

# DISCONTINUED ITEMS AS OF FRIDAY, OCT. 13<sup>th</sup>, 2017

## BREAKFAST

- Noodle Kugel with Apricot
- Fruit Crepes
- Chicken & Mushroom Crepes
- Spinach, Bacon & Mushroom Crepes
- Cheese Blintz

## SALADS

- Grilled Citrus Chicken
- Grilled Chicken Caesar
- Cobb
- Fiesta
- Grilled Flank Steak
- BBQ Chicken
- Chef
- Romaine Mandarin
- Nicoise

## DIPS

- Babaganoush
- Avocado Mold
- Torta de Pesto
- Mango Chutney
- Gorgonzola Pistachio Torte (November & December ONLY)
- Caviar Supreme
- Ceviche
- Spinach or Dill Dip by the Pint

## APPETIZERS

- Shrimp Stuffed Tomatoes
- Ceviche Cups
- Potatoes Napoli
- Marinated Tortellini Skewers
- Rumaki with Chicken Liver
- Mini Beef Turnovers
- Chicken Drumettes
- Ginger Chicken Wontons
- Lump Crab Cakes
- Goat Cheese Tarts

- Asparagus Strudels
- Artichoke Frittata
- Wild Mushroom & Brie Crostini
- Stuffed Grape Leaves
- Eggplant Crisps
- Chicken Egg Rolls
- Herbed Ricotta Wontons
- Grilled Gourmet Sausages
- Mini Corn Dogs
- Mushroom Strudels
- Mini Tostadas
- Mini Twice Baked Potatoes (Full Serve Only)
- Steamed Bao
- Steak Bites
- Sui Mei
- Stuffed Potato Skins
- Toasted Chicken Raviolis

## DELI SALADS

- Wild Rice
- Classic Coleslaw
- Roasted Potato
- Ambrosia
- Crab Salad
- Waldorff
- Rainbow Slaw
- Ham Salad
- Tabbouleh
- Tortellini Pasta

## ENTRÉE CASSEROLES

- Chicken Cacciatore
- Chicken Riesling
- Tortellini & Grilled Chicken
- Beef Tamale Pie
- Harvest Tamale Pie
- Moussaka
- Veggie Moussaka
- Eggplant Parmesan
- Shepherd's Pie (St. Patty's Day Only)

## SIDE DISHES

- Fried Rice
- Fruited Rice
- Steamed Rice
- Potato Kugel
- Noodle Kugel
- Roasted Parsnips & Carrots (November & December ONLY)
- Yukon Gold Potatoes
- Sautéed Asparagus (Renamed to “Lemon Garlic Asparagus”)
- Creamed Spinach
- Sautéed Julienne Cut Vegetables
- Sugar Snap Peas
- Grilled Stuffed Tomatoes with Artichoke & Spinach

## SPECIALTY ENTRÉE

- Chicken Jaqueline
- Chicken Scaloppini
- Chateaubriand
- New York Strip
- Stuffed Flank Steak
- Veal Chop
- Veal Marsala
- Veal Piccata
- Veal Parmesan
- Veal Roast
- Veal Scaloppini
- Lobster Tail
- Lobster Thermidor
- Poached Salmon
- Pescado Española
- Red Snapper Spetota
- Red Snapper Meuniere
- Sea Bass
- Shrimp Scampi
- Rack of Lamb
- Boneless Leg of Lamb
- Pork Tenderloin
- Italian Tenderloin
- Pork Loin

## GRAZING STATIONS

- Dim Sum
- Chinese Stir Fry
- Thai Station

## DESSERTS

- Cheesecake Lollipops
- Rugelach Cookies (November & December ONLY)
- 12” Chocolate Macadamia Tart
- 12” Chocolate Banana Tart
- 12” Baked Apple Tart
- 12” Walnut Caramel Tart
- 12” Strawberry Crumble Tart
- 12” Irish Cheesecake (St. Patrick’s Day ONLY)
- 12” Banana Foster Cheesecake
- Lemon Curd Berry Trifle (Summer ONLY)
- Chocolate Cherry Trifle

## CORPORATE

- Egg Scrambles
- Huevos Rancheros
- Turkey Breast (November & December ONLY)
- Santé Fe Pasta
- Lime Cilantro
- Stir Fry
- Roasted Pork Loin
- Peppercorn Chicken
- Meatloaf
- Cold Chicken Medallions
- Cold Poached Salmon
- Cold Sliced London Broil

## BOXED LUNCHES

- Lamb Racks
- Grilled Salmon
- Kabobs

## BBQ MENU

- Island Style
- Surf & Turf