



## **Appetizers**

**Bacon Parmesan Puffs:** *Light and airy, these puffs are packed with crispy bacon and salty Parmesan cheese!*

**BLT Canape:** *A play on a classic BLT sandwich, this canape is served on our house made baguette and topped with lettuce, bacon, dill sour cream, and a cherry tomato half.*

**Caprese Bites:** *A fresh bite of mozzarella and cherry tomato, drizzled with balsamic vinegar*

**Blue Cheese Cookie with Jam:** *Sweet and savory packed in one little bite!*

**Bruschetta with Baguette:** *Chopped tomatoes and Parmesan, seasoned with basil, garlic, balsamic vinegar, and other Italian seasonings*

**Chips & Salsa/Guacamole/Queso Dip:** *House made tortilla chips, dusted with a spicy cinnamon sugar blend and served with your choice of our house made dipping options*

**Hummus:** *Made with chickpeas and seasoned with our in house blend of exotic spices, your choice of either garlic or fire roasted red pepper*

**Crab Cakes with Remoulade Sauce:** *Imitation crab meat, red bell peppers, red and green onions, seasoned with lemon juice and an assortment of savory spices. Served with our cilantro-lime remoulade sauce on the side.*

**Chicken Drumsticks:** *Bite-sized chicken legs, fried and then baked with your choice of dipping sauces or coated with our Citrus-Habanero, Georgia Mustard BBQ, or Huli Huli sauces.*

**Chicken Strips:** *Chicken breast, seasoned and breaded with your choice of breading such as potato chips, Rice Krispies, or Cheetos. Chef can also play and create something new for you!*

**Meatballs:** *Seasoned ground beef meatballs with your choice of flavors (BBQ, Blue Cheese, Cheddar Cheese, Citrus Habanero, Huli Huli, or Whiskey Glazed)*

**Rose's Turkey Meatballs:** *Made with ground turkey and packed with Italian flavors and spices! Also available as a turkey burger.*

**Sliders:** *A mini version of one of your favorites (Cheeseburger or Apple Chutney Pulled Pork)*

**Brie & Peach or Pineapple in Phyllo Cup:** *Slices of peach or pineapple and brie, topped with pecan pieces and ginger*

**Jerk Chocolate Beef Brisket Egg Roll:** *Our slow-cooked beef brisket, seasoned with jerk spices and chocolate chips, wrapped up in an egg roll, along with caramelized onions and diced jalapenos.*

**Jalapeno Popper Dip:** *A creamy blend of cheeses, seasoned and mixed with jalapenos and green chilies*

**Yam Spicy Taco Dip:** *Baked yams, mixed with onions, garlic, jalapenos, and a spicy blend of seasonings!*

**Stuffed Mushrooms:** *Baked mushrooms stuffed with your choice of filling (Breadcrumbs & Sausage, Crab, or Vegetarian)*

**Southwestern Spring Rolls:** *Stuffed with either sausage and shrimp or chicken, packed with vegetables including black beans, corn, jalapenos, and fire roasted red peppers, this appetizer is dressed to impress! Served with our house made honey creole dipping sauce.*

**Smoked Salmon Canapes:** *Smoked salmon, cream cheese, and dill, piped onto cucumber slices. A cool and refreshing, bite-sized treat!*

**Tea Sandwiches:** *Served on a house made tea roll with lettuce. Your choice of beef brisket, chicken salad, ham, or herb chicken. Cheese, tomato, and condiments served on the side.*

**Vegetable Tray:** *Different variations are available depending on the season (spring, summer, or fall). Basic and gourmet vegetable trays are available year round.*

**Fresh Fruit Tray:** *An assortment of fresh fruits and berries, or available with fresh fruits and melons. (Subject to seasonal availability)*

**Meat & Cheese Tray:** *An assortment of meats and cheeses including roasted chicken breast, salami, pepperoni, Gouda, Swiss and Pepper Jack. (May change due to availability. Also available as a cheese and cracker tray.)*

**Antipasto Tray:** *An assortment of cheese, olives, and sliced meats*

## **Salads**

**Asian Salad:** *An Asian inspired dish, made with Ramen noodles, almonds, sesame seeds, cabbage, and green onions, tossed in a soy sauce vinaigrette*

**Carrie's Broccoli Salad:** *Chopped broccoli, tossed with Ramen, almonds, sunflower seeds, and a light vinaigrette*

**Citrus-Habanero Vegetable Salad:** *A fresh medley of vegetables including carrots, broccoli, and cauliflower tossed in our citrus-habanero mango sauce*

