Party Menu B

lasagna

LAYERS OF PASTA, BEEF AND PORK MEAT SAUCE, HERBS AND A SPRINKLING OF MUSHROOMS, TOPPED WITH MOZZARELLA CHEESE

cheese manicotti

PASTA STUFFED WITH A BLEND OF THREE CHEESES & BAKED IN A MARINARA SAUCE

rosemary cashew pasta

ROASTED ROSEMARY CASHEWS, FONTINA CHEESE AND GREEN ONIONS IN A CREAM SAUCE, TOSSED WITH CAMPANELLE PASTA.

italian sausage pasta

ITALIAN SAUSAĞE, THREE CHEESES, ITALIAN SEASONINGS AND A CREAMY TOMATO SAUCE, BAKED WITH CAMPANELLE PASTA

greek chicken salad

MEDITERRANEAN CHICKEN, CUCUMBER, RED AND YELLOW BELL PEPPERS, FETA CHEESE, GRAPE TOMATOES, RED ONIONS AND KALAMATA OLIVES ON A BED OF LETTUCE; SERVED WITH A HOMEMADE GREEK DRESSING THE FOLLOWING ARE SERVED WITH A TWICE-BAKED POTATO:

chicken parmesan

CHICKEN BAKED IN TOMATO SAUCE WITH HAM STRIPS, MOZZARELLA AND PARMESAN CHEESES

chicken marsala

CHICKEN BAKED IN MARSALA WINE WITH FRESH MUSHROOMS AND MOZZARELLA CHEESE

orange roughy parmesan

ORANGE ROUGHY BAKED IN A SAUCE FEATURING BUTTER, PARMESAN CHEESE AND GREEN ONIONS

salmon with peach salsa

FLAKY SALMON BAKED WITH OUR BLEND OF SEASONINGS, ACCOMPANIED BY A PEACH SALSA FEATURING PEACHES, RED PEPPERS, GREEN ONIONS, GINGER AND JALAPEÑOS

