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**Club Catering**  
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**AIR FORCE**  
**CATERING**

*ADD GREATNESS TO YOUR GATHERING*

# CONTENTS

## FOR ALL OCCASIONS

We are pleased that you have chosen the Westover Consolidated Club to host your special event and want to make this a memorable occasion. Our goal is to provide quality, consistent service, and exceptional creative cuisine in a unique setting for you and your guests. Our experienced staff will offer suggestions and recommendations to best fit your needs as well as assist you and plan for additional items needed, over, and above the standard banquet needs. We appreciate the opportunity to serve you and wish to make this a memorable event.

Thank you,  
Westover Consolidated  
Club Staff

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## KEY

- (V) Vegetarian
- (N) Contains Nuts

# Breakfast Buffet

All Breakfast options include the following items: Biscuits, Butter, Jelly, Orange Juice, Freshly Brewed Coffee, Tea, and Water

Minimum Guest Guarantee 20

## Hot Offerings

### Classic All American

Freshly scrambled eggs, breakfast potatoes, choice of crisp bacon, sausage or turkey sausage patties.  
*\$7.95 per person*

### All American Plus

Scrambled eggs, breakfast potatoes, choice of bacon, sausage or turkey sausage with French Toast casserole, maple syrup and creamy sausage gravy  
*\$13 per person*

## Cold Offerings

### Healthy Start

Scrambled "eggbeaters" or egg whites, roasted potatoes with turkey sausage  
*\$7.95 per person*

### The Executive Continental

Assortment of pastries and muffins, assorted yogurt, fresh seasonal fruit, and oatmeal with assorted toppings  
*\$9.50 per person*

## Action Stations

### Omelette and Egg Station

Made to order Omelets; Eggs or Egg Whites with the choice of: Cheddar or Swiss Cheese, Red and Green Peppers, Red Onion, Mushrooms, Tomatoes, Spinach, Ham, Bacon, Sausage and Salsa  
*\$9.50 per person*

### Waffle Station

Waffles made to order. Toppings Include; whipped butter, syrup, assorted toppings with seasonal fruits whipped cream and chocolate chips  
*\$8.50 per person*



Omelette Station

# Refreshment Breaks

Breaks are limited to 30 minutes

We can accommodate longer break periods by adding an additional \$0.00 per person per 30 minutes

## Sweet Tooth

Freshly baked cinnamon twists with cream cheese icing, miniature croissants, honey, butter & jellies  
Freshly brewed coffee and bottled water

*\$7.95 per person*

## Grazers

Granola & nutri-grain bars, regular & light yogurt cups

Freshly brewed coffee, assorted fruit juices and bottled water

*\$8.55 per person*

## Naturalist (N)

Whole fruit assortment; (seasonal) bananas, apples, oranges, strawberry, raisins and assorted nuts with lemonade, iced tea and bottled water

*\$12.95 per person*

## Airy

Freshly popped popcorn, pretzels, assorted soda, iced tea and bottled water

*\$5.95 per person*

## Traditional

Assortment of fresh baked cookies and fudge brownies served with lemonade, iced tea and bottled water

*\$3.95 per person*

## Classic

Individual bags of chips, pretzels, trail mix, and granola bars served with lemonade, iced tea, and bottled water

*\$6.95 per person*

## Power Punch

Trio of classic, garlic roasted red pepper hummus served with crackers, pita chips & fresh vegetable crudites, lemonade and bottled water

*\$9.95 per person*

## Jumbo Soft Pretzels

Warm soft pretzels served with honey mustard and pub cheese sauce

*\$5.95 per person*



*Naturalist*



Caesar Salad

# Lunch

Minimum Guest Guarantee 15

## Wraps and Deli

All Wraps and Deli options are served on choice of spinach wrap, croissant or wheat berry bread with mayo, garnished with pickle spear and served with choice of house-made potato chips, pasta salad, potato salad or side garden salad with Italian.

