



California Champagne Shrimp \$5.99

Colossal shrimp in a creamy California champagne sauce on a bed of fresh baby spinach and pappardelle pasta, garnished with parmesan shavings.



Apricot Pork Tenderloin \$5.99

Roasted pork loin with an apricot glaze on a bed of tri-colored couscous, topped with apricots and served with asparagus in garlic butter.



Mediterranean Salmon \$5.99

Grilled salmon fillet with a Mediterranean inspired sauce of tomatoes, olives, bell peppers and crimini mushrooms. Served alongside roasted baby Dutch potatoes and zucchini.



Fontina Chicken \$5.99

A roasted chicken breast lightly seasoned and stuffed with fontina cheese, drizzled with parmesan cream sauce and served with roasted butternut squash risotto.



Lobster Ravioli \$5.99

Succulent lobster ravioli in a creamy tomato mascarpone sauce, drizzled with basil pesto and sprinkled with pine nuts.



Braised Lamb Shank \$6.99

A slow braised lamb shank with mint sauce served with garlic smashed red potatoes and sweet baby carrots.



Gourmet



Slow Braised Beef

\$6.99

Tender braised beef in a red wine demi-glaze served with garlic smashed red potatoes and sweet baby carrots.



Portabella Pappardelle

\$5.99

Pappardelle pasta with a mushroom mascarpone cream sauce on a bed of fresh baby spinach topped with portabella mushrooms.



Chicken Milano

\$5.99

Roasted chicken breast on a bed of orecchiette pasta with baby heirloom tomatoes and fresh arugula, topped with pesto cream sauce.



French Onion Soup

\$2.99

Slow cooked caramelized onions deglazed with red wine and beef stock, topped with croutons and Swiss cheese.



Crab and Sweet Potato Bisque

\$2.99

Rich and decadent bisque made with Blue crab meat and sweet potatoes.



Braised Beef in Red Wine Sauce (Frozen) \$6.99

Inspired by classic European recipe, tender pieces of beef slowly cooked in a traditional red wine and beer sauce with pearl onions.



Pork with Portobello Mushroom Sauce (Frozen) \$6.99

Inspired by a classic French recipe, tender cuts of pork slowly cooked in a delicate, savory portobello mushroom sauce.



Mediterranean-style Fisherman Stew (Frozen) \$6.99

Inspired by a traditional Mediterranean favorite, seafood stew simmered in white wine, tomato, cream and herbs.



Dark Chocolate Raspberry Gelato Truffles (Frozen) \$5.99

Creamy, smooth, raspberry gelato, enrobed in rich, Belgian dark chocolate is topped with a milk chocolate drizzle. A dozen decadent truffles in each package.



Lemon Tartlets (Frozen) \$2.99

Two lemon tartlets made with real lemon custard, baked in a light, flakey crust. Top with your favorite fresh fruit.



Mixed Berry Tartlets (Frozen) \$2.99

Two mixed berry tartlets made with a blend of blackberries, marionberries and blueberries and baked in a sweet, flakey crust. Top with fresh berries or whipped cream.