagus Stuffed Panko Chicken Breast with Havarti Cream

Parmesan Striped Bass

Parmesan Striped Bass Filets with Chunky Tomato and Spinach Fumet
(Gluten Free)

Parmesan Tilapia

Panko-Parmesan Tilapia Roulade Stuffed with Grilled Squash and Mozzarella Cheese with Pesto and Grape Tomato Pilaf

Pasta a la Nostra

Sun-Dried Tomatoes and Artichoke in a Basil Cream Sauce Tossed with Penne Pasta
(Vegetarian)

Pasta Arrabiata

Roasted Asparagus, Button Mushrooms, Summer Squash, and Broccoli with Spicy Marinara and Pasta
(Vegan, Dairy Free)

Pasta Primavera

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

Pea & Pancetta Tortellini

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

Pea Tortellini

Fresh Peas Sautéed with Fresh Thyme and Tossed with Tri Color Cheese Tortellini in Pesto Cream
(Vegetarian)

Pecan Chicken

Toasted Pecan Crusted Chicken with a Marsala-Shallot Cream Sauce

Penne a la Vodka

Tomato Vodka Sauce with Pasta and Topped with Fresh Romano Cheese
(Vegetarian)

Peri Peri Grilled Chicken

Peri Peri Pepper Sauce Marinated Bone in Chicken
(Dairy Free, Gluten Free)

Pesto Chicken Pasta

Parmesan Cream Infused with Homemade Basil Pesto, Tossed with Grilled Chicken Strips and Pasta

Pesto Flank Steak

Pesto Marinated Sliced Flank Steak with Sautéed Grape Tomato Demi
(Gluten Free, Dairy Free)

Pistachio Salmon

Pistachio Crusted Atlantic Salmon with a Creamy Saffron-Chardonnay Sauce
(Gluten Free)

Poblano-Corn Rice Casserole

Casserole of Roasted Poblano Chili and Roasted Corn with Cilantro Rice
(Gluten Free, Vegetarian)

Pooya's Meat Loaf

Hoffman's Smoked Cheddar Meat Loaf

Pork Marsala

Whole Button Mushroom Marsala Pork Scaloppini
(Dairy Free)

Pork Medallions

Pork Tenderloin Medallions with Portabella Red Onion Cream Sauce
(Gluten Free)

Pork Picatta

Pork Scaloppini with Lemon Butter Caper Sauce
(Dairy Free)

Portabella Cream Chicken

Breaded Breast Cutlet with a Roasted Portabella-Romano Cheese Cream Sauce

Portabella Cream Pork

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

Pot Roast

Traditional Pot Roast with Slow Cooked Beef Brisket, Carrots, Potatoes, & Onions in a Red Wine Demi Sauce
(Gluten Free, Dairy Free)

Prime Beef Tenderloin Medallion

Grilled Prime Beef Tenderloin served with (Choose 1: Peppercorn-Leek Sauce or Red Wine and Caramelized Onion Au Jus) (8 oz. portion)
(Gluten Free, Dairy Free)

Prosciutto Stuffed Chicken

Prosciutto Stuffed Chicken with Pancetta-Mushroom Cream Sauce

Provençal Chicken

Breaded Chicken Breast topped with a Provençal Caper Wine Sauce

Queso Blanco Stuffed Beef Tenderloin

Grilled Jalapeno and Queso Blanco Stuffed Beef Tenderloin Medallion (8 oz. portion)
(Gluten Free)

Quinoa Bake

Caprese Quinoa Bake Along with Grilled Balsamic Asparagus
(Gluten Free, Vegetarian)

Quinoa Paella

Roasted Seasonal Vegetable and Spinach Quinoa Paella
(Gluten Free, Dairy Free, Vegan)

Ratatouille Portabella

Ratatouille Stuffed Portabella Mushroom Steak
(Vegetarian)

Roasted Whole Chicken

Roasted Whole Chicken with Lemon-Thyme and Artichoke Broth

Ropa Vieja

Thin Strands of Shredded Beef Brisket in a Rich & Flavorful Sauce of Tomatoes, Onions, Bell Peppers, & Spices.
(Gluten Free, Dairy Free)

Rosemary Chicken

Breaded Chicken Breast with Rosemary Lemon Sauce

Rotisserie Chicken

Slow Roasted Whole Chicken with Rosemary-Lemon Sauce

Saffron Prawns

Saffron and Lemon Grilled Jumbo Prawns with Green Pea Basmati Pilaf and Snap Pea Slaw

Saffron Shrimp

Saffron and Lemon Grilled Shrimp

Sag Paneer

Spinach and Coconut Sag Paneer

Sega Wat

Spicy Berbere and Chili Beef Stew
(Dairy Free, Gluten Free)

Sesame Hoisin Chicken

Seared Chicken Breast with Shiitake Mushroom & Sesame Hoisin Sauce
(Dairy Free)

Short Ribs

24-Hour Braised Short Rib in a Red Wine Glacé
(Dairy Free)

Shrimp and Grits

Southern Style Cheddar Grits with Sautéed Shrimp

Shrimp Scampi

Sauteed Shrimp Scampi with Garlic, White Wine, and Butter Sauce
(Gluten Free)

Shrimp Scampi Pasta

Fresh Shrimp Sautéed in a Classic Garlic, White Wine, & Butter Sauce, tossed with Penne Pasta

Sirloin Strip (Coulotte)

Grilled Beef Sirloin Strip Filet Served with Peppercorn Demi Sauce (8 oz. portion)
(Gluten Free, Dairy Free)

Slow Roasted Pork

Slow Roasted Pork, Hand Pulled and Sauced with our House BBQ Sauce. Includes Texas Toast or Dinner Rolls, Sliced Red Onions Pickled Jalapeños or Grilled Jalapeños, Peppercornini, and BBQ Sauce.

