

Sweet Divas

bringing sweet memories back to your table

~Lunch Menu~

Specialty Sandwiches

Grilled Chicken on Foccacia

housemade rosemary foccacia, fresh vegetables, and aioli

\$4.75 per guest

Traditional Croque Monsieur

ham, gruyere cheese, and béchamel sauce on grilled French bread

\$4.50 per guest

Chicken Salad on Butter Croissants

with sprouts, mayonnaise, walnuts, and golden raisins

\$4.75 per guest

Thin sliced Roasted Turkey

ripe heirloom tomatoes, fresh basil, and herbed spread on rustic potato bread

\$4.50 per guest

Grilled Vegetables on Foccacia

seasonal grilled vegetables on housemade foccacia with olive tapenade and feta cheese

\$4.00 per guest

Composed Salads

Insalata Caprese

ripe heirloom tomatoes, fresh mozzarella, basil, and olive oil

\$3.00 per guest

Salade Nicoise

albacore tuna, hard-boiled eggs, green beans, potatoes, nicoise olives atop fresh greens

\$3.25 per guest

Orzo Pasta Salad

fresh seasonal vegetables, house vinaigrette, feta cheese, and black olives

\$3.00 per guest

Baby Spinach Salad

raspberry vinaigrette, walnuts, maytag blue cheese, and fresh berries

\$3.00 per guest

Greek Salad

crisp greens, kalamata olives, pepperoncinis, feta cheese, red peppers, artichokes, dressed with greek vinaigrette

\$3.50 per guest

Comforting Soups

Butternut Squash and Ginger Cream

Cream of Wild Mushroom

Chicken and Corn Chowder

Mushroom Barley

Chicken and Dumplings

Vegetable Pistou

Creamy Chicken Artichoke

Chicken Tortilla with Cilantro

all soup selections \$2.50 per guest

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Entrees

Roasted Pork Loin

stuffed with pears, thyme, and sage served with rosemary new potatoes

\$7.00 per guest

Antipasto Bar

marinated vegetables, hummus, salads, more served with focaccia, ciabatta, and pita breads

\$7.00 per guest

Pan Seared Gnocchi

housemade potato dumplings served with pomodoro sauce

\$6.50 per guest

Pot Roast with Root Vegetables

served with garlic mashed potatoes

\$6.50 per guest

Salmon Roulade

poached salmon with chive tarragon compound butter

\$6.50 per guest

Chicken Piccata over Linguini

chicken breast, white wine, capers, butter, and parsley

\$6.00 per guest

Moussaka

ground lamb and beef layered in between potato slices baked with béchamel and tomato sauce

\$6.50 per guest

Quiche Lorraine

ham, cheese, and a flaky tender crust

\$5.50 per guest

Grilled Chicken Penne

fresh seasonal vegetables, sundried tomatoes, and basil pesto

\$6.00 per guest

Braised Shortribs

slow cooked shortribs in savory sauce served with mashed potatoes

\$7.00 per guest

Stuffed Chicken with Polenta

breast of chicken with roasted red peppers and arugula over polenta cakes with spicy pomodoro sauce

\$7.00 per guest

Decadent desserts

Mini Dessert Trays

Assortment of handmade confections and cookies

30 piece tray \$25

50 piece tray \$45

Diva Torte

Five layers of dark chocolate cake, a duet of white and dark chocolate mousses, embellished with berries and finished with chocolate anache.

9" serves 10-14 \$40

Tiramisu Cake

Pure white cake splashed with espresso syrup and filled with sweet mascarpone cream and dusted with cocoa. Ladyfingers surround this cake that is iced in white chocolate buttercream and topped with rich kaluha ganache.

9" serves 10-14 \$45

Chocolate Decadence

For chocolate lovers! Dark chocolate cake blanketed with sweet chocolate ganache syrup filled with milk chocolate mousse studded with semisweet chocolate shavings. Iced in cocoa buttercream and bathed in bittersweet ganache.

9" serves 10-14 \$35

Peaches and Cream

White peach cake filled with fresh ripe peaches and chantilly cream garnished with fresh fruits.

9" serves 10-14 \$40