
Beverages

BEERS AND WINE

Brother's Bistro has Beer and Wine Vendors that can supply both Local and Imported varieties of a large selection. Please contact "Ron" at 760-731-9761 for updates and selections

BRAZILIAN ROAST COFFEE

Caffeine and Decaffeinated Varieties. Cream and Assorted Sugars

GOLDEN WEDDING PUNCH

A tangy and sweet punch made with the juices of pineapple, oranges, lemonade, ginger ale with fresh sliced assorted citrus

LIME SHERBET PUNCH

A festive punch made with lime sherbet , ginger ale, and pineapple juice. Decorated with Lemon & Lime slices and Maraschino cherries

MISCELLANEOUS SOFT DRINKS

Iced Tea, Lemonade, Diet Coke, Regular Coke & Sprite

NON-ALCOHOLIC DRINKS

Iced Tea, Lemonade, Diet Coke, Regular Coke, Sprite, Hot Coffee & Tea

Hors d'oeuvres

ANTIPASTO PLATTER

Roasted Vegetables, including, Yellow Squash, Zucchini, Eggplant, Red Onions and Red Bell Peppers. Additional Items include, Black Forest Ham, Italian Salami and Pepperoni, Artichoke Hearts, Kalamata Olives and Buffalo Mozzarella Cheese.

ASSORTED GOURMET PIZZA'S

Including NEW YORK "WHITE" PIZZA, GOURMET VEGETARIAN, PIZZA MARGHERITA ,GOAT CHEESE, WILD MUSHROOMS & SPINACH PIZZA, BBQ CHICKEN, and Others

BABY LAMB CHOPS with MINT YOGURT DIPPING SAUCE

Frenched Baby Lamb chops Grilled and served individually in Small cups with Home Made Mint Yogurt Dipping Sauce

BACON WRAPPED SHRIMP

Large Shelled Shrimp, Wrapped in Bacon Slices then Grilled

BACON-ONION CHIP DIP

Sour Cream, Green Onions, Cheddar Cheese and Cream Cheese.
Decadant and Perfect with either Potatoe Chips, Crostini or Crackers.

BAKED BRIE EN CROUTE

French Creamy Brie Cheese with Cinnamon, Brown Sugar and Walnuts

BAKED BRIE in PHYLLO DOUGH with DRIED CHERRIES

Creamy French Brie Cheese topped with toasted almonds, dried cherries and brown sugar, then encased in Phyllo Pastry and baked until Golden Brown

BARBECUE-BACON-WRAPPED SHRIMP

With Basil Stuffing

BISTRO BRUSCHETTA

Hors d'oeuvres

Fresh Chopped Roma Tomatoes, Kalamata Olives, Garlic, Fresh Basil, Parmesan Cheese & Capers on Rustic Italian Bread Toasts

BISTRO BRUSCHETTA BAR

Toasted Crostini's served with an assortment of Toppings: Including:

*Marinated Artichokes with Pine Nuts, Parmesean Cheese and Fresh Parsley

*Sweet Red and Yellow Roasted Peppers, with Gorgonzola Cheese

*Classic with Fresh chopped Roma Tomatoes, Sweet Onions Garlic and Capers

BLUE CHEESE PARTY CHEESE BALL

Cheddar, Cream Cheese and Blue Cheese. Molded. Topped with Smoked Almonds and Green Onions. Served with Assorted Crackers and Crostini's and Olive Tapenade. A Presentation!

BROTHER'S BISTRO COMBO PIZZA

THE WORKS! With Sausage, Cured Pepperoni, Bell Peppers, Onions, Mushrooms and sliced Black Olives

BRUSCHETTA with FONTINA CHEESE and SAUTEED SPINACH

Ciabbata Bread, topped with Sauteed Spinach, Olive Oil and Garlic. Topped with Shredded Fontina Cheese, then baked until Crispy

BRUSCHETTA with SAUTEED SWEET PEPPERS AND GORGONZOLA CHEESE

Our La Brea Baguette Crostini's topped with Roasted Red and Yellow Sweet Bell Peppers-then Creamy Gorgonzola Cheese, Baked until Melty and Hot.

