

# ENTREES

## CHICKEN

### Chicken Vesuvio

*roasted chicken with Italian herbs & fresh peas in a white wine sauce*

### Chicken Parmesan

*breaded chicken breast baked in fresh marinara sauce with mozzarella cheese*

### Chicken Picatta

*lightly breaded chicken breast with a lemon-caper sauce*

### Chicken Wings

*plain, BBQ, or buffalo*

## TURKEY

### Turkey Scallopini

*lightly breaded turkey breast with your choice of lemon sauce or marinara sauce*

## BEEF

### Brisket

*slow roasted beef brisket with French lentil sauce*

### Pot Roast

*slowly roasted pot roast with sweet potatoes and garbanzo beans*

### Southwest Salisbury Steak

*with a mushroom gravy*

## PORK

### Roasted Pork

*pork roasted with fresh herbs and served with a natural au jus*

### Stuffed Pork Tenderloin

*stuffed with vegetable confit and mozzarella cheese, baked in barbeque sauce*

### BBQ Pulled Pork

*cooked with peaches & served with dinner rolls*



**First Slice**  
PIE CAFÉ

# ENTREES

## SEAFOOD

(all costs depend on market pricing)

### Salmon

*pan seared salmon with lemon-chive sauce*

### Blackened Tilapia

*pan seared blackened tilapia*

### Coconut Shrimp

*with a pineapple salsa*

## PASTA

### Traditional Meat Lasagna

*contains beef & pork sausage with a red sauce*

### Butternut Squash & Spinach Lasagna

*contains butternut squash, spinach, & mushrooms with a red sauce*

### Spinach Manicotti

*fresh pasta stuffed with spinach & ricotta, baked with marinara sauce & mozzarella*

### Stuffed Shells

*jumbo pasta shells stuffed with herbed ricotta & topped with a creamy vodka sauce*

## VEGETARIAN

### Stuffed Bell Peppers

*bell peppers stuffed with polenta, sundried tomatoes & goat cheese*

*\*gluten free option: Summer Harvest stuffed pepper with wild rice & polenta*

### Eggplant Parmesan

*breaded eggplant in a marinara sauce*

### Portabella Steaks

*cooked in a balsamic vinegar reduction served with bleu cheese sauce*

*\*gluten free options are available upon consultation*



# SIDES

## Vesuvio Potatoes

*Yukon potatoes roasted in Italian herbs & peas with butter*

## Traditional Mashed Potatoes

*brown gravy optional*

## Classic Deep Dish Macaroni & Cheese

## Caramelized Ginger Carrots

## Roasted Green Beans

*with Michigan cherries & shallot butter*

## Baked Broccoli

*with basil butter*

