



VALENTINE'S INSPIRED MENU

»→ **APPETIZERS** ←«

Sundried Tomato Goat Cheese Tarts 3.99 ea
Mini tarts. VG

Valentine's Mini Quiche 2.99 ea
Mini quiche with egg, Jack cheese, roasted red bells and spices. GF upon request.

Valentine's Fruit Display 4.99 pp
Sliced seasonal fruit including strawberries displayed on a platter(s) with Valentine's inspired flowers and herbs for garnish. GF V

Valentine Charcuterie Cups 4.99 ea
Adorable small cups of assorted meats, cheeses, grapes, olives, cherry tomato with a cheese and pepperoni Valentine skewer. Served with gourmet crackers. GF without the crackers.
— Some vegetarian upon request.

Spinach Strawberry Side Salad 5.99 pp
Fresh spinach leaves, fresh sliced strawberries, sliced almonds, toasted sesame seeds, poppy seeds and raspberry vinaigrette on the side. V GF

Tomato Basil Soup 6.99 pp
Tomato Basil Comes with crackers on the side. GF without the crackers.

Brushetta 3.99 pp
Fresh chopped tomatoes, fresh basil and mozzarella with garlic baguettes on the side. VG

» → ENTRÉES ← «



Sundried Tomato Chicken 15.99 pp
 Topped with a delicious sundried tomato cream sauce. Served with tri-color pasta, green bean/carrot/roasted red bell medley, and garlic bread. GF without the pasta and bread.

Beef Lasagna 15.99 pp
 Homemade beef lasagna served with broccoli/cauliflower/carrots, Caesar salad with dressing on the side and garlic bread. Add a pan of vegetarian upon request.

Tri Salad Entrée 12.99 pp
 Tropical chicken salad with grapes, mandarin orange and almonds; garden pasta salad; fresh chopped fruit salad. Served with soft rolls.

Chicken Artichoke 16.99 pp
 Chicken breast topped with a delicious artichoke oregano parmesan creamy sauce. Served with herbed rice (or roasted potatoes), broccoli/cauliflower/carrots and garlic bread. GF without the roll.

Valentine's Pasta Station 16.99 pp
 All beef meatballs marinara, rosemary chicken breast (and 25% leg quarters), penne pasta, tricolored pasta, garden salad with Ranch and Balsamic Vinaigrette on the side. Garlic bread.

Valentine Rosemary Chicken 13.99 pp
 Rosemary chicken breast (and 25% leg quarters), served with roasted potatoes sautéed with colored bells and onions, garden salad with Ranch and Raspberry Vinaigrette on the side. Garlic bread. GF without the bread.

Balsamic Pork Roast with Apples 15.99 pp
 Roasted with honey, balsamic glaze, thyme and apples. Served with herbed rice (or roasted potatoes), green bean/carrot/roasted red bell medley, soft rolls and butter. GF without the roll.

Valentine Entrée Salad 13.99 pp
 Fresh spinach leaves and romaine, fresh sliced strawberries and hickory smoked bacon and mozzarella. Served with Raspberry Vinaigrette on the side. VG GF

Soup & Sandwich Entrée 13.99 pp
 Club sandwiches on white & deli sliced turkey sandwiches on croissant, with tomato basil soup on the side. Served with potato chips, pickle and condiments.



»→ VEGAN & VEGETARIAN ENTRÉES ←«

Sundried Tomato Pasta 13.99 pp

Tricolored pasta smothered in creamy sundried tomato sauce. Served with broccoli/cauliflower/carrots, garden salad with raspberry vinaigrette and garlic bread. VG

Vegetarian Lasagna 14.99 pp

Homemade lasagna with parsley and herbs. Topped with delicious marinara. Served with a veggie medley of broccoli/cauliflower/carrots and a side salad with vegan balsamic vinaigrette and garlic bread. VG

Sundried Tomato Vegan Pasta 12.99 pp

Served with sundried tomatoes, onions, colored bells and herbs. Broccoli/cauliflower/carrots and a side salad with raspberry vinaigrette. V

Vegan Soup & Sandwich Entrée 13.99 pp

Vegan sandwich with sliced cucumber, tomato, calamata olive/red bell relish, colored bells, fresh spinach leaves and romaine. Served with vegan red lentil soup, potato chips and a pickle. V

Vegan Blackened Beyond Burger Steak 17.99 pp

A plant based steak patty topped with sautéed colored bells, onions and spices. Served with roasted potatoes and a side salad with vegan raspberry vinaigrette. V GF

Mushroom Beyond Burger Steak 19.99 pp

A plant based steak patty topped with pan sautéed mushrooms, onions and spices, served with roasted potatoes, garden salad with vegan balsamic vinaigrette on the side. V GF

Vegetarian Frito Pie 13.99 pp

Sautéed black beans, chickpeas, onion, colored bells, tomato sauce, house taco seasoning, spices and covered in melted cheddar. Served with Fritos and a side salad with vegan balsamic vinaigrette on the side. Vegan upon request. VG GF

Roasted Whole Beet 15.99 pp

Whole roasted beet with spices and pepper flakes, sautéed butternut squash tossed with vegan pasta and red bells, and broccoli/cauliflower/carrots. V



»→ **DESSERTS** ←«

Champagne Cheesecake Parfait **6.99 ea**
Layers of graham cracker, champagne cheesecake, fresh strawberries and whipped cream.

Strawberry Marshmallow Skewers GF **2.99 ea**
With chocolate dipping sauce

Sweetheart Fudge Brownies **2.99 ea**
Chocolate chunk fudge brownies with red and pink sugar sprinkle.

Valentine's Cookie Assortment **1.40 ea**
Red velvet white chocolate macadamia nut, double chocolate and chocolate chunk cookies.

Be Mine Cupcakes **3.99 ea**
Vanilla and chocolate cupcakes topped with Valentine sprinkles and decor.

Pink Jello Salad **5.99 ea**
8 oz cups of Jello salad dessert made with whipped cream, cottage cheese, marshmallows and fruit cocktail. GF

»→ **DRINKS** ←«

Love Potion Punch **3.99 pp**
Sparkling cherry punch with eco cups and ice.
— \$13.99 per gallon with no cups, no ice.

Strawberry Lemonade **2.99 pp**
with cups, ice, condiments.
— Or \$12.99 per gallon with no cups, no ice, no condiments.

Cinnamon Coffee **3.25 pp**
Coffee brewed with cinnamon sticks. With eco cups, creamers, sugars, sweeteners, stir sticks.
— Or coffee box with condiments (no cups) \$25 ea