



# Spring

MENU



## SPRING MENU

### Breakfast

**Huevos Rancheros Bake .....9.95**

Individual breakfast bake: corn tortillas, Jack cheese, Chorizo and green chiles baked into an egg custard (gf). Served with salsa and sour cream, Mexican Fruit salad and Orejas (Mexican pan dulce aka Palmiers puff pastry with caramelized sugar)

**Roasted Strawberry Rhubarb Yogurt Parfait.....5.95**

Greek vanilla yogurt layered with roasted strawberries, rhubarb and topped with our house made granola.

### Lunch & Entrees

**Brisket Tacos .....12.95**

Sliced brisket, red slaw, black beans, rice, tortillas.

**Chicken Chipotle Pasta.....12.95**

Chicken breast, zucchini, peppers, peas, penne Parmesan in a creamy Chipotle sauce.

**Chicken Tortilla Soup & Salad .....13.95**

Shredded chicken, black beans, tomatoes, Cilantro and spices, rice, lime, and avocado. Served with tortilla chips, Monterey Jack for topping soup.

**Chicken with Chipotle Pepper Cream Sauce.....15.95**

Boneless chicken breast, sauteed and served with a creamy chipotle pepper cream sauce. (gf)

**Fish Tacos.....12.95**

Tilapia with garlic, smoked paprika and a touch of lime, oven baked served with shredded red cabbage, salsa, lime crema, guacamole, Cotija cheese, lime wedges, tortillas.

**Pork Carnitas .....10.95**

Braised pork shoulder with vinegar, sugar, garlic, coffee, orange, onion. Served with tortillas and sour cream, pineapple salsa, black beans and rice.

**Roasted Poblano, Corn and Zucchini Tacos.....12.95**

Roasted poblano chilies, corn, zucchini with onion, garlic, cream, Cilantro served with tortillas and queso fresco. (gf)

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### *Entree Salads*

**Carne Asada Salad.....12.95**

Grilled steak, fire roasted corn, poblanos and onions, kidney beans, grape tomatoes, avocado with red wine Vinaigrette. (gf) Mexican fruit salad, cornbread and dessert.

**Tuna, Asparagus & New Potato Salad .....13.95**

Tuna, blanched asparagus, potatoes, hard boiled eggs on a bed of mixed greens with fried capers and a Champagne vinaigrette dressing. (gf)

### *Soup*

**Lemon & Chicken Orzo Soup.....45.00**

Chicken, zucchini, garbanzo beans, fresh herbs, Orzo pasta and shredded Romaine with a hint of lemon. (gf) Priced per gallon, 1 gallon serves 10

### *Meatless Mondays*

**Broccoli Salad.....5.95**

Garden fresh broccoli flowerettes combined with grated cheddar, raisins, red onion, roasted tomatoes in a slightly sweet mayonnaise dressing. (gf)

**Kale Slaw with Strawberries .....5.95**

Kale, coleslaw mix with red cabbage, carrots, toasted sesame seeds, sliced strawberries with a honey sesame dressing. (gf) vegan.

**Mexican Fruit Salad.....3.95**

Honeydew, watermelon, pineapple, mango lightly dressed with agave, chili, and lime. (gf) vegan

**Spinach & Strawberry Salad .....5.95**

Baby spinach, strawberries, Marcona almonds and choice of Feta, Chevre or Gorgonzola cheese. We suggest lemon poppyseed dressing.

**Spring Spinach Romaine Salad .....5.95**

Spinach, Romaine, sliced cucumbers, sliced radishes, fresh mint and Feta cheese served with our Buttermilk Ranch.

## SPRING MENU

### *Desserts*

Spring Desserts ..... 3.00  
Included in packages where stated or purchase a la carte

- ✦ Horchata Cheesecake with RumChata
- ✦ Chocolate Strawberry Cupcake
- ✦ Mexican Wedding Cookies
- ✦ Boston Cream Pie Squares
- ✦ Mexican Chocolate Cake Squares

Vegan & Gluten Free Dessert ..... 4.25  
Available for upcharge

- ✦ Vegan and Gluten Free Chocolate Coconut Bars
- ✦ Vegan Matcha Dark Chocolate Cupcakes

### *Graduation Class of 2020*

**16.00**

#### BLT Deviled Eggs

#### Spring Pasta Salad

Cavatappi pasta, asparagus, peas, roasted yellow peppers, grape tomatoes, buffalo mozzarella balls, basil in a Dijon honey dressing.

#### Diploma Sandwiches

Lahvosh rolls- Tarragon chicken salad with grapes and pecans, Turkey bistro with tarragon jam, arugula, smoked Turkey, chevre, and tomato. Roast beef with horseradish sauce and Ham and gruyere with dijon spread.

#### Grazing Board with Fruit, Crudite & Cheese

Seasonal berries, crudites, pickles, Honey goat cheese spread, Boursin Spread and Brie and our house made hummus, lavishly displayed with assorted crackers. Serves 40-50.

#### Cinnabon Popcorn

#### Graduation Cake

One 12 " cake choose from: Wicked Chocolate, Tiers of Joy, Carrotopia with Graduation greeting. Serves up to 40



*"Tiers of Joy" Our best selling signature - Lemon Cake with Blackberry Curd filling and Lemon infused icing.*

*Available all year long*