



## DINNERS

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### PRICING OPTIONS

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1 Entrees / 2 Sides / 1 Dessert / Bread **22pp**

2 Entrees / 2 Sides / 1 Dessert / Bread **24pp**

2 Entrees / 3 Sides / 1 Dessert / Bread **26pp**

## ENTREES

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*(v) Vegetarian, (gf) gluten-free*

### **CRANBERRY ORANGE CHICKEN BREASTS** *(gf)*

marinated with fresh Citrus and served with a Cranberry Citrus Sauce

### **APPLE-STUFFED CHICKEN BREAST** *(gf)*

with Cream Cheese, caramelized Apples and sweet Onions, topped with an Apple glaze

### **GRILLED MANGO CHICKEN** *(gf)*

grilled Chicken Breast served with a fresh Mango Salsa

### **HONEY MUSTARD CHICKEN** *(gf)*

grilled Chicken Breast topped with a Honey Mustard Glaze

### **BBQ CHICKEN**

Chicken Breast marinated and served in a tangy Barbeque Sauce

### **PULLED PORK**

tender slow-roasted Pork with Coleslaw and Sweet Buns

### **BAKED SALMON** *(g)*

marinated and topped with a Lemon Dill Sauce

### **TERIYAKI SALMON** *(+\$2 pp)*

fresh Salmon fillet marinated in a sweet Teriyaki sauce with fresh Garlic

### **GRILLED FLANK STEAK**

thinly sliced and marinated in sweet Teriyaki Sauce

### **GRILLED PRAWN KABOBS** *(gf)*

small Prawns marinated in Garlic and Lime with mixed Peppers and Onions

### **CHICKEN FAJITAS**

served with a mixture of grilled Veggies and warm Flour Tortillas

### **STEAK FAJITAS**

served with a mixture of grilled Veggies and warm Flour Tortillas

### **ROASTED VEGETABLE LINGUINE** *(v)*

Linguine Pasta topped with roasted Vegetables, Gorgonzola and Pine Nuts

### **PESTO TORTELLINI** *(v)*

Cheese Tortellini served in a creamy Alfredo Sauce and topped with Parmesan Cheese

### **GRILLED PORTOBELLO MUSHROOMS** *(v) (gf)*

stuffed with Ricotta, Sundried Tomatoes, Pesto and Parmesan Cheese

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### ALEXA'S COMMITMENT

We strive to make our food stand out with flavor and be healthy at the same time! We respect individual dietary needs and will work hard to tailor your menu to the requirements of your guests — Vegan, Vegetarian, Gluten-free and Dairy Free. What also sets us apart is our commitment to the earth! We pride ourselves on our commitment to recycling as much as possible at events and in our Café.



## SIDES

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*(v) Vegetarian, (gf) gluten-free*

### **CAESAR SALAD** *(v)*

Romaine, Parmesan Cheese and Croutons tossed in our homemade Caesar Dressing

### **GREEN SALAD** *(v)*

Romaine, Tomatoes, sliced Cucumbers, Mushrooms, and Croutons, served with Italian and Ranch Dressing

### **ITALIAN PASTA SALAD** *(v)*

Rotini Pasta tossed with Olives, Peppers and Parmesan Cheese, in an Italian Dressing

### **ORZO PASTA SALAD** *(v)*

Orzo, Cherry Tomatoes, Basil, Feta and toasted Pine Nuts

### **PESTO TORTELLINI SALAD** *(v)*

Cheese Tortellini mixed with Peppers and Cherry Tomatoes, tossed in our Pesto Dressing

### **SPINACH SALAD** *(v)*

Spinach, Mushrooms, dried Cranberries and Bacon, tossed in a Balsamic Vinaigrette

### **SUMMER BREAD SALAD** *(v)*

crisp chunks of Italian Bread, Cucumbers, Tomatoes, Red Onion and Greens, all tossed in a Balsamic Vinaigrette

### **QUINOA SALAD** *(v) (gf)*

Mandarin Oranges, dried Cranberries, Green Onions and Spring Greens, tossed in a Citrus Vinaigrette

### **SUN-DRIED TOMATO & PESTO RICE** *(v) (gf)*

Basmati Rice mixed with Sun-dried Tomatoes and Pesto

### **MAPLE BAKED BEANS** *(v) (gf)*

sweet Baked Beans with Maple Syrup and Brown Sugar

### **CORN ON THE COB** *(v) (gf)*

served with whipped Butter

### **HERB-ROASTED NEW POTATOES** *(v) (gf)*

marinated in Olive Oil, Garlic and Herbs, and cooked until tender

### **ROASTED VEGETABLES** *(v) (gf)*

seasonal Vegetables marinated in Olive Oil, Garlic and fresh Herbs

## DESSERTS

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### **BROWNIES**

Regular or Salted Caramel

### **MINI PIES**

Blueberry, Pecan, Cherry, and Chocolate Espresso

### **STRAWBERRY SHORTCAKE**

### **COOKIES**

Chocolate Chip, Peanut Butter, and Oatmeal Raisin

### **FRESH FRUIT TARTS**

Lemon, Coconut, or Vanilla with fresh Fruit

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