

# Fresh Salads and Soups

## TC's Favorite Salad

Crisp Romaine, dried cherries, walnuts, Gorgonzola cheese and cherry vinaigrette

## Tortellini Pesto Pasta Salad

with sun dried tomatoes and Parmesan

## Traditional Salad

Fresh greens, carrot, tomato, cucumber, red onion, croutons, and lime-dill ranch

## Green Goddess

Avocado, roasted zucchini, tomato, roasted corn, Goat cheese and green goddess dressing

## Roast Garlic Caper Potato Salad

This salad is always a hit!

## Apple slaw

 with cider vinaigrette

## Spinach Salad

Baby spinach, bacon, red onion, hardboiled egg, gorgonzola, and Mustard-Chive Vinaigrette

## Greek Salad

 Kalamata olives, Feta, beets, peppers, tomatoes, cucumbers, red onions and Greek vinaigrette

## Caesar Salad

Made the old fashion way. Parmesan, garlic croutons, Romaine and our home made Caesar dressing

## Orchard Red Lentil Salad

Red lentils, kale, red apple, mandarin oranges, red pepper, red onion, with a local honey curry vinaigrette

## Asian Veggie Salad

Edamame, carrots, cucumber, tomato, broccoli, scallions, sesame seeds, curried wontons, and a hoisin vinaigrette

## Antipasto Salad

 with lemon basil vinaigrette

## Sweetheart Salad

 with baby spinach, fresh strawberries, red onion, candied pecans, goat cheese, and Balsamic Vinaigrette

## Cherry Chicken Salad

on gourmet greens

## Traditional Slaw

 with poppy seed dressing

Greek Penne Pasta Salad with Feta

## Mandarin Salad

 with greens, toasted coconut, mandarin oranges, gorgonzola cheese, walnuts, and orange-ginger Vinaigrette

## Asparagus

, fresh Mozzarella, tomato and Reduced Balsamic Vinaigrette

## Asian Noodle Salad

 over Oriental Greens

## The Gardener

Edible flower petals, organic greens mixed with fresh herbs, Goat cheese, pine nuts, and balsamic vinaigrette

## Southwest Salad

topped with black beans, cheddar, bacon, avocado, tomato, and BBQ Ranch Dressing

## Seafood Salad

 served in endive leaves

## Smoked Salmon Bow Tie Pasta

With creamy lemon-dill sauce

## Classic Wedge

Iceberg wedge topped with bacon, sunflower seeds, tomato, green onion and chunky bleu cheese dressing

## Jamaican Chicken Salad

Jerk chicken, spinach, toasted coconut, hemp seeds, pineapple, and a mango vinaigrette

## Salmon Nicoise Salad

Salmon, fresh greens, new potatoes, green beans, tomato, hard cooked eggs, red onion, Kalamata olives, with Dijon vinaigrette

## Homemade Soup



Great as an appetizer soup sipper  
or addition to any meal!

Pumpkin-squash bisque, Gumbo, Beef barley with mushroom, Lemon chicken artichoke, Tomato spinach Swiss, Zucchini Gorgonzola, Loaded baked potato, Curried squash with apples and pecans, Chicken almond, Clam chowder, Roasted red pepper bisque, Cheddar ale, Cheeseburger, Chicken noodle, Jalapeno potato, Chili, Buffalo chicken, Lamb stew just to name a few...

## Poultry

- Chicken with artichokes and capers in a white wine lemon parsley sauce
- Chicken stuffed with Prosciutto, fresh basil, and Goat cheese with smoked tomato sauce
- Herb crusted roast turkey with pan gravy
- Chicken Marsala with mushrooms and zucchini in a sweet Italian wine sauce
- BBQ or Jerk marinated chicken with fresh fruit salsa
  
- Marinated chicken breast with sundried tomato pesto cream sauce
- Creole cornbread stuffed chicken with a Cajun cream sauce
- Boursin stuffed chicken in a light tarragon cream sauce
- Balsamic marinated chicken stuffed with basil mousse with sundried tomato vodka sauce
- Bourbon chipotle glazed chicken legs
  
- Lemon-rosemary chicken
- Chicken stuffed with spinach and Feta with a sauce of tomatoes, peppers, and olives
- Wild mushroom Mascarpone cream Sauce topped chicken
- Chicken stuffed with ham, fresh spinach, and Swiss topped with Dijon cream
- Mediterranean chicken stuffed with olives, pine nuts, Feta, and onion with red bell pepper sauce
  
- Chicken with wild mushrooms, thyme, brandy, and cream
- Citrus turkey with chipotle gravy
- Chicken pad Thai
- Chicken Parmesan over pasta with marinara
- Chipotle, tangerine, and honey glazed chicken

