

# HOT ENTRÉES

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MENU





VEGAN



VEGETARIAN



DAIRY FREE



NUT FREE



GLUTEN FREE

## PASTAS

Prices are per person | Minimum order of 6 per dish

### CHICKEN PESTO

\$21.00

Penne rigate, mushrooms, gem tomatoes, light pesto & tomato sauce, zucchini

### GROUND BEEF LASAGNA

\$21.00

With warm marinara sauce and 3 cheese blend

### PASTA & MEATBALLS

\$21.00

Rotini, spiced house marinara, zucchini, mushrooms, two 2oz meatballs, and mozzarella baked

### CHICKEN & BACON ALFREDO

\$21.00

Fusilli, roasted mushrooms, bacon, white wine parmesan cream sauce

### ORECCHIETTE BAKE



\$21.00

With roasted butternut squash, mushroom, onion & pesto cream sauce

### VEGAN BOLOGNESE



\$21.00

Penne rigate, button mushrooms, grape tomatoes, hearty tomato & "meat sauce", fresh herbs

### HOMEMADE MAC & CHEESE



\$21.00

+add pulled pork for \$5

Gluten free Pasta +\$1 (Lasagna Excluded) | Individually packaged + \$1



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## STEW, CURRIES AND STIR-FRY

Prices are per person | Minimum order of 6 per entrée

### THAI GREEN CURRY WITH CHICKEN



\$23.00

Roasted cauliflower, zucchini, cilantro, lime leaves, green chili and coconut milk, served with jasmine rice and grilled naan\*

### BUTTER CHICKEN



\$23.00

Spiced coconut tomato sauce and fresh cilantro, served with basmati rice and naan\*

### CHICKPEA & BUTTERNUT SQUASH CURRY



\$21.00

Roasted butternut squash, tomato & coconut sauce with warm spices, served with basmati rice and naan\*

### MOROCCAN VEGETABLE STEW



\$21.00

Chickpeas, dried apricot, zucchini, spinach, carrot, celery, tomato, cilantro, cumin, ginger, turmeric & cinnamon, served with basmati rice and naan\*

### CHICKEN THIGH CACCIATORE



\$23.00

Rustic tomato sauce, mushrooms, peppers, black olives, soft polenta

### VEGGIE CHOW MEIN



\$20.00

Tofu, bok choy, red onion, sweet peppers, carrot, bean sprouts, sesame & soy hoisin sauce

\*Naan bread contains gluten



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## MISC. ENTRÉE

Prices are per person | Minimum order of 6 per entrée

### BRAISED BEEF SHORT RIB



\$35.00

Served with garlic mashed potatoes and seasonal vegetables

### PACIFIC SALMON



\$29.00

Local, sustainably farmed spring salmon, roasted new potatoes, corn & zucchini succotash, pesto & artichoke beurre blanc

### GRILLED CHICKEN BREAST

\$28.00

Pesto & sundried tomato marinade, gnocchi, herb tomato sauce, grilled asparagus & artichoke

### CHICKEN SOUVLAKI

\$28.00

Marinated & grilled chicken thighs, roasted new potatoes & fresh herbs, naan bread\*, tzatziki\*, lemon wedge, green salad, red wine vinaigrette

### VEGETARIAN SOUVLAKI



\$28.00

Assorted veg skewers, roasted new potatoes & fresh herbs, naan bread\* tzatziki\*, lemon wedge, green salad, red wine vinaigrette

\*Gluten and Dairy Free Upon Request

## ALLERGEN POLICY

While we strive to accommodate your allergy and dietary restriction requests, we cannot assure an entirely allergen-free environment. Some of our products are manufactured using shared equipment with dairy, eggs, nuts, wheat, and soy products.

Please note, that for severe allergies such as peanuts, we are not a nut-free facility and therefore cannot guarantee there won't be cross contamination.

Additional charges may apply to cover extra labor, specific ingredients, and personalized labeling.