

INSPIRED BY GREECE

Assorted Flatbread and Pita with Tzatziki

Mediterranean Style Iceberg Salad with Cucumber, Cherry Tomato, Bell Peppers, Goat's Feta and Greek Dressing

Greek Style Chicken Breast

Pan-Fried Atlantic Salmon with Yogurt Mint Sauce

Roasted Zucchini and Mushrooms with Oregano and Garlic

Warm Rice with Bell Peppers, Tomato, Olive Oil and Fresh Herbs

Heating Instructions:

Greek Style Chicken: Preheat 350F – Uncovered, heat for 12 to 15 minutes

Pan-Fried Salmon – Oven 350F – Uncovered, heat for 12 to 15 minutes

Roasted Zucchini and Mushrooms: Oven 350F – Covered, heat for 15 minutes

Warm Rice: Oven 350F – Covered, heat for 20 to 30 minutes

FRENCH BISTRO

Bibb Salad with Cherry Tomatoes, Niçoise Olives, Chopped Egg, Mustard Shallot Vinaigrette

Pan-Seared European Sea Bass with Olive Tapenade

Chicken Supreme with Grainy Mustard Dressing and Thyme

Roasted Heirloom Carrots- with brown butter maples

French Beans Almandine

Grilled Petite Zucchini with Stewed Pepper Compote

Heating Instructions:

Seared Sea Bass: Preheat Oven 350F – Uncovered, heat for 12 minutes

Chicken Supreme: Oven 350F – Uncovered, heat for 12 to 15 minutes

Roasted Heirloom Carrots: Covered, heat for 10 minutes

French Beans: Oven 350F – Covered, heat for 15 minutes

Grilled Petit Zucchini: Oven 350F - Heat for 12 – 15 minutes

ASIAN INFLUENCE

Baby Shrimp Salad with Mango, Melon, Coriander, Arugula, Cucumber and Honey Mint Dressing

Miso Glazed Salmon

General Tao Chicken with Stir-fry Vegetables

Mixed Asian Greens with Hoisin, Sesame, Ginger and Tofu

Scented Jasmine Rice

Heating Instructions:

Baby Shrimp Salad: Served Cold

Miso Glazed Salmon – Preheat 350F – Uncovered, heat for 12 to 15 minutes

General Tao Chicken: Preheat 350F – Covered, heat 15 to 20 minutes

Mixed Asian Greens: Oven 350F – Covered, heat for 15 minutes

Scented Jasmine Rice – Oven 350F – Covered, heat for 20 minutes

RUSTIC ITALIAN

Radicchio Frisée Salad - with grapefruit, wild mushroom, toasted hazelnuts, and truffle vinaigrette

Sicilian Style Meatballs with Pine Nuts, Raisins, and House Made Marinara Sauce

Roasted Orata with Capers, Parsley, Mint and Toasted Focaccia

Ricotta Gnocchi with Nona McEwan's Sauce, Basil and Reggiano

Sauteed Rapini with Garlic and Preserved Chilies

Roasted Baby Potatoes with Rosemary

Heating Instructions:

Sicilian Meatballs: Preheat Oven 350F – Covered, heat for 25 minutes

Roasted Orata: Oven 350F – Uncovered, heat for 12 minutes

Ricotta Gnocchi: Oven 350F – Covered, heat for 20 to 25 minutes

Sauteed Rapini: Served at room temperature

Roasted Baby Potatoes: Oven 250F – Uncovered, heat for 20 to 25 minutes

TOUR OF INDIA

Naan Bread

Chopped Salad – with tomato, pickled carrots, cucumber coriander, crispy rice, and tamarind dressing

Butter Chicken (4oz)

Beef Curry (4oz)

Aloo Gobi (Potato and Cauliflower Curry)

Rice Pulao - with sweet peas, almond, raisins, and caramelized onions

Side Accompaniments: Raita, Mango Chutney, Lime Pickle

Heating Instructions:

Butter Chicken: Preheat 350F – Uncovered, heat for 15-20 minutes

Beef Curry – Preheat 350F – Covered, heat for 20-25 minutes

Aloo Gobi: Oven 350F – Covered, heat for 15 to 20 minutes

Rice Pulao – Oven 350F – Covered, heat for 25 minutes