### Garden Fresh (V)

Spring mix, matchstick carrots, cherry tomatoes, red & yellow peppers, cucumbers, and feta, with your choice of dressing.  
\$10.95 per person

### Turkey Me Home

Roasted turkey, bacon, romaine lettuce, tomato, provolone cheese, and cranberry mayo  
\$12.95 per person

### Waldorf Chicken

House-made all white meat chicken salad w/chopped grapes, apples, sliced almonds, and celery in a lemon mayonnaise  
\$10.95 per person

## Lunch on the Run

All above entree items available in a picnic box and served with House Chips, Whole Fruit, Cookie, Pickle and choice of Soda or Bottled Water  
\$5.55 per person

## F-R-E-S-H

Add-ons, per person

Sliced Grilled Chicken Breast-\$2.95

Marinated Flank Steak-\$4.25

**Fresh Garden Green Salad (V)** Spring mix, cherry tomatoes, shredded carrots, cucumbers, red onion rings, seasoned croutons served with your choice of dressing

\$8.95 Per person

### Classic Caesar Salad (V)

Romaine lettuce, parmesan cheese, croutons, tossed in caesar dressing  
\$8.95 per person

### Chef Salad

Spring mix topped with eggs, cucumber slices, shredded carrots, cherry tomatoes, and garnished with Swiss cheese, salami, ham, turkey pinwheels; with your choice of dressing

\$15.95 per person

### Caprese Salad (V)

Vine ripened tomato, fresh mozzarella cheese, basil with a balsamic dressing  
\$12.95 per person

# Lunch

Minimum Guest Guarantee 15

## Lite

### Grilled Stuffed Portobello Mushroom (V)

Grilled portobello lightly marinated, stuffed with seasoned panko, spinach, onion, garlic and Parmesan cheese and drizzled with balsamic glaze, served with a small garden salad  
*\$12.95 per person*

### Grilled Chicken Breast

Perfectly grilled chicken breast served over a bed of rice pilaf with a small garden salad  
*\$7.95 per person*

### Mediterranean Chicken Wraps

Warm whole wheat wrap stuffed with sliced chicken breast, spring mix, sliced tomato, sliced red onion, feta cheese and tangy yogurt cucumber sauce served with house chips  
*\$9.95 per person*

## Theme Buffets

Lemonade, iced tea & water included  
Minimum Guest Guarantee 20

### BBQ Spread

Choice of two meats (smoked brisket, BBQ chicken, or rib,), BBQ baked beans, choice of potato salad or cole slaw, Texas toast, condiments (sliced onion, pickle chips, bbq sauce)

*\$15.95 per person*

### South of the Border

Beef and chicken fajitas, cheese enchiladas, spanish rice, choice of refried or black beans, condiments (lettuce, cheese, pico de gallo, sour cream, guacamole, salsa) warm tortillas

*\$16.95 per person*

### Back Yard Grill

Grilled all beef hamburgers and hot dogs, buns, baked beans, house made chips, sliced cheese, relish tray and condiments

*\$12.95 per person*

### Far East Feast

Choice of two of the following General Tso chicken, stir fried lo mein noodles, beef and broccoli, or Szechwan shrimp with Vegetable fried rice, stir fried vegetables, spring roll, and condiments

*\$14.95 per person*

### Hometown Deli

Roast Beef, turkey, ham, Swiss, cheddar served with assorted breads and rolls, potato salad, coleslaw, house chips, relish tray, sandwich condiments with fresh cookies and brownies

*\$14.95 per person*



Burrito Bowl



Far East Feast

# HorsD'oeuvres

50 pieces each

Butler service available \$ per item per 50 guests

## Hot Offerings

### Seafood Stuffed Tartlets

Tartlet shells stuffed with a mixture of cilantro, tomatoes, lump crab meat and avocado topped with melted pepper jack cheese

\$119.95

### Bacon Stuffed Jalapeño

Roasted jalapeño stuffed with cream, jack and cheddar cheese with bacon.

\$130.95

### Mozzarella Meatball Sliders

Savory Meatballs topped with marinara sauce, mozzarella cheese and fresh basil (Turkey and Spinach Also available)

\$159.95

### Stuffed Mushrooms

Roasted mushroom caps filled with savory seafood stuffing and topped with parmesan cheese

\$119.95

### Shashlik Pork Skewers

Tender Pork and onions marinated and grilled and served with an herb sour cream sauce

\$109.95

### Marinated Chicken Satays (N)

Juicy chicken skewers served with a Thai peanut sauce and topped with scallions

\$119.95

### Garlic Shrimp

Succulent jumbo shrimp sautéed in a blend of garlic oil and red chilies

\$119.95

## Hot Offerings Cont...

### Slider Station

Beef, chicken, and pulled pork with assorted cheeses and sauces

\$5.95 per person

### Bone-In/Boneless Wings

\$91.95/100 ct

\$119.95/100 ct

### Cordon Bleu Bites

Bite sized pieces of chicken, ham, and swiss cheese, rolled together then fried and served with honey mustard dipping sauce