**Cranberry, Spinach & Tossed Greens Salad:** *Our salad mix with spinach, cranberries, and almonds, dressed with a house made sweet vinaigrette*

**Cucumber & Tomato Salad:** *Fresh cucumbers and tomatoes with red onions, tossed in our house made sweet vinaigrette*

**Greek Salad:** *Our lettuce mix, topped with feta cheese and cherry tomatoes and dressed with either our Sweet Vinaigrette or our Lemon Poppy Seed Dressing*

**Happy Slaw:** *A mixture of cabbage and kale, topped with the variation of your choice (Beet-Nut, Broccoli, Butternut Squash, or Cranberry-Citrus)*

**Quinoa & Kale Salad:** *A mixture of kale, quinoa & couscous, tossed with onions, red bell peppers, and a light vinaigrette*

**Tossed Greens with Mixed Citrus:** *A light salad topped with red onion, grapefruit, mandarin oranges, and a blue cheese vinaigrette*

**Wedge Salads:** *A Romaine lettuce wedge topped with the variation of your choice (Balsamic, Blue Cheese, Caesar, or Citrus-Habanero)*

**Winter Salad dressed with Lemon Poppy Seed Dressing:** *Our fresh tossed greens, topped with sliced apples, dried cranberries, pears, Swiss cheese, and pecans, dressed with our house made lemon poppy seed dressing (Pears subject to seasonal availability)*

### **Dressings**

*Choose two or three of our dressings to accompany our standard Tossed Greens or a Tossed Garden Salad!*

Balsamic Vinaigrette

Blue Cheese

Blueberry Balsamic

Caesar

Chipotle Ranch,  
Raspberry, or Russian

Creamy Italian or  
Parmesan

Dijon Honey Mustard  
Vinaigrette

French

Italian

Lemon Poppy Seed

Orange Vinaigrette

Ranch Dressing

Raspberry Vinaigrette

Russian Dressing

Sweet Vinaigrette

### **Bread**

*We have several different bread options to accompany your meal:*

Baguette with Garlic Butter

Focaccia

Housemade Rolls

### **Soup**

**Carrot-Ginger Soup:** *A vegetarian carrot soup, seasoned with ginger, red chili paste, and coconut milk, for a flavorful and savory entrée*

**Vichyssoise Soup:** *A vegetarian soup full of potatoes and onions!*

**Chicken Enchilada Soup:** *Made with seasoned chicken breast, our house made enchilada sauce and cheddar cheese, this is sure to be a savory soup with a kick!*

**Ham & Potato Soup:** *Perfect for a cold winter night, this hearty soup is filled with smoked ham, celery, and onions.*

**Jambalaya:** *Chicken and Italian sausage, combined with a flavorful collection of vegetables and rice, come together to make this delicious entrée.*

**Ric's Chili:** *Made with ground beef, kidney beans, and black beans, this flavorful and hearty chili is not for the faint of heart!*

**Vegetable Beef Soup:** *Made with slow-cooked beef and a mixture of vegetables, this soup is sure to keep you warm on a winter day!*

### **Beef Entrees**

**Beef & Noodles:** *Slow-cooked pulled beef, seasoned and cooked until tender, served with egg noodles*

**Beef Brisket Sandwiches or Tortilla Wraps:** *Our jerk beef brisket, served on house made rolls or a flour tortilla with lettuce. Cheese, tomato, and condiments served on the side.*

**Beef Lasagna:** *House made pasta and marinara sauce, layers of seasoned ground beef and a mixture of cheddar and mozzarella cheeses. An Iowa take on an Italian classic!*

**Beef Tacos:** *Ground beef, seasoned with our special blend of taco spices!*

**Beef Tenderloin:** *Tender beef tenderloin, seasoned with our in house jerk seasoning and slow-cooked. Served with caramelized onions.*

**Beef Wellington:** *Our seasoned beef tenderloin wrapped in house made puff pastry*

**Burgers:** *Our seasoned ground beef burgers, made with your choice of flavor (Blue Cheese, Cheddar Cheese, Citrus-Habanero, Huli Huli, or Ric's)*

**Chocolate Jerk Beef Brisket:** *Slow-cooked beef brisket, seasoned with jerk spices and chocolate chips, and accompanied by caramelized onions*

