

# ~ Sunrise Diner Menu ~



## Salad

### ∞ Caesar Salad

Crisp romaine hearts, seasoned croutons, and our chef's signature dressing combine with hints of anchovy, garlic, extra virgin olive oil and Dijon. Finished with freshly shaved parmesan cheese.

### ∞ Asparagus Mimosa Salad

Steamed asparagus is chilled and tossed with a variety of baby greens, then lightly tossed in our Chef's special "mimosa" dressing - made with fresh orange juice, mustard, rice vinegar & canola oil.

### ∞ Green Salad

Fresh baby greens tossed with crisp radish, cucumber, & julienned carrots. Served with a side of Ranch & Italian Dressings.

### ∞ Spinach Salad

Locally-sourced Spinach is elevated with almonds, feta, & strawberries, then tossed in vinaigrette made from Italian white balsamic vinegar, mustard, honey & canola oil.

### ∞ Apple Coleslaw

Thinly-sliced apples bring a unique twist to this classic, made with mayonnaise, imported Italian white balsamic vinegar & local honey.

### ∞ Three-Bean Salad

A signature trio of kidney, garbanzo & green beans are tossed in our zesty Italian dressing – a light, yet flavorful vinaigrette.

### ∞ Torn Salad

Bountiful greens are torn by hand and coupled with a fresh bounty of apples, raisins, and a light vinaigrette made with our special raspberry puree.

### ∞ Asian Salad

Buttery Napa cabbage & romaine are transported with baby bok choy, carrots, red cabbage, bell pepper, & juicy mandarins. The journey is completed with a soy ginger garlic dressing.

### ∞ Baby Greens

An assortment of baby greens tossed with bleu cheese crumbles, candied walnuts, & our white balsamic dressing with raspberry puree.

### ∞ Margarita Salad

This fiesta combines romaine hearts, green & red cabbage, carrots, jicama, & radish with a cilantro lime vinaigrette. A healthy sprinkling of cotija cheese tops it off.



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## Starch

### ☞ Rice

Freshly steamed staples such as Rice Pilaf, Basmati Rice with Cumin, Brown Rice, Spanish Rice, or Jasmine Rice

### ☞ Polenta

Creamy, delicate, and spiced perfectly. Choose from Roasted pepper, Italian parsley & Gorgonzola; or Smoked Gouda & zucchini.

### ☞ Potatoes

Comfort food done right. Choose from a selection of Scalloped Potatoes, Roasted Red Potatoes, Baked Potatoes with an array of toppings, or Mashed Potatoes – garlic or horseradish whipped.

### ☞ Pasta

Can't go wrong with carbs! Choose from Penne Alfredo with fresh parmesan, Gourmet 3-cheese Macaroni & Cheese, or Angel hair with fresh basil, garlic & tomato.

## Vegetables

### ☞ Steamed vegetable medley

A colorful combination of carrots, broccoli, cauliflower, green beans & yellow squash are steamed and coated with an herb butter made from vegetable oil, fresh tarragon, basil, parsley and dried oregano.

### ☞ Sautéed squash and tomatoes

Locally-sourced yellow & green squash is tossed in olive oil, salt & pepper then tossed with juicy tomatoes

### ☞ Steamed asparagus

Crisp asparagus is perfectly steamed, then tossed in a zesty lemon butter sauce

### ☞ Spaghetti squash

Strands of baked spaghetti squash are tossed with feta cheese, onions, tomatoes, olives, and basil for a Greek-inspired dish that tastes like pasta without all the carbs.

### ☞ Roasted Brussel Sprouts

Fresh Brussel Sprouts are delicately basted in olive oil, salt, & pepper then perfectly roasted alongside crispy bacon bits and caramelized red onions.

### ☞ Sautéed Green Beans

Crisp green beans are steamed and then sautéed in a light herb butter, alongside fresh tomatoes & onions.

### ☞ Seasonal Requests

If you have any special requests, let us know & we will do our best to meet your needs!



