

P R E P A R E D M E A L M E N U O P T I O N S (S P R I N G)

ASIAN-STYLE CHICKEN & SNOW PEAS

Velveting chicken breast and snow peas flash-fried with onion, carrot, garlic, and ginger. Tossed in a savory, light soy glaze and served with jasmine rice.

PAN ROASTED BLACKENED SALMON

Pan-roasted wild-caught salmon served over a fragrant vegetable couscous with crisp, blanched broccolini.

GRILLED LAMB CHOPS

Marinated and grilled Australian lamb chops finished with a pear gastrique. Served with blanched asparagus and roasted onions with bacon and blue cheese.

CLASSIC SALISBURY STEAK

Hand-formed beef patties with a light Marsala and pearl onion gravy, served alongside broccoli-rice casserole and a refreshing cucumber-tomato salad.

CHICKEN & MUSHROOM WHITE LASAGNA

Fresh pasta sheets layered with roasted garlic, mixed mushrooms, and a three-cheese cream sauce, baked golden and bubbly. Served with a side of garlic-lemon broccoli.

BARELY FANCY

Everyday, Slightly Better™