Smoked BBQ Brisket

Smoked Beef Brisket with House BBQ Sauce (8 oz. portion)
(Gluten Free, Dairy Free)

Smoked BBQ Turkey

Smoked Sliced Turkey Breast with House BBQ Sauce
(Gluten Free, Dairy Free)

Smoky Pork

Grilled Tenderloin of Pork Strips Sautéed with Baby Portabellas, Fresh Garlic, and Smoked Tomato Marinara
Tossed with Mini Penne and finished with Romano Cheese

Southwestern Black Bean Chicken

Breaded Chicken Breast Cutlet Topped with a Southwestern Black Bean Pepper Sauce

Southwestern Black Bean Chicken Pasta

Grilled Chicken Sautéed with Poblanos, Red Peppers, and Red Onions in a Enchilada Adobo Cream and finished
with Pasta, Black Beans, and Cojita Cheese

Spice Grilled Pork

Grilled Spice and Garlic Rubbed Pork Tenderloin with Smoked Tomato Marinara
(Gluten Free, Dairy Free)

Spicy Pork Pasta

Spicy Pork Tenderloin Sautéed with Poblanos, Red Peppers, and Tossed with Pasta in a Enchilada Cream Sauce
and finished with Cotija and Queso Fresco Cheese

Spicy Sausage Pasta

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

Spicy Texas Smoked Jalapeno Sausage

Spicy Texas Smoked Jalapeño Sausage, Grilled and Sliced
(Dairy Free)

Spinach Mushroom Chicken

Spinach-Wild Mushroom Ragout topped Breaded Chicken Cutlets

Spinach Mushroom Enchilada

Spinach and Button Mushroom Blue Corn Tortilla Enchiladas
(Gluten Free, Vegetarian)

Spinach Stuffed Beef Tenderloin

Spinach and Smoked Provolone Cheese Stuffed Beef Tenderloin in a Caramelized Shallot Sauce
(Gluten Free)

Spinach Stuffed Shells

Baked Creamy Ricotta and Garlic Spinach Stuffed Pasta Shells, Topped with Marinara Cream
(Vegetarian)

Striped Bass

Striped Bass Filets with Chunky Tomato and Spinach Fumet
(Gluten Free)

Tandoori Chicken

Marinated and Grilled Bone in Chicken Tandoori over Caramelized Onions & Peppers

Thai Basil Tofu Stir Fry

Thai Style Basil Stir Fry with Grilled Tofu
(Dairy Free, Vegan)

Thyme Tomato Chicken Breast

Breaded Chicken Breast with Thyme-Tomato Lemon Broth

Tofu Steak

Grilled Tofu Steak with Vegan Sauce

Tomatillo Chicken

Pan Seared Chicken Cutlet with Tomatillo-Garlic Cream & Queso Fresco

Tomatillo Chicken (Vegan)

Tomatillo Creamed Vegan Chicken Cutlet
(Vegan)

Tomato Chicken Florentine

Breaded Breast of Chicken topped with Spinach-Tomato Cream Sauce

Tomato Paneer Curry

Traditional Tomato Paneer Curry
(Vegetarian, Gluten Free)

Tomato Pepper Grilled Tilapia

Whole Grilled Marinated Tilapia or Filets with Spicy Tomato Chili Sauce
(Dairy Free, Gluten Free)

Tortilla Crusted Salmon

Tortilla Crusted Salmon with Poblano-Adobo Crema
(Gluten Free)

Tortilla Crusted Tilapia

Tortilla Crusted Tilapia with Smoked Tomato Sauce
(Gluten Free, Dairy Free)

Veal Marsala

Veal Scaloppini with Roasted Portabella Mushroom Butter Marsala
(Dairy Free)

Vegan Ratatouille Portabella

Vegan Ratatouille Stuffed Portabella Mushroom Steak
(Gluten Free, Dairy Free, Vegan)

Veggie Burger

Griddled Homemade Seasonal Vegetable Patty, with Ancho Mayo, Red Leaf Lettuce and Sliced Tomatoes
(Vegetarian)

Veggie Dolmas

Homemade Vegetarian Stuffed Grape Leave Rolls (Dolmas) with Basmati Pea Pilaf
(Gluten Free, Dairy Free, Vegan)

Veggie Pot Pie

Veggie Pot Pie Served with Steamed Baby Carrots
(Vegetarian)

Veggie Ragout (Vegan)

Baked Seasonal Veggie Ragout with Tri Color Quinoa
(Vegan, Gluten Free)

Veggie Taco

Grilled Portabella, Sauteed Pepper & Onion, Zucchini & Squash (1 taco per person)