

## *~Entrée Selections~*

### ***Seafood:***

Sweet and Spicy Glazed Salmon Filet

Oven Roast Salmon with a cool Cucumber Dill Sauce

Pistachio Encrusted Salmon with Key Lime Beurre Blanc

Tuscan Roast Salmon with a Crisp Lemon Parmesan Crust

\*\*Mediterranean Mahi Mahi sautéed with Tomato, Capers, Olives, Garlic, Fresh Basil served in a bed of Turmeric scented Potatoes

\*\*Cashew Encrusted Grouper with Mandarin Orange Butter

\*\*Pecan Encrusted Grouper filet with a Jamaican Rum Butter Sauce

\*\*Seared Grouper Filet with Lemon Caper Vinaigrette

### ***Poultry:***

Lemonade Herb Grilled Chicken

Italian Chicken Roulade with Fresh Mozzarella, Caramelized Onions, Sun-dried Tomatoes and Italian Herbs draped in a velvety Alfredo sauce

Chicken Cordon Bleu with a Creamy Raspberry Dijon Sauce

Stuffed Chicken Breast Roulade with sautéed Spinach, toasted Pine Nuts, Sun-dried Cherries and Provolone Cheese

Southwestern Spiced Grilled Chicken with fresh Black Bean Corn Salsa, Cilantro Crème and Crispy Tortilla Strips

Chicken Marsala with a rich Wild Mushroom Demi Glace

Chicken Piccata with a bright Lemon Dill Sauce

Five Spice Seared Duck Breast with Mango Black Bean Salsa

Roast Duck Breast with Port Cherry Pan Sauce

**\*Consuming Raw or Undercooked Meats and/or Seafood may result in foodbourne illness.**

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## ***Pork***

Fennel Spiced Pork Loin with Raspberry Balsamic Sauce

Bourbon Molasses Brined Pork Chops with a spiced Apple Cranberry Chutney

Caribbean Pork Roulade with fresh Mango and sun-dried Cranberries brushed with a salty sweet Hoisen Glaze

Grilled Pork Kebobs with Honey Chipotle Grilling Sauce

## ***Beef***

Beef Burgundy with a rich Wild Mushroom Veal Demi Glace

Stuffed Steak Roulade with sautéed Spinach, toasted Pine Nuts, Sun-dried Cherries and Provolone Cheese

Petite Tri Tip Steak with a Blackberry Demi Glace

Petite Tri Tip Steak with a Shitake Gorgonzola Pan Sauce

Espresso Rubbed Tri Tip Steak with creamy Roast Garlic Cambazola Cheese Spread

Petite Tri Tip Steak with a unique Boursin Cheese and Sun-dried Cherry Spread

## ***Veggie Lovers***

Slow Roast Vegetable Pasta with Mild Goat Cheese Medallions and fresh Chopped Basil

Teriyaki Noodle Bowl with Stir Fry Veggies and Marinated Tofu

Grilled Vegetable Lasagna (Alfredo Sauce or Marinara)

Spaghetti Squash topped with a Chunky Garden Vegetable Ragu

Summertime Pasta Primavera with shallot, garlic and fresh basil

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## *Side Dishes*

Caramelized Winter Vegetables	Almond Butter Green Beans
Herb Roast Potato Medley	Whipped Yams
Creamy Roast Garlic Mashers	Truffle Lemon Orzo Pasta
Bacon Balsamic Green Beans	Roast Asparagus
Smoked Gouda Mac & Cheese	Golden Raisin & Pine Nut Couscous
Hawaiian Yam Stuffing with Macadamia Nuts	Cashew Wild Rice Pilaf
Five Cheese Au Gratin Potatoes	Island Rice with Black Bean Mango Salsa

## *Salad Selections*

### *Perfect Pear Signature Salad*

Fresh field greens, sweet sliced pear, crumbled Gorgonzola cheese, cinnamon candied pecans tossed with Honey Balsamic Vinaigrette

### *Bistro Spinach Salad*

Tender baby spinach, with sweet dried cranberries, Mandarin oranges, Feta cheese, toasted almonds tossed with a Blush Wine Vinaigrette

### *Goddess Salad*

Fresh field greens, with sweet Mission figs, grape tomatoes, red onion, toasted pumpkin seeds, roast corn tossed with creamy Goddess Vinaigrette

### *Traditional Cesar Salad*

Crispy Romaine Lettuce, toasted pine nuts, grated Parmesan cheese, Focaccia croutons tossed with a house-made Cesar Dressing

### *Harvest Spinach Salad*

Tender baby spinach, sliced Granny Smith apple, sweet onion, creamy Goats cheese, toasted Pistachios & crispy bacon tossed with a Honey Balsamic Vinaigrette