



Dinner Menu Options

Appetizers:

- **Blue Cheese Dip with Fresh Vegetables (Veg)**
- **Cranberry Brie Puff Pastry Bites (Veg)**
- **Crostini with Goat Cheese, Pomegranates, Pistachios, and Hot Honey (Veg)**
- **Crostini with Caponata (Roasted Eggplant, Tomatoes and Peppers) (Veg)**
- **Charcuterie Board with Mixed Meats, Cheeses, Dips, Relishes and Crackers (can be made with all Veg options)**
- **French Onion Tarts (Veg)**
- **Guacamole with Fresh Corn and Chipotle (Veg)**
- **Hot Chipotle Jalapeño Corn Dip (Veg)**
- **Pancetta, Butternut Squash and Goat Cheese Tart (Veg)**
- **Roasted Eggplant Hummus with Pita and Veggies (Veg)**
- **Warm Crab and Artichoke Dip**

Soup/Salads:

- **Butter Lettuce Salad** with goat cheese, cranberries, oranges, toasted pecans, and orange-ginger vinaigrette (Veg)
- **Caprese Salad (Veg)**
- **Chicory and Apple Salad** with pine nuts, blue cheese, and sherry vinaigrette (Veg)
- ***Chicken Tortilla Soup**
- **Classic Caesar Salad** with homemade garlic croutons
- ***French Onion Soup (Can be made Veg)**
- **Macaroni Salad** with carrots, celery, roasted red peppers, and cheddar cheese (Veg)
- **Mexican Street Corn Salad (Veg)**
- **Orzo Salad with Feta, Pine Nuts, Dried Fruit and Lemon Vinaigrette**
- **Pesto Bowtie Pasta Salad** with peas, prosciutto, pine nuts and roasted red peppers
- ***Roasted Tomato Soup (Veg)**
- **Romaine Wedge** with blue cheese dressing, bacon, tomatoes, and pickled red onions
- **Sonoma Chicken Salad** (smoked chicken, grapes, apples, pecans, celery, and a creamy honey/cider dressing)
- **Summer Chopped Salad** with Romaine, bacon, blue cheese, hard boiled eggs, corn and avocado ranch dressing
- **Winter Chopped Salad** with Romaine, roasted butternut squash, pepitas, feta cheese, pomegranates, apples, and fig-balsamic vinaigrette (Veg)

Main Dishes:

Poultry

- ***Chicken Enchiladas with Red Sauce**
- ***Chicken Enchiladas with Green Sauce**
- **Chicken Fajitas**
- **Chicken Marsala** (served with linguine)
- **Chicken Parmesan** (served with spaghetti)
- **Chicken Picatta** (served with linguine)
- ***Chicken Tetrazzini**
- ***Citrus Pepper Smoked/Grilled Chicken Breast** (requires a BBQ or smoker)
- **Grilled Bruschetta Chicken** (requires a BBQ or smoker)
- ***Stuffed Turkey Meatball Subs**
- **Turkey Marsala Stuffed Peppers**
- **Thai Turkey Cashew Stir-fry**
- **Turkey Bolognese with Fettuccini**
- **Tuscan Garlic Chicken** (served with fettuccini)

Beef and Pork

- ***6 Hour Smoked/Grilled Baby Back Ribs** (requires a BBQ or smoker)
- **Beef Bourguignon**
- ***Classic Lasagna (can also be made with ground turkey)**
- ***Coffee-rubbed Grilled or Smoked tri-tip** (requires a BBQ or smoker)
- ***Carnitas and Fixings**
- **Herb -grilled Skirt Steak with Chimichurri sauce** (requires a BBQ or smoker)
- **Smash Burgers with Caramelized Onions on Brioche**

Seafood

- **Miso-Ginger Marinated Grilled Salmon**
- **Herb and Garlic Smoked/Grilled Shrimp** (requires a BBQ or smoker)
- **Chipotle Fish Tacos**
- **Salmon Teriyaki Bowl**
- **Salmon Burgers** on brioche buns with dill caper sauce and arugula
- **Shrimp Stir-Fry** with zucchini, tomatoes, corn, and basil

Vegetarian

- **Goat Cheese, Tomato, and Zucchini Frittata**
- **Zucchini and Eggplant Parmesan** (served with spaghetti)
- ***Roasted Vegetable Enchiladas**
- ***Butternut Squash and Spinach Lasagna**
- ***Pesto and Cheese Stuffed Shells**
- **Fettuccini with Mushroom Bolognese**
- **Grilled Vegetable Kabobs** (requires a BBQ or smoker)

Eggs (also see under vegetarian)

- **Bacon and Brussel Sprout Frittata**
- **Classic Quiche Lorraine**
- **Green Chile, Bacon, and Pepper Strata**

Side Dishes:

- **Roasted Truffle Baby Potatoes (Veg)**
- ***Mashed Red-skin Roasted Garlic Potatoes (Veg)**
- **Shredded Brussels Sprouts with balsamic glaze (Veg)**
- **Green Chili Corn Pudding (Veg)**
- ***Classic Mac and Cheese (Veg)**
- ***Miso Truffle Mac and Cheese (Veg)**
- **Loaded Cauliflower Casserole with bacon, cheese and scallions**
- ***Parmesan Polenta (Veg)**
- **Rice Pilaf (Veg)**
- **Thyme and Parmesan Roasted Sweet Potatoes (Veg)**
- ***Williamsburg Sweet Potatoes with cinnamon and brown sugar (Veg)**
- **Baked Potatoes with all the toppings (Veg)**

Dessert

- **Carrot Cake with Pineapple and Cream Cheese Frosting**
- **Chocolate Peanut Butter Bars**
- **Cookies:** White Chocolate Macadamia, Cranberry Oatmeal, Toffee Chocolate Chip
- **Chocolate Cake with Chocolate Cream Cheese Frosting**
- **Frozen Peanut Butter Pie with Oreo Crust**
- **Hummingbird Cake** pineapple, bananas, and a rich creamy frosting
- **Key Lime Pie**
- **Lemon Cream Cheese Tart**
- **Maple Apple Crumble**
- **Salted Carmel Chocolate Shortbread Bars**

*These items reheat well and are suggested for a second dish for later in the week.