



## Salads

- Panache Garden Salad** | carrots, cucumbers, tomatoes w/ california tomato & ranch dressing
- Pear Roquefort Salad** | caramelized walnuts, raspberries w/ balsamic vinaigrette dressing
- Greek Chopped Salad** | tomatoes, cucumbers, olives, chickpeas, onions, feta, w/ red wine vinaigrette
- Caesar Salad** | parmesan cheese & croutons, tossed w/ caesar dressing
- Winter Garden Salad** | butternut squash, beets, goat cheese & candied walnuts (seasonal)
- Spinach Salad** | strawberries, goat cheese, almonds w/ honey citrus dressing
- Stone Fruit Salad** | peaches, plums, blackberries, figs, toasted almonds w/ olive oil & balsamic glaze (seasonal)
- Roasted Grape Salad** | grapes, candied walnuts, goat cheese & balsamic dressing
- Caprese Salad** | mozzarella, tomatoes, basil w/ balsamic glaze
- Panzanella Salad** | tomatoes, cucumbers, red onions, capers, croutons, basil w/ red wine vinaigrette
- Wedge Salad** | iceberg, tomatoes, red onions, bacon & blue cheese crumbles w/ blue cheese dressing

## Potatoes, Grains & Beans (sides)

- Mashed Potatoes
- Potatoes Au Gratin
- Lyonnais Potatoes
- Roasted New Potatoes
- Roasted Marble Potatoes
- Twice Baked Potatoes
- Roasted Sweet Potatoes w/ figs & dates
- Vanilla Whipped Sweet Potatoes
- Rice Pilaf
- Jeweled Rice
- Barley or Farro Risotto
- Traditional or Israeli Couscous Pilaf
- Tuscan White Beans
- Red Beans & Rice
- Molasses Baked Beans

## Veggies (sides)

- Roasted Asparagus
- Broccoli Gratin
- Green Beans Gremolata
- Roasted Aioli Broccoli & Cauliflower
- Sautéed Seasonal Veggies
- Grilled Veggies
- Stir-Fry Broccolini
- Roasted Baby Carrots
- Roasted Root Veggies
- Brussels Sprouts w/ shallots & bacon
- Traditional Ratatouille
- Creamed Corn
- Creamed Spinach



## Poultry Entrées

**Grilled Chicken Breast** w/ chimichurri  
**Saffron Chicken** w/ tomatoes & honey  
**Chicken Marsala** w/ mushrooms  
**Lemon Chicken Piccata**

**Moroccan Spiced Chicken** w/ figs & dates  
**Roast Chicken** w/ plums  
**Duck** w/ fresh cherry sauce  
**Chicken Kebabs** w/ veggies

## Meat Entrées

**Filet Mignon** w/ mushroom ragout, Madiera & caramelized onions or garlic herb butter  
**Coffee Rubbed Tri-Tip**  
**Port & Honey Braised Short Ribs**  
**Brisket** w/ caramelized onions  
**Beef Bourguignon**  
**Meatloaf** w/ house-made ketchup glaze

**Moroccan Lamb Tagine** w/ prunes & almonds  
**Baby Rack of Lamb** w/ mustard garlic crust  
**Pork Tenderloin Roast** w/ apples  
**BBQ Baby Back Ribs**  
**Hoisin Pork Tenderloin Roast** w/ grilled scallions  
**South American Pork Shoulder Roast**  
**Beef Kebabs** w/ veggies

## Fish Entrées

**Macadamia Crusted Halibut**  
**Batter Fried Cod**  
**Shrimp Scampi**  
**Seared Sea Bass** w/ lemon aioli  
**Salmon Kebabs** w/ veggies

**Soy Maple Glazed Salmon**  
**Cold Poached Salmon** w/ cucumber scales  
**Mediterranean Roasted Salmon** w/ oranges & fennel  
**Salmon** w/ wild mushrooms in brik pastry

## Pasta Entrées

**Penne Marinara** w/ peppers & mushrooms and optional sausage or meatballs  
**Vegetable Lasagna**  
**Bowtie Pasta** w/ garlic & tomatoes  
**Bowtie Alfredo Primavera**

**Traditional Lasagna**  
**Panache Mac & Cheese**  
**Butternut Squash Ravioli** w/ brown butter & sage  
**Cheese Tortellini** w/ brandy cream sauce

## Vegetable Entrées

**Stuffed Portobello** w/ ratatouille  
**Stuffed Portobello** w/ quinoa & spinach  
**Ricotta Stuffed Eggplant**  
**Eggplant Parmesan**

**Penne Pasta** w/ veggies  
**Orzo Eggplant Casserole**  
**Spring Risotto**  
**Mushroom Risotto**