CALIFORNIA GUACAMOLE

With Lime, Salsa & Sour Cream & Tortilla Chips

CHEESEY STROMBOLI

Pizza Dough stuffed with Pizza Sauce, Mozzarella and Parmesean Cheeses and Black Olives

CHEESY SHRIMP DIP with GARLIC CROSTINI'S

Grilled Shrimp, mixed with Cream Cheese, Sour Cream, Garlic and Fresh Herbs. Served atop Garlic Crostini

CHICKEN SALAD SLIDERS

Poached white meat Chicken Breast combined with red onion, fresh celery, Mayo, and Craisins on a Fresh baked Slider bun

CHICKEN SATE with SPICY PEANUT DIPPING SAUCE

Thai inspired Grilled Chicken Kabobs marinated in coconut milk, ginger and lime. Served with a Spicy Peanut Dipping Sauce made with minced fresh cilantro leaves and fresh toasted peanuts

CHICKPEA SPREAD with SESAME SEED PASTE & PITA BREAD

Made with Chickpeas, Lemon Juice, Kalamta Olives, Garlic, Olive Oil and Sea Salt (Humus)

CHIPOLTE BBQ PORK TENDERLOIN

Marinated and Grilled. Served with our home made Smokey Chipolte BBQ Sauce & Herbed Lime Dipping Sauce on Garlic Crostini with Arugula

CHIPOTLE and LIME marinated PORK TENDERLOIN

Grilled and served on Crostini with Fresh Spinach Leaves Red Bell Pepper, our home made Jack Daniels BBQ sauce and our Special Gingered Lime Dipping Sauce

CLASSIC JUMBO SHRIMP COCKTAILS

Jumbo Gulf Shrimp dressed with our spicy New Orleans home style Cocktail Sauce

Hors d'oeuvres**CLAW LUMP CRAB MEAT CAKES**

Served with Roasted Red Bell Pepper Aioli OR our Fresh Green Goddess dressing on a bed of Mixed Greens. Served with fresh lemon wedges

CRAB & CHEESE STUFFED MUSHROOMS

Large Mushroom Caps, stuffed with Real Crabmeat,, Parmesean Cheese and Green Onions, Served with a Madeira Wine/Mushroom Sauce with Grated Parmesan & Lemon Wedges

CRAB CAKES with HOMEMADE GREEN GODDESS

Our homemade Crab Cakes (Real Crab) sautéed, then served on a bed of Mixed Greens. Drizzled with our savory herb sauce

CROSTINI w/CHOPPED OLIVE & CREAM CHEESE SPREAD

Chive-Pimiento-Pepper-Cream Cheese filling stowed On Garlic Crostini's.

DELUXE ASSORTED CHEESE & FRUIT PLATTER

Domestic & Imported Cheeses, with Fresh Strawberries, Pineapple, Berries and Kiwi Fruit. Olive Tapenade and French Baguettes.

FLANK STEAK TACOS

Grilled Flank Steak in Warm Tortillas with Mexican Cheeses and Pico De Gallo.

FLATBREAD with RICOTTA CHEESE, FRESH TOMATOES, BASIL AND GARLIC OIL

Our homemade Pizza Dough, topped with Seasings of Sea Salt, Oregano, Mozzarella cheese and Fresh Basil and Sliced Tomatoes

FRESH FRUIT PLATTER

Strawberrys, Sliced Pineapple, Seedless Grapes, Kiwi Fruit, Fresh Mellons,

FRESH HOME MADE SALSA

With Lime, Jalapenos, Chopped Tomatoes & Cilantro Herb

FRUIT KEBOBS

Grilled Kebobs of Assorted fresh fruit, i.e., cubed melon (cantaloupe, honeydew, watermelon), strawberries, grapes, & fresh cubed pineapple glazed with Honey and Balsamic Vinegar

GERMAN MEATBALLS in SOUR CREAM

Home made meatballs, in a Rich Sour Cream Sauce

GOURMET VEGETARIAN PIZZA

Oven Roasted Roma Tomatoes, Artichokes, Mushrooms, Olives, Onion and Green Bell Peppers

GRILLED BABY LAMB CHOPS with CRISPY ROSEMARY

Frenched, with Garlic & Lemon Zest

GRILLED CHICKEN FLATBREAD

Home Made Flatbread, grilled in our Stone Oven with Grilled Chicken, Mozzarella Cheese, Herbs and Fresh Basil Toppings

GRILLED CHICKEN SALAD with APPLES & CANDIED WALNUTS

Entree Salad made with Seasoned and Grilled Chicken Breast Strips, Candied Walnuts, Fresh Delicious Apples with Blue Cheese. Served with a light vinaigrette dressing.