**Meatloaf:** *Just like Grandma used to make! Made with ground beef, seasoned and topped with a ketchup glaze.*

**Roast Beef with au jus:** *Top inside round, seasoned and slow-cooked until tender*

**Shepherd's Pie:** *A hearty casserole, filled with vegetables and seasoned ground beef, topped with house made cheesy potatoes*

### **Chicken Entrees**

**Apricot Glazed Chicken:** *Chicken breast, topped with a sweet apricot glaze*

**Blackberry, Blueberry, or Raspberry Balsamic Chicken:** *Chicken breast, seasoned and topped with a blackberry, blueberry, or raspberry balsamic with ginger*

**Chicken & Dumplings:** *Fresh, house made dumplings, seasoned chicken breast in a savory sauce. A perfect blend of herbs and spices!*

**Chicken & Noodles:** *Egg noodles with seasoned chicken breast in a savory sauce.*

**Chicken Alfredo:** *Seasoned chicken breast, our in house alfredo sauce, and penne pasta combine for a creamy and savory take on this classic dish.*

**Chicken Carbonara:** *Seasoned chicken breast, penne pasta, peas, and bacon in a creamy cheesy sauce*

**Chicken Cordon Bleu:** *Seasoned chicken breast, stuffed with brie cheese, wrapped in ham, and coated with Parmesan cheese*

**Chicken Parmesan:** *This Italian classic includes a breaded chicken breast with a mixture of Italian spices, topped with our house made marinara sauce and Parmesan cheese.*

**Chicken Salad or Herb Chicken Sandwiches/Tortilla Wraps:** *Our chicken salad, made with almonds, golden raisins, and sundried tomatoes, on a house made bun or flour tortilla with lettuce. Cheese, tomato, and condiments served on the side.*

**Chicken Satay:** *This Asian inspired peanut sauce is sweet with a little bit of kick, served over seasoned chicken breast*

**Chicken Taco:** *Pulled chicken breast, marinated in a cilantro lime sauce*

**Down Home Fried Chicken:** *Soaked in a buttermilk brine, coated in our seasoned flour mixture, fried, and then baked to perfection*

**Fire Roasted Red Pepper Chicken:** *Fire roasted red peppers blended with a honey creole sauce, served hot over seasoned chicken breast*

**Happy Heart Chicken:** *Seasoned chicken breast with a sweet and tangy sauce that's sure to make your heart dance for joy!*

**Honey Cajun Chicken:** *Chicken breast, seasoned with a mixture of Cajun spices and topped with a honey glaze*

**Honey Mustard Chicken:** *Seasoned chicken breast, topped with our Dijon honey mustard sauce*

**Huli Huli Chicken:** *Seasoned chicken breast, topped with our sweet and spicy Hawaiian barbecue sauce*

**Jerk Chicken:** *A spicy chicken breast, full of Caribbean flavor!*

**Orange Chutney Chicken:** *Chicken breast, covered with chunky chutney made with mandarin oranges, onions, brown sugar and a variety of savory spices*

**Orange Glazed Chicken:** *Seasoned chicken breast, covered with a sweet orange glaze made with mandarin oranges*

**Tomato Basil Chicken:** *Seasoned chicken, topped with balsamic vinegar and a chopped tomato relish.*

### **Pork Entrees**

**BBQ Pork:** *Slow-cooked pork butt with your choice of BBQ sauce (Kansas City, Georgia Mustard, Chinese, or Huli Huli)*

**Club Sandwiches:** *Smoked ham, roast beef, and bacon with lettuce, on a house made bun. Served with cheese, tomato, and condiments on the side.*

**Ham Sandwiches/Tortilla Wraps:** *Smoked ham served on a house made roll or flour tortilla with lettuce. Cheese, tomato, and condiments served on the side.*

**Pork Loin Glazed with Honey & Pecans:** *Seasoned pork loin, slow cooked in a maple brine and topped with a honey pecan glaze*

**Pork Pad Thai:** *Our spin on this Asian classic, made with both traditional ingredients and a few surprises!*

**Ric's Lasagna:** *House made pasta noodles and marinara sauce, seasoned ground beef and Italian sausage to throw in some heat, makes this a fun play on an Italian classic!*

**Stuffed Pork Loin:** *Moist pork loin, stuffed with traditional sage stuffing*

**Whiskey Glazed Ham:** *Smoked ham, baked in our house made whiskey and brown sugar glaze*

### **Vegetarian Entrees**

**Brussel Sprout Casserole:** *A play on green bean casserole with Brussel sprouts, kidney beans, black beans, and house made cream of mushroom soup.*

