

SALAD BAR

Bosc's Caesar
\$85

Serves 20-25

House Salad
\$85
served with balsamic
vinaigrette

Gorgonzola Pear Salad

\$150
*contains nuts

APPETIZERS

Serves 20-25

Hot Spinach & Artichoke Dip \$165

Savory Blend of Artichoke Hearts, Spinach, Garlic, & Two Cheeses; Served with Fresh Baked Crostini

Fruit & Cheese Tray \$100

Mix of Pineapple, Strawberries, Grapes, Fresh Melon & Assorted Cheeses

Fried Green Tomatoes \$125

Hand Floured & Fried to Perfect Crispness; Layered with Pimento Cheese, Bacon Jam & Roasted Red Pepper Sauce

Stuffed Mushrooms \$100

Wood-Fire Oven Baked Mushrooms; Stuffed with Aged Gouda, Garlic & Spinach

Calamari \$145

Hand Breaded & Fried to Perfection; Served with Chili-Infused Marinara

Fried Artichoke Hearts \$145

Hand Breaded & Fried to Perfection; Served with Buttermilk Garlic Dipping Sauce

Wood Oven Shrimp \$200

Gulf Shrimp in a Spicy Sauce Made with Fresh Herbs, Garlic, Butter & Creole Seasonings; Served with French Bread

Hummus Platter \$130

Traditional Chickpea Hummus; Served with Assorted Veggies

ENTREES

Serves 15-20

Shrimp & Grits \$225

Creamy Asiago Cheese Grits; Topped with Jumbo Shrimp & Tasso Gravy
*contains pork

Wood Oven Planked Salmon \$275

Atlantic Salmon Marinated in a Soy-Pineapple Glaze & Roasted on a Cedar Plank

Chicken Marsala \$200

Tender, Pan-Fried, Chicken Cutlets & Wild Mushrooms; Prepared in a Rich Marsala Wine Sauce

Pan Seared Chicken \$12/**Piece**

Airline Chicken Breast Marinated in a Lemon Pesto Sauce; Pan Seared

Black Bean & Goat Cheese Tamales \$125

Serves 8-12

Black Beans, Roasted Vegetables and Mozzarella; Encrusted in Masa Dough; Baked in a Plantain Leaf; Served with Pico de Gallo

Beef Tenderloin Rolls MKT

Serves 13-18

Grilled Beef Tenderloin; Sliced & Served with Fresh Rolls & Homemade Horseradish Sauce

Pork Tenderloin Rolls \$245

Serves 13-18

Grilled Pork Tenderloin; Sliced & Served with Fresh Rolls & Tangy Mustard Sauce

WOOD FIRED OVEN

California \$15

Goat Cheese, Sun-Dried Tomatoes, Pine Nuts, Basil

Mediterranean \$16

Pesto, Spinach, Artichokes, Olives, Tomatoes, Feta

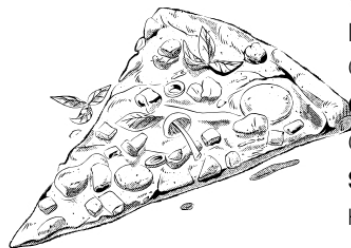
Palermo \$16

Pepperoni, Italian Sausage, Portabella Mushrooms

Germantown Purist \$16

BBQ Chicken, Red Onions, Mozzarella

**9" Round
8 Slices**



Pollo Diablo \$16

Chicken, Peppers, Diablo Sauce, Cilantro

Buffalo Chicken \$16

Chicken, Gorgonzola, Celery, Jalapeno Ranch

Chicken Bacon Ranch \$17

Chicken, Bacon, Broccoli, Cheddar, Ranch

Spicy Italian \$17

Hot Sausage, Pepperoni, Salami, Hot Peppers

PASTAS

Serves 20-25

Chicken Laurel Pasta \$135

Grilled Chicken Tossed with Sundried Tomatoes & Spinach in a Goat Cheese Cream Sauce

Spinach & Mushroom Tortellini \$175

Cheese Filled Tortellini with Spinach & Wild Mushrooms; Tossed in a Truffle Garlic Cream Sauce; Topped with Parmesan

Shrimp Scampi/Alfredo \$225

Gulf Shrimp in a Garlic, Butter, Lemon-Parsley, White Wine Sauce; Tossed with Cappellini Pasta; Served with Garlic Bread

Eggplant Manicotti \$6/**Piece**

Fried Eggplant Rolled with Ricotta, Mozzarella, Garlic & Parmesan Cheese; Baked & Topped with Marinara

ADD ONS \$85

Serves 15-20

Roasted Asparagus

Sauteed Mixed Vegetables

Roasted Brussels Sprouts

Cauliflower Au Gratin

Macaroni & Cheese

Scalloped Potatoes

Mashed Sweet Potatoes

Mashed Potatoes

SWEET TREATS

Serves 10-12

Whole Cake \$65

Strawberry; Chocolate; Cheesecake

Apple Crisp Cups \$85

Cookie Tray \$1.5/**Cookie**

Brownie Bites \$1.5/**Bite**