\$79.95

### Veggie Spring Rolls

Vegetable spring rolls filled with cabbage, carrot, and onions, and served with sweet and sour sauce

\$55.95

### Philly Steak Egg Rolls

Savory steak, onions, and pepper, and 3 types of cheese, wrapped in wheat pastry and fried until golden brown and served with club sauce

\$78.95

### Sweet and Sour Meatballs

Mixed beef and chicken meatballs tossed in a sweet and sour sauce

\$80.95

### Quesadillas

Taco seasoned chicken and shredded monterey jack cheese grilled in tortilla and served with lettuce, tomato, sour cream, salsa, and sriracha aioli

\$99.95



Bacon Wrapped Jalapeno



Mini Caprese Skewers

# HorsD'oeuvres Cont...

## Cold Offerings

### Crudites Cups(V)

Crisp seasonal vegetables arranged in individual cups with buttermilk ranch  
*\$1.75 per person*

### Mini Caprese Skewers (V)

Fresh cherry tomato topped with basil leaf and fresh mozzarella cheese and drizzled with balsamic reduction sauce  
*\$1.95 per person*

### Jumbo Shrimp Cocktail

Seasoned poached shrimp with lemon slices and a tangy cocktail sauce  
*\$4.25 per person*

**Seared Shaved Beef Crostini** Served medium rare with grilled onions and  
*\$55.95/ 50 ct*

### Bruschetta

Fresh tomatoes and onions tossed in oil, Italian seasoning, and parmesan cheese, on toasted bread and drizzled with balsamic  
*\$50.95/ 50 ct*

### Hometown Deli

Roast Beef, turkey, ham, Swiss, cheddar served with assorted breads and rolls, potato salad, coleslaw, house chips, condiments, with fresh cookies and brownies  
*\$8.95 per person*

## Action Stations

### Asian Chicken Lettuce Wraps(N)

With crispy lettuce, chicken and vegetable mix with Thai peanut, Sesame Ginger, Korean Garlic, and Sweet Red Chile sauces and assorted toppings

*\$6 per person*

### Mashed Potato, Baked Potato, Mac & Cheese Creation Station

Customize your own classic, sweet mashed and mac&cheese with an assortment of toppings including crispy bacon, chorizo, buffalo chicken, broccoli, mushrooms, artichoke hearts, smoked chiles,avocado roasted peppers,sour cream,chives, salsa, cheddar, jack and bleu cheeses. Its all up to your imagination!

*\$7 per person*

### Salad Bar

Spring Mix, Onions, Olives, Cucumbers, Tomatoes, Feta, Shredded Cheese, Hard Boiled Eggs,  
*\$4.95 per person*

### Burrito Bowl

Steamed rice topped with fresh romaine lettuce, sweet corn, black beans, diced tomatoes, avocado, and drizzled with a chipotle cream sauce

*With Grilled Chicken \$9.95 per person*

*With Flank Steak \$12.25 per person*

*With Shrimp \$10.95 per person*



*Bruschetta*

# Displays

Each display serves 25 guests depending on the style and meal period of the event

## **Brie (V) (N)**

Flakey filo pastry filled with brie cheese and baked  
\$59.95

## **Flat Bread Display (N)(select 3)**

Assorted flat breads choices include: chicken, bacon ranch, mushroom and Gorgonzola, cheese steak, buffalo chicken, veggie pesto, or bbq chicken  
\$69.95

**Fresh Seasonal Crudités (V)** Fresh vegetables, roasted red pepper hummus, ranch or bleu cheese dips paired with pita chips  
\$95.95



*Antipasto Display*

## **Seasonal Fruit Display (V)**

A selection of seasonal fruit with a honey lime yogurt sauce  
\$109.95

## **Antipasto Display**

Italian cheeses and meats with marinated grilled vegetables, marinated olives and artichoke hearts served with assorted gourmet crackers and crostini  
\$140.75

## **Cheese Lovers Board (V)(N)**

Selection of domestic and imported cheeses served with assorted nuts, dried fruits, and olives garnished with berries and grapes with toasted baguette and assorted gourmet crackers  
\$144.75

# Dips

Served by the pound  
1 pound serves 8-10 guests

## **Spinach and Artichoke Dip (V)**

Chopped spinach and artichoke hearts with cream cheese served warm with assorted gourmet crackers and pita chips  
\$19.95 per pound

