



*picnics*

2 Entrees   1 Side   1 Dessert	\$16/person*
2 Entrees   2 Sides   1 Dessert	\$18/person*
2 Entrees   4 Sides   1 Dessert	\$20/person*

\*Buffet Service. Corporate and Family Picnics only. For weddings, please refer to Alexa's Weddings menu.

## ENTREES

### MEATBALL SUBS

A flavorful Tomato Sauce and mildly spiced Meatballs

### BRATS AND HOT DOGS

A variety of Bratwurst and Hot Dogs served with Buns and all the Fixin's

### PULLED PORK AND COLESLAW

Served with Mini Buns (gluten-free without the Buns)

### BBQ CHICKEN (gf)

Chicken Breast smothered and baked in BBQ Sauce

### MANGO CHICKEN (gf)

Grilled Chicken Breast served with fresh Mango Salsa

### HONEY-MUSTARD CHICKEN (gf)

Grilled Chicken Breast served with a Honey-Mustard Glaze

### MACARONI AND CHEESE (vt)

Little Egg Noodles in a creamy 3-Cheese Sauce

### GRILLED VEGETABLES (v) (gf)

Mixed Peppers, Portabella Mushroom, Zucchini, Red Onion

### COUNTRY RIBS (gf)

Marinated in a Honey Barbecue Sauce with Salt, Pepper and Onion

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

Fresh Salmon Fillet marinated in a sweet Teriyaki Sauce with fresh Garlic

### GRILLED FLANK STEAK (+\$2 pp)

Marinated in Teriyaki Sauce

### GRILLED PRAWN KABOBS (+\$1 pp)

Small Prawns marinated in Garlic, Salt, Pepper and Olive Oil and skewered with mixed Peppers and Onions

### CHICKEN AND STEAK FAJITAS

Served with a mixture of grilled Veggies and warm Flour Tortillas

(v) vegan | (vt) vegetarian | (gf) gluten-free | (df) dairy-free

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## SIDES

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

Fresh Romaine Leaves, Parmesan Cheese and Croutons tossed in our own Caesar Dressing

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

Tomatoes, sliced Cucumbers, Mushrooms, Croutons, and choice of Dressing (gluten-free without the Croutons)

### **POTATO SALAD (v) (gf)**

Large-cut Red Potatoes smothered in our homemade Dressing with Relish and Dill

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

Rotini Pasta tossed with Olives, Peppers, 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

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

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

Quinoa mixed with Mandarin Oranges, Dried Cranberries, Green Onions and Spring Greens in a Citrus Vinaigrette

### **ASIAN SLAW (v) (gf)**

Green, Red and Napa Cabbage, Carrots, Red Peppers and Green Onions, tossed in a light Peanut Dressing

### **SPANISH RICE SALAD (v) (gf)**

Basmati Rice, Corn, Red Peppers, fresh Cilantro, Black Beans, with a sweet Vinaigrette Dressing

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

Sweet Baked Beans cooked with Maple Syrup and Brown Sugar

### **WATERMELON FRUIT SALAD (v) (gf)**

### **POTATO CHIPS**

### **TORTILLA CHIPS WITH DIP (+\$1.50 pp)**

Served with Salsa, Guacamole and Black Bean Dip

## DESSERTS

### **BROWNIES**

### **COCONUT COOKIES**

### **CHOCOLATE CHIP COOKIES**

### **GLUTEN-FREE PEANUT BUTTER COOKIES**

### **STRAWBERRY SHORTCAKE**

### **BLACKBERRY COBBLER BARS**

### **KEY LIME TARTS**

## **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.