

Corporate Lunches

The following is a detailed description of our menu options.

Cost: \$12.00 per person

1. ROSEMARY CHICKEN

Grilled, boneless, skinless chicken breast marinated in lemon juice, garlic and rosemary

GRILLED VEGETABLES

Asparagus, red and yellow peppers, carrots & portobello mushrooms

COLD PASTA SALAD

CHOICE OF SALAD

DINNER ROLLS OR ASSORTED BREADS

DESERT

Cookies and chocolate covered strawberries

2. GRILLED CITRUS CHICKEN

Grilled, boneless, skinless chicken breast marinated in lime and orange juice, garlic and achiote

GRILLED VEGETABLES

Asparagus, red and yellow peppers, carrots & portobello mushrooms

BLACK BEAN SALAD *with confetti of peppers*

CHOICE OF SALAD

HOMEMADE CHIPS, SALSA AND GUACAMOLE

DESERT

Cookies and chocolate covered strawberries

3. CHICKEN VALENTINE

Grilled, boneless, skinless chicken breast stuffed with spinach, swiss cheese and cut into medallions

GRILLED VEGETABLES

Asparagus, red & yellow peppers, carrots & portobello mushrooms

COLD PASTA SALAD

CHOICE OF SALAD

DINNER ROLLS OR ASSORTED BREADS

DESERT

Cookies and chocolate covered strawberries



4.

TURKEY FEAST

*A boneless turkey breast stuffed with fruit and herbs,
served with cranberry chutney*

GRILLED VEGETABLES

PARSLEY ROASTED NEW POTATOES

- or -

COLD PASTA SALAD

CHOICE OF SALAD

- we recommend the Garden Salad -

DESERT

Cookies and chocolate covered strawberries

SALAD CHOICES

ORANGE JICAMA SALAD

*Romaine lettuce, julienne of jicama & orange slices in
sweet orange vinaigrette*

MIXED GARDEN SALAD

Mixed greens with cucumbers, carrots, tomatoes

STRAWBERRY SPINACH SALAD

*Spinach greens with caramelized pecans, strawberries
and blue cheese in a balsamic vinaigrette*

CAESAR SALAD

*Romaine lettuce, parmesan cheese with egg-less
Caesar dressing sprinkled with roasted
sesame seeds and fried tortilla strips*

Mexican Corporate Lunches

FAJITAS

2 fajitas apiece 5 people \$43.95 / 10 people \$85.95

Your choice of beef, chicken or shrimp sauteed with peppers and onions. Served with rice, beans, tortillas, cheese, guacamole, pico de gallo, sour cream and chips

TACO BAR

2 tacos apiece 5 people \$39.95 / 10 people \$79.95

Hard or soft shell tacos. Choice of ground beef, steak, pork or chicken. Served with rice and beans, lettuce, pico de gallo, sour cream, cheese and chips

ENCHILADAS

2 apiece 5 people \$43.95 / 10 people \$85.95

Flour or corn tortillas filled with cheese and chicken or beef. Topped with ranchero, green or mole sauce and melted cheese. Served with rice, beans, pico de gallo and chips

TAMALES PLATTER

2 tamales apiece 5 people \$39.95 / 10 people \$79.95

Choice of chicken, pork, black bean or green corn and roasted peppers. Served with rice, beans, chips and sauces on the side

SOUTHWEST / MEXICAN

5 people \$49.50 / 10 people \$98.50

Grilled chicken, boneless, skinless, marinated in achiote. Served with papaya chutney, rice, beans, grilled vegetables, orange and jicama salad, tortillas, pico de gallo and chips.

substitutue GRILLED SALMON for CHICKEN

5 people \$65.00 / 10 people \$125.00

APPETIZERS - Finger Foods

BRUCHETTA

Roasted peppers, tomatoes, basil, olives, garlic and olive oil. Served on crustads

LEEK TARTS

Filo baskets filled with leeks and goat cheese

SPANAKOPITA

Spinach, feta cheese and dill filo triangles

MINI PIZZAS

Chicken, pepperoni, cheese or roasted peppers and olives

POTATO PANCAKES

Golden brown mini potato pancakes topped with apple sauce and sour cream

- or -

Sweet potato pancakes with mango cream

MINI SMOKED SALMON CREPES

With lemon mayonnaise, dill and capers

CRAB CAKES

Served with remoulade sauce

DUCK PANCAKES

BBQ duck and green onions in a blue corn pancake

CHICKEN SATÉ

Served with peanut sauce

TERIYAKI CHICKEN WINGS

EGG ROLLS

Chicken or vegetarian

POT STICKERS

Chicken or vegetarian. Served with apricot sauce

FILET OF BEEF ON CRUSTADS

With Dijon horseradish sauce

Mexican Appetizers

PUPUSAS

Masa cakes filled with cheese, grilled and topped with guacamole and pico de gallo

CHIMILTRUFIAS

A large flour tortilla filled with chipotle chicken and cheese, fried and sliced into bite-size pieces, served with roasted jalapeno sour cream sauce

CILANTRO PESTO TORTE

Pesto made with pumpkin seeds, garlic and cilantro layered with cream cheese. Served with crustads

DEVIL MARY SHRIMP OR SCAMPI

Large shrimp sauteed in spicy sauce or garlic butter sauce (can be served on a skewer)

CITRUS CHICKEN ON A SKEWER

Served with tomatillo sauce

EMPANADITAS

Chicken, beef or mushroom

JALAPENO CORN PUFFS

Baked Puff pastry cups filled with fresh corn, jalapeno and cheese mixture

DEVIL MARY CHICKEN WINGS

MELTED BRIE ENCRUTE

Brie cheese wrapped in pastry served with crustads on a bed of sugar cinnamon and almonds

FLAUTAS

Fried rolled corn tortillas filled with potatoes, chorizo or chicken

HOMEMADE CHIPS

Served with pico de gallo and guacamole

ENTREES

RACK OF LAMB

Served with fig or currant sauce

GRILLED FILLET OF BEEF

Served with horseradish sauce

ROSEMARY VEAL CHOPS

Served with wild mushroom sauce

WHOLE ROASTED TURKEY - or - STUFFED TURKEY BREAST

Served with turkey gravy and cranberry chutney

CHICKEN PICATA

Lemon butter and capers sauce

CHICKEN MARSALLA

Mushroom and marsalla wine sauce

CHICKEN LEMON

With mushrooms, dill and lemon sauce

ROSEMARY CHICKEN

Chicken pieces or boneless and skinless breasts

GRILLED SALMON

With papaya chutney

BLACKENED SALMON

RED SNAPPER VERACRUZ

GRILLED SWORD FISH

With tomato basil and garlic sauce



For more information, please call:
612.813.1970

SIDE DISHES

ROASTED NEW POTATOES

GARLIC MASHED POTATOES
with carmelized onions

POTATOES ANA

WILD RICE
with golden raisins, pinie nuts and herbs

GRILLED VEGETABLES
*asparagus, carrots, red and yellow peppers
and portobello mushrooms*

Ask us about our variety of pasta dishes

DESSERTS

APPLE TARTATAN

PEACH OR BERRY COBBLER

APPLE CRISP

ORANGE COCONUT CAKE

THREE LECHES CAKE - chocolate or vanilla

FRUIT TARTS

LEMON BARS - BROWNIES - COOKIE ASSORTMENT

ORANGE CARAMEL FLAN

CHOCOLATE TRUFFLES

FRIED CHOCOLATE TRUFFLES

GRAND MARNIER CARMELIZED BANANAS

DARK AND WHITE CHOCOLATE COVERED STRAWBERRIES