## **Bacon Jalapeño Dip**

Jalapeno and bacon in a creamy cheese sauce served with tortilla chips  
\$35.95 per pound

## **House Made Kettle Chips, Soft Pretzel Bites and Dips (V)**

Our very own warm fresh chips, and pretzel bites served with pub cheese, chipotle mayo, and honey mustard  
\$39.95 per pound

## **French Onion Dip (V)**

A cool creamy sauce with caramelized shallots and onions served with our house made chips  
\$11.95 per pound

## **Fire Roasted Salsa (V)**

Fresh salsa served with tortilla chips  
\$8.95 per pound

## **Hummus Trio (V)**

Red pepper, roasted garlic and classic hummus served with pita chips  
\$11.95 per pound



*French Onion Dip*



Prime Rib



Baked Stuffed Scrod

# Plated Dinner Service

All Dinner entrees (except vegetarian) are served your choice of one Vegetable, and one Starch item, Garden Green Salad, Choice Dressing, Rolls and Butter, Iced Tea, Freshly Brewed Coffee and Water

Minimum Guest Guarantee 20 per selection

## Beef Selections

### Oven Roasted Beef

Sliced and served with a rich Mushroom Burgundy Sauce  
\$21 per person

### Veal Saltimbocca

Veal, spinach, mozzarella, and prosciutto pinwheels seared and topped with a béchamel  
\$28 per person

### Slow Roasted Prime Rib

With Au Jus and Horseradish Cream  
\$26 per person

### London Broil

Sliced grilled marinated Flank Steak with a rich au jus  
\$25 per person

## Chicken Selections

### Chicken Milano

Grilled chicken breast with Sun-Dried Tomato Cream Sauce  
\$21.50 per person

### Chicken Pierre

Skillet fried Chicken Breast served with a Peppery Tomato Sauce  
\$21.50 per person

### Polynesian Marinated Chicken

Grilled Marinated Breast with grilled pineapple and Soy Pineapple Glaze  
\$21.50 per person

### Stuffed Chicken Breast

Baked Chicken Breast laid over a bed of sweet and savory cranberry stuffing, topped with house made gravy  
\$21.50 per person

## Pork Selections

### Glazed Center Cut Pork Chop

Seared and served with an apple cider glaze  
\$21.50 per person

### Pork Loin w/Mango Habanero Chutney

Roasted and served with a Mango-Habanero Chutney  
\$21.50 per person

### Rosemary Rubbed Loin of Pork

Roasted and served with Mushroom brown gravy  
\$21.50 per person

## Seafood Selections

### Honey Garlic Salmon

Served with a Honey Garlic Sauce  
\$23.50 per person

### Seafood Fradiavlo

Shrimp, Mussels, Crab, and Fish in a Chili infused tomato sauce  
\$25 per person

### Baked Stuffed Scrod

Scrod with seafood stuffing topped with breadcrumbs  
\$22.50 per person

## Vegetarian Selections

Does not include additional starch

### Wild Mushroom Ravioli

Served with Alfredo Sauce  
\$23.25 per person

**Roasted Vegetable Polenta** With Roasted Tomato Sauce and Aged Parmesan  
\$20.50 per person

### \*\* Seasonal Grilled Eggplant Steaks

Served with a Sesame Lime Honey sauce over rice pilaf  
\$20.50 per person

# Dinner Buffets

All Dinner Buffets include fresh warm Dinner Rolls with Butter, accompanied with Iced Tea, Freshly Brewed Coffee and Water.

Each buffet is served with your choice of one each Salad, Vegetable, Starch item, and Entree.

Additional items can be added to your liking

Minimum Guest Guarantee 20

## Chicken Buffet

\$20 per person

### Chicken Milano

Grilled chicken breast with Sun-Dried Tomato Cream Sauce

### Stuffed Chicken

Baked Chicken Breast over a bed of sweet and savory cranberry stuffing and topped with gravy

### Polynesian Marinated

**Chicken** Grilled Marinated Breast with grilled pineapple and Soy Pineapple Glaze

(Additional selections: \$6 ea. per person)

## Beef Buffet

\$22.50 per person

### Oven Roasted Beef

Sliced and served with a rich Mushroom Burgundy Sauce

### London Broil

Sliced grilled marinated Flank Steak with a rich au jus.