## Beef, Pork & Lamb

- Slow roasted garlic and herb crusted beef with a local red wine mushroom sauce
- Chipotle and bourbon glazed pork loin
- Grilled NY strip with blue cheese baked onions
- BBQ dry rubbed beef brisket, slow roasted with Jack Daniels demi sauce
  
- Pork Frangelico with toasted hazelnuts, mushrooms, Gorgonzola and Frangelico cream
- Beef roulade stuffed with spinach, bacon, onion, Provolone, with brown mustard sauce
- Pork tenderloin with artichokes and mushrooms in a brandied garlic cream Sauce
- Lemon rosemary lamb chops with fig Compote
  
- Tenderloin filet with roasted garlic shallot herb compound butter
- Ginger beef and vegetable kabobs with cucumber-mint yogurt sauce
- Rosemary infused roast beef with rosemary demi sauce
- Herb crusted pork loin with spiced brandy- apple or balsamic-cherry glaze
  
- Coffee rubbed flank steak with espresso demi sauce
- Sliced country ham glazed with local honey
- Pork chop stuffed with sausage and sage stuffing with apple-Riesling sauce
- Beef stroganoff with mushrooms and tarragon in a rich creamy stroganoff sauce
  
- Beer-braised beef short rib with spicy molasses mop
- Herb crusted pork loin with apple-cherry gastrique
  
- Spinach and sundried tomato meatloaf topped with tomato jam
- Greek lamb brochettes with cucumber, tomato, and tzatziki
- Beef tip, artichokes, and mushrooms in a Merlot black pepper gravy over bow tie pasta
- Pork loin stuffed with sundried tomatoes, pesto, and Feta with a roasted garlic cream sauce
  
- Guinness braised beef with stout gravy
- Pork loin stuffed with sundried tomatoes, pesto, and Feta with a roasted garlic cream sauce
- Grilled pork tenderloin with a citrus-chipotle glaze
- BBQ Ribs
- Grilled skirt steaks with cilantro chimichurri sauce
- Dijon and black peppercorn crusted sliced tenderloin
- BBQ ribs
- Crushed garlic and horseradish crusted prime rib with au jus
- Ribeye steaks with béarnaise butter
- Almond and herb crusted pork with thyme Gravy



# Vegetarian

- Spinach, sundried tomato, Parmesan stuffed manicotti with roasted red pepper sauce
- Cous cous and vegetable stuffed peppers
- Ratatouille over top Parmesan polenta cakes
- Lasagna roll-ups with asparagus, roasted peppers, fresh Mozzarella and basil leaves with zesty marinara
- Roast acorn squash, spinach, and pine nuts with penne pasta
  
- Spinach artichoke stuffed zucchini boats
- Stuffed squash with cranberries, wild rice, walnuts, and goat cheese
- Veggie pesto Alfredo lasagna
- Mushroom ravioli with pumpkin mascarpone sauce
- Italian stuffed shells
- Veggie pot pie with puff pastry
  
- Roasted vegetable and polenta tower
- Rosemary Portobello burgers
- Summer vegetable stir fry with cous cous
- Spinach, artichoke, goat cheese and pinenut stuffed portabella mushroom cap
- Sweet potatoes with vegetarian black bean chili



# Accompaniments

- Roasted Michigan new potatoes with parsley butter
- Seasoned beans and rice
- Fettuccini Alfredo with Parmesan
- Twice baked potatoes
- Au gratin potato bake
- Orzo pilaf
  
- Long grain wild rice blend
- Smoked tomato rice
- Fingerling potatoes roasted with olive oil, rock salt, and cracked pepper
- Mediterranean cous cous pearls
- Angel hair pasta with basil pesto
  
- Orange-maple mashed sweet potatoes
- Whipped Michigan potatoes with roasted garlic
- Risotto with ginger and carrot
- Homemade baked beans with brown sugar and bacon
- Rice pilaf
- White Cheddar mac and cheese
  
- Fresh asparagus with seasoned butter
- Yellow and green squash with onions, herbs, and Parmesan
- Local honey glazed carrots
- Wilted Spinach with browned garlic and onion
- Snow Peas with roasted red pepper confetti
  
- Roasted brussel sprouts with balsamic vinegar and local honey
- Green beans almandine
- Farmers market roasted vegetable blend
- Corn on the cob with lots of butter
- Broccoli with citrus butter
  
- Au gratin broccoli or cauliflower bake
- Green beans with hot bacon dressing and goat cheese
- Acorn squash roasted with brown sugar, butter, and pecans
- Emerald blend: asparagus, broccoli, snow peas, and green beans with red pepper confetti
- Green beans with salted