**Mushroom Burgers:** *Made with fresh mushrooms, broccoli, and black beans, flavored with onions and Parmesan cheese, this vegetarian burger does not disappoint!*

**Pasta Primavera:** *Penne pasta with mushrooms, onions, zucchini, and sundried tomatoes in a balsamic vinegar sauce*

**Portobello Mushroom with Mango Balsamic Couscous:** *Herb roasted Portobello mushrooms with a citrus-habanero-mango balsamic couscous. Sweet and spicy and rolled into one!*

**Quinoa Taco Meat:** *A vegetarian option filled with spice! Made with a mix of couscous and quinoa.*

**Savory Sweet Potato Casserole:** *Baked sweet potatoes, with our roasted red pepper hummus and honey creole sauce folded in*

**Stuffed Tomatoes:** *Fresh tomatoes stuffed with either wild rice or a couscous/quinoa blend.*

**Three Cheese Penne with Sundried Tomatoes & Spinach:** *Penne pasta, baked with spinach, sundried tomatoes and topped with cheddar, mozzarella, and Parmesan cheese.*

**Vegetable Lasagna:** *House made lasagna noodles layered with a variety of vegetables, including mushrooms, broccoli, and red bell peppers, and our fresh from scratch Alfredo sauce and mozzarella cheese*

**Vegetarian Tortilla Wrap:** *Fresh spinach and mozzarella wrapped in a flour tortilla. Served with mustard and mayonnaise on the side.*

**Yam Spicy Tacos:** *Baked yams, chickpeas, black beans, and kidney beans, flavored with onions, jalapenos, and our house made salsa.*

## **Sides**

**Au Gratin Potatoes:** *Sliced russet potatoes, baked and coated with a creamy mixture of Parmesan and cheddar cheese*

**Baked Beans:** *Baked beans with smoked ham, flavored with brown sugar, garlic, Worcestershire sauce, and Tabasco*

**Baked Macaroni & Cheese:** *Traditional mac and cheese, with our house made Wisconsin cheese sauce. Creamy & delicious!*

**Buttered Fiesta Corn:** *A creamy Spanish variation of our seasoned corn, with cilantro, lime juice and cheese highlights.*

**Christmas Potatoes:** *Made with red potatoes, broccoli, and cream cheese, this colorful side dish is perfect for any holiday gathering*

**Cilantro Lime Rice:** *White rice, flavored with Spanish spices and fresh squeezed lime juice*

**Drunken Asparagus:** *Fresh seasoned asparagus baked in an apple whiskey*

**Glazed Carrots:** *Seasoned baby carrots with a brown sugar glaze*

**Green Beans:** *Our seasoned green beans with many different varieties available (with Almonds, with Cherry Tomatoes & Almonds, with Sundried Tomatoes)*

**Hawaiian Coleslaw:** *Sliced cabbage with golden raisins, cranberries, pineapple and pecans*

**Honey Cajun Roasted Potatoes:** *Baked potatoes, seasoned with a mixture of Cajun spices and topped with a honey glaze. Available with either red or Yukon gold potatoes.*

**Hot German-Style Potato Salad:** *Served hot, this potato salad is packed with flavor including chopped bacon and onions*

**Mashed Potatoes:** *Rich and creamy mashed potatoes in several different varieties (Yukon gold or red, cheesy garlic, or sweet potato)*

**Rice:** *Several different varieties of rice dishes such as rice pilaf, Spanish rice or wild rice*

**Roasted Brussel Sprouts with Bacon:** *Brussel sprouts like you've never had them before! Seasoned and topped with a classic Balsamic vinegar, and fresh, crispy bacon bits.*

**Roasted Butternut Squash with a Whiskey Glaze:** *Butternut squash roasted and coated with a savory whiskey glaze, from scratch*

**Roasted Vegetable Medley:** *A fresh vegetable medley including carrots, broccoli, and turnips, seasoned with Italian spices.*

**Seasoned Vegetables:** *A variety of seasoned vegetables are available including: asparagus (seasonal), carrots, corn, green beans, and mixed vegetables*

**Spicy Roasted Red Potatoes:** *Quartered red potatoes, seasoned with a unique spice blend including cumin, ginger, and curry powder*

## **Desserts**

**Cookies:** *Choose from any of our made from scratch cookies or go with a variety! Available flavors include almond, chocolate chip, ginger, and sugar cookies*

**Double Chocolate Fudge Brownie Bars:** *Rich fudge brownies with chocolate chips embedded inside! Available in bars or bites.*