### Braised Steak Tips

With a roasted Mushroom and Onion gravy

(Additional selections: \$6.50 ea. per person)

## Pork Buffet

\$20 per person

### Glazed Center Cut Pork Chop

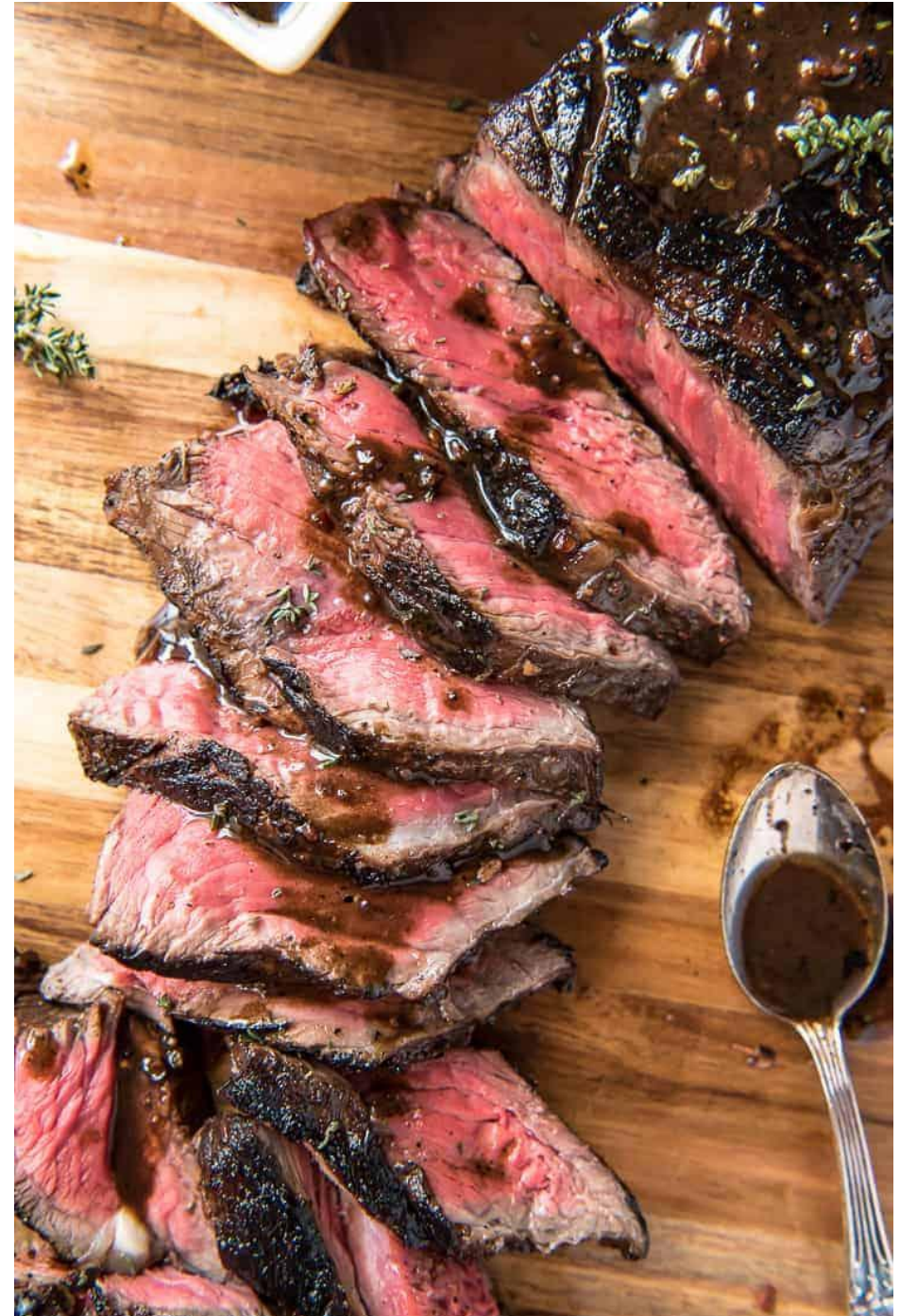
Seared and served with an apple cider glaze

### Sweet and Spicy Pork Loin

Roasted and served with a Mango-Habanero Chutney

### Rosemary Rubbed Pork Loin

Roasted and served with a Mushroom gravy  
(Additional selections: \$6 ea. per person)



