

### Express Menu

We prepare everything with the utmost concern for traditional homemade cooking. All of our items are made from scratch on a daily basis with the freshest ingredients available.

**\*\*All meals include a side dish, an entrée and a dessert\*\***

Each selection is to be made in 10 person minimums

### Sides and Starters

#### Romaine Toss

julienne vegetables and ripe tomatoes,  
ranch and vinaigrette

#### Classic Caesar

shaved Reggiano, sweet grape tomatoes,  
house Oreganato croutons,  
tangy Caesar dressing

#### Pasta and Fresh Spring Vegetable

Salad fresh garden herb vinaigrette

#### Seasonal Fruit Salad

#### Mesclun Field Greens

shaved vegetables, grape tomatoes,  
alfalfa sprouts, Dijon vinaigrette

#### Crisp Young Spinach

julienne vegetables, sweet shallot  
vinaigrette

#### All Greek

tri-color peppers, crisp Romaine, shaved  
Bermuda onion, cucumber, Kalamata  
olives, crumbled Feta, red wine vinegar-  
olive oil dressing

### Vegetables du Jour

### Entrée Selections

#### Argentinian "Gaucho" Skirt Steak

char "flash grilled", sliced thin, smothered in an aromatic chimichurri, grilled pita, ripe tomato slices,  
fire-roasted sweet onions \$12.95

#### "Rigatoni Valencia"

savory casserole of pasta tubes, spicy Italian sausage, chunky Marinara with a splash of three Italian cheeses,  
house garlic-parmesan loaf \$12.75

#### Tuscan "Chipotle" Chicken

tender sliced breasts simmered in tangy chipotle-cilantro cream, corn, peas, carrots, Spanish rice \$12.65

#### Cubano "Paella"

shrimp, sausage, grilled chicken baked with saffron rice, olives and roasted peppers \$13.45

#### Citrus-Infused Swordfish

off-the-grill, "crazy" melon salsa, corn-cilantro-lime basmati rice \$13.65

#### Pan Roasted Rosemary Chicken

sundried tomatoes, julienne vegetables, light artichoke cream \$12.65

#### Enchiladas "Suizas"

a lighter classic with vegetarian green chile, Monterey and Cheddar cheeses, chopped tomatoes, avocado,  
olives, sour cream, Spanish rice \$11.65

#### 5 Peppercorn Roasted Sirloin of Beef

sliced medium-rare, Forest mushroom and savory herb jus, gratin potatoes \$12.95

**Please Turn Over for More Selections**

### Kansas City Smokehouse BBQ

(Each meat selection to be made in 10 person minimums, please.)

15 spice rubbed and hickory smoked with our own Kansas City-style sauce; choose from chicken, brisket, pulled pork or pork spare ribs (spare ribs add \$2.50 pp), served with Midwestern slaw \$12.75

### Fettucini Marinara

hand rolled meatballs and roasted Italian sausage slow cooked in a garlicky Marinara sauce; baked garlic-Parmesan Italian loaf of bread \$12.95

### Roasted Eggplant Lasagna

layered with basil scented Ricotta mousse, tangy Marinara; house garlic-Parmesan loaf \$12.75  
(comes in servings of 8 or 16)

### “Lasagne Milanaise”

choice of beef and spicy Italian sausage or vegetarian; house garlic-Parmesan loaf \$12.95  
(comes in servings of 8 or 16)

### “Cairo Express”

healthy whole wheat tortillas you fill with our house-made falafel balls, red pepper hummus, spicy tzatziki, lettuce, tomatoes, olives, cilantro-lime rice \$11.95

### “Le delice du Arles”

grilled chicken breast “herbs de Provence”, artichokes, sundried tomatoes, julienne vegetables, hint of coriander, pasta du jour, lemon-olive oil dressing, Voila! \$12.85

### Fajitas

(sides already included)

the true southwestern favorite – tender strips of marinated and grilled chicken or beef, sautéed with onions, green and red peppers, garlic and southwest seasonings – served with warm flour tortillas, sour cream, shredded cheese, lettuce and tomatoes – Spanish rice or beans included – traditional house-made salsa and tri-color tortilla chips served as a starter \$12.85  
house-made guacamole available for \$1.25 per person

### Ahi Tuna-Noodle Casserole

not like Mom’s! – fresh Ahi pan seared, shredded into wild mushroom-roasted tri-color pepper sauce, pasta du jour, light Parmesan crust \$12.95

### Chicken “Aix-en-Provence”

oregano and garlic infused chicken tossed with spring vegetables and pasta du jour, capers, Kalamata olives, lemon-virgin olive oil dressing \$12.95

### Classic Alfredo

tender grilled chicken breast and creamy Alfredo sauce served over al dente bow tie pasta, house baked garlic-Parmesan loaf \$12.95

## Desserts

Farmhouse Cream Cheese Carrot Cake

New York-Style Cheesecake du Jour

Lemon Crunch Bar

White Chocolate Almond Diamond Bar

Triple Threat Chocolate Ganache Cake

Southern-Style Cinnamon Biscuit Cherry Cobbler, Freshly Whipped Cream

(increments of 10 portions)

6-Inch Fresh Fruit and Berry Stick

Double Moist Ghirardelli Chocolate Chip Cookie

Savory Spiced Pumpkin Torte

Beverages Available Upon Request