

**COMMUNITY  
TABLE  
KITCHEN**



**APPETIZER**



**CHARCUTERIE PLATE**  
THE TRADITIONAL ITALIAN  
SELECTIONS WITH  
MARINATED OLIVES,  
ROASTED RED BELL PEPPERS,  
ROASTED ZUCCHINI,  
SLICED SALAMI, SOPRESSATA,  
& FRESH MOZZARELLA  
WITH TASTY  
PARMESAN CRACKERS

# **SALADS**



## **CAESAR SALAD**

**HEARTS OF ROMAINE,  
HOUSEMADE PARMESAN CRISPS,  
GF CROUTONS, CAESAR DRESSING.**

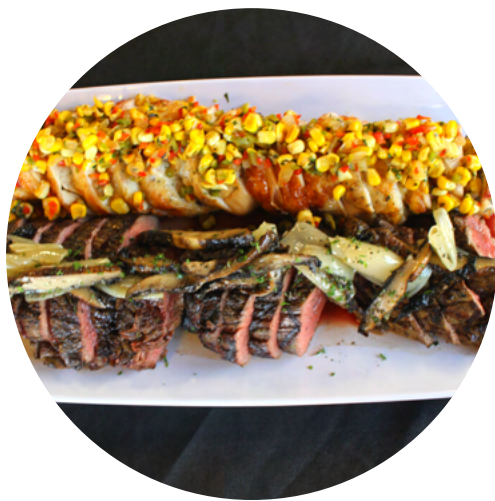
## **GRILLED STONE FRUIT SALAD**

**GRILLED PEACHES, ASIAN PEAR,  
APRICOTS, NECTARINES &  
A RAINIER CHERRY VINAIGRETTE**

**COMMUNITY  
TABLE  
KITCHEN**



**ENTREE**



**CHILI-RUBBED  
CHICKEN ROULADE  
WITH FIRE ROASTED  
SWEET CORN SALSA**

**BEEF TENDERLOIN  
WITH MUSHROOMS &  
ROASTED SHALLOTS DRIZZLED  
WITH A RED-WINE REDUCTION**

**COMMUNITY  
TABLE  
KITCHEN**



**ENTREE**



## **STUFFED BELL PEPPERS**

**QUINOA STUFFED  
BELL PEPPERS WITH  
TOFU & ASPARAGUS,  
CRANBERRIES, NUTS,  
& CHEESE (OPTIONAL)**

**\*VEGETERIAN/ VEGAN SELECTION  
BY SPECIAL REQUEST**

**COMMUNITY  
TABLE  
KITCHEN**



**SIDE DISH**



**MIXED GRILLED  
VEGETABLES**

**ASPARAGUS,  
ZUCCHINI, POTATOES,  
CORN ON THE COB, &  
RED PEPPERS -  
ALL GRILLED  
TO PERFECTION**

# DESSERT



**DECADENT  
CHOCOLATE MOUSSE**  
WITH HOMEMADE WHIPPED CREAM  
AND A LAYER OF DANCONIAS  
ESPRESSO BROWNIE BITES

**BLUEBERRY  
& PEACH TRIFLE**  
SUMMER SWEET FRUIT  
WITH HOMEMADE WHIPPED CREAM  
& A BROWN SUGAR CRUMBLE