# Dinner Buffets Cont...

*Additional items can be added to your liking*

Minimum Guest Guarantee 20

## Seafood Buffet

*\$21 per person*

### Honey Garlic Salmon

Pan seared and served with a Honey Garlic Sauce

### Baked Stuffed Scrod

Scrod with seafood stuffing topped with buttery breadcrumbs

### Seafood Fradiavlo

Shrimp, mussels, crab, and seasonal white fish in a chili infused tomato sauce

*(Additional selections: \$7 ea. per person)*

## Vegetarian Buffet

*\$20 per person*

### Wild Mushroom Ravioli (V)

Served with a Cognac Alfredo Sauce and topped with Chiffonade Basil

### Roasted Vegetable Polenta

With Roasted Tomato Sauce and Aged Parmesan

### Seasonal Sesame Eggplant "Steaks"(V)

Thick cut, grilled and served with a Sesame Lime Honey Sauce over Rice Pilaf

*(Additional selections: \$6.50 ea. per person)*

## Salad Selection

- Mixed Green Garden Salad
- Classic Caesar Salad
- Greek Salad
- Italian Pasta Salad
- Fresh Seasonal Fruit
- German Potato Salad
- Oriental Noodle Salad

*(Additional selections: \$3.50 ea. per person)*

## Vegetable Selection

- Glazed Baby Carrots
- Green Bean Almondine
- Steamed Vegetable Medley
- Garlic Lemon Broccoli
- Golden Buttered Corn
- Balsamic Marinated Vegetables
- Stir Fry Vegetables

*(Additional selections: \$3.50 ea. per person)*

## Starch Item Selection

- Baked Potato
- Classic Mashed Potatoes
- Cheddar and Bacon Mashed Potato
- Potato Au Gratin
- Roasted Rosemary Red Potatoes
- Rice Pilaf
- Southwest Rice

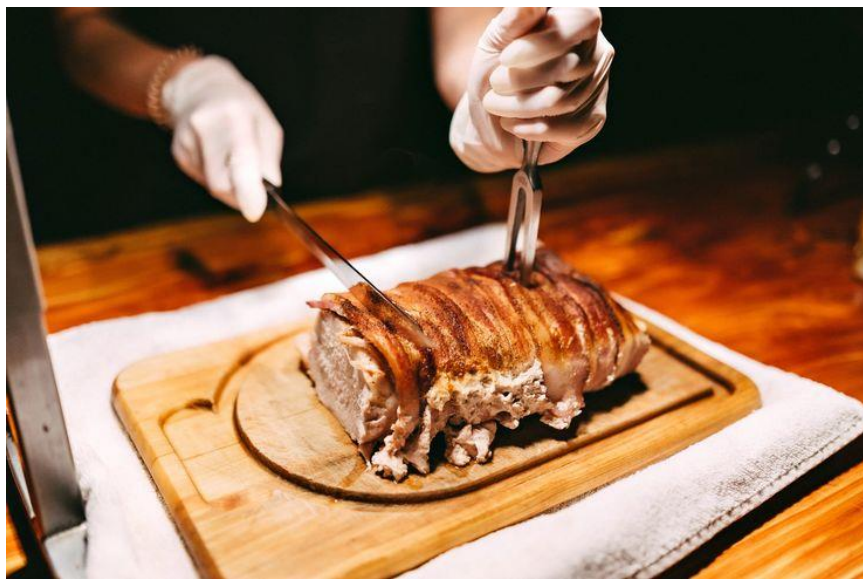
*(Additional selections: \$3.50 ea. per person)*



# Dinner Buffets Cont...

*Additional items can be added to your liking*

Minimum Guest Guarantee 20



## The Carving Board

Add a Chef attended Carving Action Station to any of your events.

Minimum Guest Guarantee 20

- Roast Beef with Au Jus and Creamy Horseradish-** *\$5.00 per person*
- Southern-Style Brown Sugar Clove Ham with Honey Mustard-** *\$4.50 per person*
- Herb Roasted Pork Loin with Lemon Jus** *\$3.00 per person*
- Roasted Prime Rib with Au Jus and Creamy Horseradish-** *\$7.50 per person*

*Sauces served on the side at the Carving station*

# Dessert Enhancements

- N.Y. Style Cheese Cake with a Fresh Berry Puree- *\$4.00 per person*
- Black Forest Brownie Bites- *\$3.25 per person*
- Strawberry Shortcake Shooter- *\$3.00 per person*
- Assorted Cookies and Brownies- *\$3.25 per person*
- Seasonal Fruit Cobbler- *\$3.00 per person*
- Chocolate Nut Bread Pudding(N)- *\$2.50 per person*
- Chocolate Mousse *\$3.00 per person*
- Bread Pudding *\$3.50 per person*
- Assorted Dessert Bars *\$3.00 per person*
- Mini Key Lime Pies *\$3.50 per person*
- Crème Brulee with Caramel Sauce *\$4 per person*
- \$3.50 per person*