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## Entrée

### ∞ Grilled Chicken Breast *\*see sauce list*

Chicken Breast is lightly seasoned and grilled to perfection, keeping it both moist and flavorful. This blank slate is easily customizable with a number of unique sauces to fit your personal preference.

### ∞ Baked Tilapia Filet Provencal

You will love this mild, sustainably raised and family friendly fish entrée, baked with white wine & an organic topping of garlic, tomatoes, parsley, & parmesan breadcrumbs.

### ∞ Pork Loin *\*see sauce list*

Juicy pork loin is brined, baked, and topped with your preferred sauce – chef recommends the Marsala!

### ∞ Grilled Beef Tri-tip with mushroom sauce

Beef is lightly smoked over oak logs for 2 hours, spice rubbed, cooked medium rare & sliced thin.

### ∞ Roast Turkey Breast with traditional gravy

Slices of moist roasted turkey breast are sliced and served with a traditional gravy, whisked to perfection.

### ∞ Roast & Brined Pork Loin with orange onion marmalade

Sautéed onions with orange zest, orange juice and pan drippings glazed over a beautiful roast pork.

### ∞ Roast Ham Dijon brown sugar glaze

Slow-baked, premium carving ham glazed with our special brown sugar Dijon glaze

### ∞ Roast Leg of Lamb with rosemary mushroom ragout

Young and tender Australian "spring" lamb - seasoned with herbs & spices on the inside & out, rolled, tied, & roasted to a perfect medium. Accents of fresh rosemary & our sautéed mushroom ragout bring this elegant dish together.

### ∞ Pork Tenderloin served with raspberry, peppercorn demi-glace

Tender boneless pork loin seasoned with garlic and thyme, is delicately coated in a fresh twist on the classic French demi-glace. It's delicious, juicy, and tender!

### ∞ Beef Lasagna

Layers of fresh pasta, coated with a slow-cooked Bolognese Sauce with fresh herbs & tomatoes, with ground beef & lots of parmesan!

### ∞ Vegetarian Lasagna

Layers of fresh pasta, spinach, mushrooms, crushed tomatoes, zucchini squash, mozzarella & fresh pesto cream make for a hearty option everybody will love – vegetarian or not!

### ∞ Optional Upgrades:

*Baked Salmon, Roast New York Striploin, Roast Ribeye, Roast Beef Tenderloin*



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## Sauce List

### ☞ **Thyme & Portabella Mushroom Sauce**

Cabernet Wine Reduction, Tomato Puree, Beef Stock, Dark Balsamic Vinegar & Lots of Sautéed Sliced Mushrooms

### ☞ **Picatta Sauce**

Meyer Lemon Juice, Capers, Chicken Stock & Fresh Cream.

### ☞ **Pesto Cream Sauce**

Homemade Pesto, Heavy Cream & Chicken Stock

### ☞ **Masala**

Chef's Special 12-Spice Blend, Rubbed, Then Topped with Preserved Lemon & Olive Broth

### ☞ **Fruit Salsa**

Seasonal Fruit Diced and Finished with Mint

### ☞ **Mango Coulis**

Smooth Blend of Mango Cilantro, Jalapeno, & Chicken Stock

### ☞ **Alfredo Sauce**

Chicken Stock, Heavy Cream, & Parmesan Cheese

### ☞ **Onion Cranberry Marmalade**

Caramelized Onions, Craisens, Orange Marmalade, and Chicken Stock.

### ☞ **Mushroom Ragout**

Onions, Mushrooms, Eggplant, Crushed Tomatoes, and Italian Herbs.

### ☞ **Pico De Gallo**

Fresh tomatoes, sweet onions, jalapenos, and cilantro salsa.

### ☞ **Zesty Sweet Baby Ray's BBQ Sauce**

Spicy, yet sweet – our house made BBQ sauce combines cayenne, molasses, tomatoes and layers of tangy hickory flavor profiles.

\* All Dinners are accompanied by Fresh Ciabatta Rolls & Butter Chips, Catering Equipment, Kitchen Staff, Bussing Teams, Chinaware, Setup & Cleanup.