**Deb's Dangerous Pecan Bars:** *We call them dangerous because you can never have just one! Made with classic pecan bar ingredients plus a few tasty additions. Available in bars or bites.*

**Lemon Bars:** *Tart and sweet lemon filling on a house made shortbread crust. Available in bars or bites.*

**Carrot Cake Bars:** *Our carrot cake recipe, topped with a brown butter cream cheese frosting. Available in bars or bites.*

**Pumpkin Bars:** *Cinnamon, cloves, nutmeg and pumpkin: perfect recipe for a fall-flavored dessert! Topped with our house made cream cheese frosting. Available in bars or bites.*

**So Papilla Cheesecake Bars:** *Light and flaky puff pastry, stuffed with a creamy cheesecake filling, topped with cinnamon, sugar, and raspberry sauce. Available in bars or bites.*



**Dutch Letter Bars:** *Like a Dutch letter in bar form, filled with almond paste and topped with sliced almonds. Available in bars or bites.*

**Olive Oil Cake Bars:** *These light cake bars are flavored with hints of orange and lemon.*

**Four Layer Lemon Bars:** *Also known as the Robert Redford dessert, layers of whipped cream, cream cheese, and lemon pudding that are sure to melt in your mouth!*

**Apple Crisp:** *Classic apple crisp, topped with an oatmeal and brown sugar crumble*

**Strawberry Shortcake:** *Perfect for a spring or summer event, house made biscuits topped with fresh strawberries and whipped cream.*

**Petit Pains au Chocolat:** *Flaky puff pastry, stuffed with semi-sweet chocolate chips*

**Cheesecake:** *Classic house-made cheesecake, served with a variety of flavorful toppings. Available in mini or cupcake size*

**Cannoli:** *A classic Italian dessert, fresh made pastry shell filled with an almond pastry cream*

**Mini Chocolate Raspberry Orange Tortes:** *A decadent bite of rich chocolate flavored with hints of raspberry and orange.*

**Almond Cupcakes with Salted Caramel Buttercream Frosting:** *Classic vanilla cupcakes with a hint of almond, topped with our house made buttercream frosting infused with salted caramel*

**Red Velvet Cupcakes:** *This Southern classic is rich and chocolatey, topped with our house made cream cheese frosting. A decadent dessert for any occasion!*

## **Breakfast**

**Bacon or Sausage:** *Perfect for any hot breakfast, your choice of either bacon or sausage*

**Biscuit Bar:** *Fresh buttermilk biscuits, made from scratch right in house and accompanied by your choice of honey and jams or our creamy sausage gravy*

**Breakfast Burritos:** *Scrambled eggs and cheddar cheese wrapped in a flour tortilla with your choice of either ham, sausage, or vegetarian*

**Cheesy Hash Browns:** *Seasoned with a blend of unique spices and baked with Cheddar cheese. Also available with ham or sausage.*

**Cinnamon Rolls:** *Deliciously sweet and made fresh in house, these classic breakfast treats are sure to be a hit! Available in full size or mini.*

**Ham Oven Omelet:** *A baked omelet, stuffed with smoked ham, cheddar cheese, and tater tots.*

**Mini Muffins:** *Perfect for any continental breakfast and available in a wide variety of flavors including: blueberry, carrot cake, chocolate chip, cinnamon sugar, Dutch apple, lemon, lemon poppy seed, pumpkin-blueberry, or zucchini.*

**Raspberry Rolls:** *A refreshing variation on this breakfast classic, stuffed with a sweet raspberry cream cheese filling. Available in full size or mini.*

**Roasted Red Potatoes with Onions & Bell Peppers:** *Cubed red potatoes, accompanied by diced onions and bell peppers, lightly seasoned and roasted to perfection*

**Scrambled Eggs:** *Light and fluffy, also available with Cheddar cheese*

**Scones:** *Fresh baked scones, in either cranberry-orange or lemon-blueberry*

**Shantelle's French Toast Casserole with Syrup:** *This sweet casserole is sure to be a hit with children and adults of all ages! Layers of Texas toast, flavored with vanilla, brown sugar and cinnamon. Served with syrup on the side.*

**Sweet Roasted Chickpeas:** *Sweet and crunchy, perfect for a nutrient packed breakfast or afternoon snack that's also packed with flavor!*

**Vegetarian Omelet:** *This omelet is chock full of fresh vegetables such as mushrooms, onions, bell peppers, and spinach!*