*Strawberry shortcake shooter*

# Themed Dinner Buffet

Are you craving a particular fare or flavor with all of the accompaniments? We have you covered. All of our themed buffets are designed to make your decision making easy. All Buffets are expertly built to pair with that particular fare or flavor. All buffets include Water, Coffee and Tea Service

Minimum Guest Guarantee 20

## Tex-Mex Fiesta

Cheese Enchiladas  
Black Beans  
Spanish Rice  
Mexican Street Corn  
Steak and Chicken Fajita Action Station  
Nacho Bar(Salsa, Sour Cream, Guacamole, Queso, Lettuce, Tomato, Olives, Onions and Cheese)  
Hot Churros with Vanilla Sauce  
*\$23.75 per person*

## Southern Comforts

Classic Creamy Coleslaw  
Macaroni and Cheese  
Mini Corn on the Cob  
Red Beans and Rice  
Corn Bread  
Chocolate Pecan Bread Pudding  
BBQ Ribs  
Country Fried Steak w/ Cream Gravy  
*\$21.50 per person*

## American Home-style

Tossed Garden Salad with Dressing Choice  
Garlic Mashed Potatoes  
Glazed Baby Carrots  
Fresh Baked Dinner Rolls with Butter  
Apple or Cherry Crisp  
*\$23.75 per person*

## Tuscan Style

Traditional Caesar Salad  
Penne Pasta with Olive Oil and Parmesan  
Italian Blend Vegetables  
Garlic Cheese Bread  
Tiramisu  
*\$24.50 per person*

## Choice of two Entrees:

**Italian Sausage with Peppers & Onions**  
**Chicken Picatta with Lemon Sauce**  
**Meatballs and Marinara**  
**Vegetable Lasagna**  
**Chicken with Alfredo Sauce and Broccoli**

*(Additional selections \$6.50 per person)*



BBQ Ribs

# Beverages

1 Gallon serves  
approximately 16  
people

Coffee, Regular and Decaf	<i>\$16.95/ 50 people</i>
.....	.....
Iced Tea (Sweet or Unsweet)	<i>\$19.95/gallon</i>
.....	.....
Lemonade	<i>\$10.95/gallon</i>
.....	.....
Infused Water: lemon, cucumber, citrus, tropical	<i>\$2.15 each</i>
.....	.....
Assorted Sodas	<i>\$2.15 each</i>
.....	.....
Bottled Water	<i>\$2.00 each</i>
.....	.....
Assorted Bottled Fruit Juice( Orange, Apple, Cranberry, Grapefruit)	<i>\$2.25 each</i>
.....	.....

# A La Carte Items

House-Made Cinnamon Twists	<i>\$27.95/ dozen</i>
.....	.....
Freshly Popped Popcorn (Minimum 20PP)	<i>\$17.95/20 people</i>
.....	.....
Assorted Fresh Baked Cookies	<i>\$7.25/ dozen</i>
.....	.....
Chewy Chocolate Brownies	<i>\$7.25/ dozen</i>
.....	.....
Assorted Danishes	<i>\$9.95/ dozen</i>
.....	.....
Assorted Donuts	<i>\$9.95/ dozen</i>
.....	.....
Lemon Bar Squares	<i>\$17.95/ dozen</i>
.....	.....
Yogurt Parfaits (Vanilla Yogurt with Seasonal Berries & Granola)	<i>\$5.95/ dozen</i>
.....	.....
Assorted Yogurt	<i>\$5.95/ dozen</i>
.....	.....
Jumbo Soft Pretzels with Honey Mustard and Pub Cheese Sauce	<i>\$37.95/ dozen</i>
.....	.....

# Special Dietary Menu

We are sensitive to the dietary requirements of our guests. The selections below are a very small sampling of what we can accomplish to make your event complete. Please discuss any dietary concerns with the catering staff.

- Gluten Free products can be substituted for dinner rolls, pastas and other breads.
- Anything containing nuts has been identified through this brochure.
- Vegetarian options are identified in the brochure, but we can also accommodate Vegan options.
- We also offer plant-based protein that can be substituted for the animal proteins in many of our offering.

## **Chick'n Parmesan**

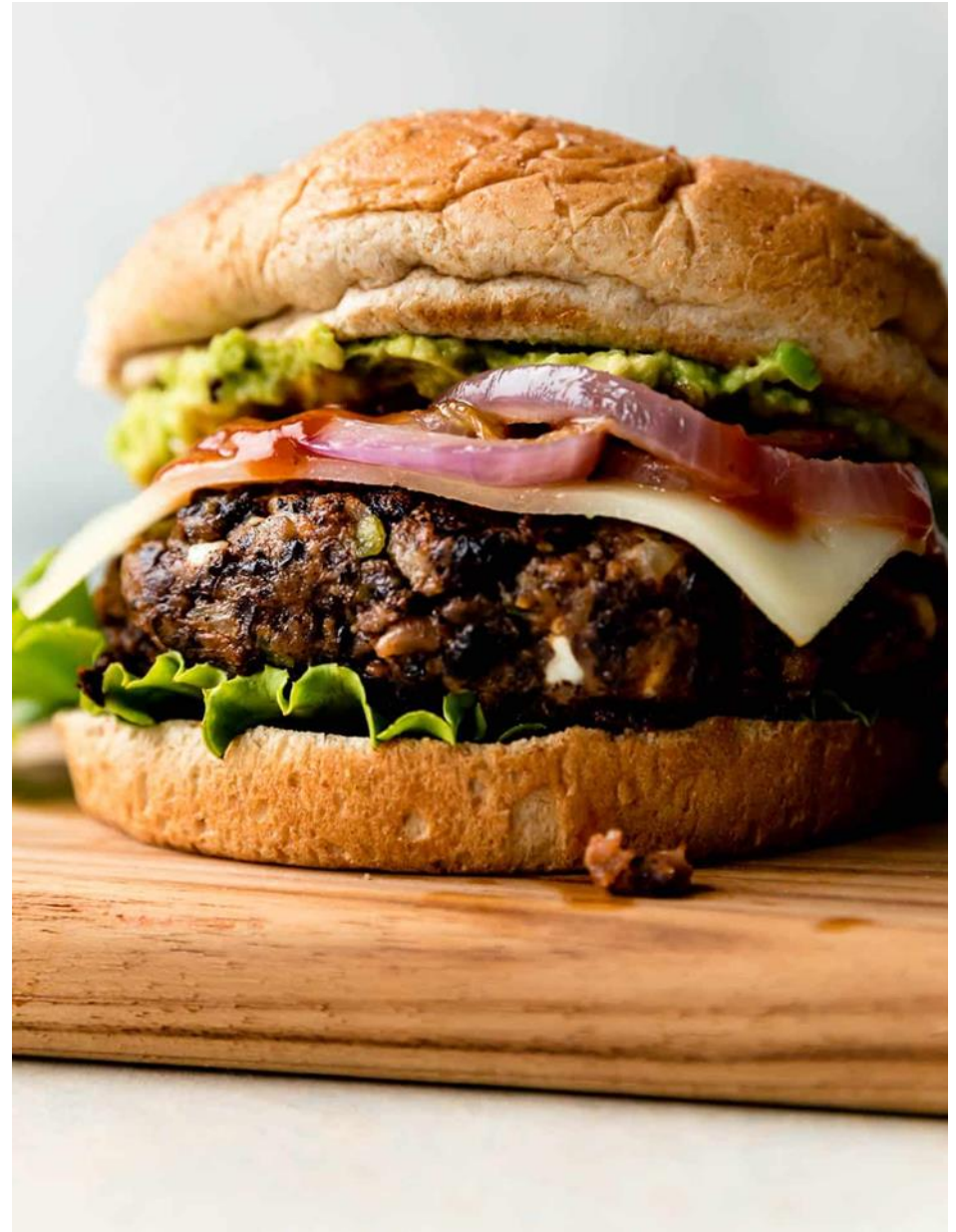
Crispy plant based chick'n topped with house made marinara sauce and mozzarella/parmesan cheese blend  
*\$12.50 per person*

## **Orange Chick'n**

Crispy plant based chick'n pieces with mandarin orange sauce topped with fresh sliced scallions  
*\$11.50 per person*

## **Black Bean Burger**

Grilled black bean burger served on a gluten free bun with crisp lettuce, sliced tomato and topped with house made guacamole  
*\$9.75 per person*



*Black Bean Burger*