GRILLED CHICKEN TACOS

Grilled Chicken Breasts in Warm Tortillas with Mexican Cheeses and Pico De Gallo.

GRILLED SALMON CAKE with LEMON AIOLI

Hors d'oeuvres

Made with Atlantic Salmon, Seasoned Bread Crumbs, Herb and onion mixture then formed into individual cakes. Served Over a Small Bed of Mixed Greens with a tangy Lemon & Mayonnaise Aioli Dressing.

HAM & CHEESE STROMBOLI

Our home made Pizza Dough, stuffed with Deli Ham, Canadian Bacon, Swiss and Mozzarella Cheese. Then rolled and baked in our stone oven until crispy on the outside.

HAWAIIAN STYLE STROMBOLI

Pinwheels of homemade Pizza dough stuffed with pineapple, bell pepper, Mozzarella cheese and bacon.

HOT SPINACH and ARTICHOKE DIP

A hot and creamy marriage of two favorite vegetables with cheeses. Served with Garlic Crostini

HUMMUS bi TAHAINA

Homemade with Chickpeas, Lemon, Garlic , Tahini paste and Olive Oil. Accompanied with either flatbread, or baquette slices, and kalamata olives.

ITALIAN MEATBALLS in MARINARA SAUCE

In Our Marinara, with Shredded Parmesan

ITALIAN SALAMI stuffed with CREAM CHEESE & GREEN ONIONS**ITALIAN SAUSAGE & CHEESE STUFFED MUSHROOMS**

In Madeira Wine, Garlic & Mushroom Cream Sauce

JUMBO SHRIMP and AVOCADO CEVICHE

Jumbo Shrimp, Marinated in Lime Juice. Added Fresh Avocado and Cilantro. Served with Tortilla Chips

KALAMATA OLIVE, GOAT CHEESE AND SWEET PEPPER FLAT BREAD

House Made Pizza Dough, with Fresh Herbs, Cheeses, Kalamata Olives and Roasted Sweet Peppers. Cooked in our Stone Ovens

LOUISIANA CRAB CAKES with CORN RELISH

Home Made, with Roasted Red Bell Pepper Aioli. Served with a side of Bistro Corn Relish

LOUISIANA HOT PEPPER & GARLIC SHRIMP

Jumbo Shrimps, Sauteed in Hot Pepper and Garlic Sauce with Cilantro

MARINATED ARTICHOKE HEARTS

Made from tender artichokes, marinated in oil and vinegar.

MINI BRUSCHETTA'S

Our Tomato and Caper Bruschetta Mixture on Toasted Crostinis

MINI CHEESE and PROSCIUTTO FRITTATAS

Our mixture made of eggs, shallots, prosciutto, cheddar cheese, oregano and scallions. Topped roasted roma tomato.

MIXED ASSORTED MARINATED OLIVES

Assorted Kalamata, Pimento Stuffed Large Green Olives and Manzanilla Olives in a tangy Italian Vinaigrette

NEW YORK "WHITE" PIZZA

One of our originals, with Virgin Olive Oil, Oregano, Garlic, Ricotta, Mozzarella and Parmesan Cheeses. Fresh Tomatoes & Artichoke Hearts.. No red sauce

Hors d'oeuvres**NEW YORK CHEESE PIZZA**

All of our dough and sauces are home made. Only the finest of cheeses and herbs are used in our Original Pizza's.

NEW YORK STROMBOLI PINWHEELS

Pizza Dough Stuffed & Rolled with Italian Sausage, Pepperoni, Ham, Mozzarella Cheese, Parmesean Cheese, onions and black olives. Then cut into individual pinwheels

OLIVE TAPENADE

Mixture of assorted Kalamata, Green Onions, Fresh Parsley, Garlic and Anchovies. Served on Crostini

PANCETTA-WRAPPED SHRIMP STUFFED with FRESH SAGE

Large Butterflied Shrimp, stuffed with Fresh Sage Leaves, Wrapped in Pancetta Bacon and Grilled

PANKO COCONUT SHRIMP with Rummed Orange Marmalade

Light and Crunchy Jumbo Shrimps served with Tangy Orange Marmalade

PEPPERONI PIZZA

Our Homemade, Dough, Pizza Sauce, Oregano, Mozzarella, and Romano Cheese, with Cured Pepperoni

PEPPERONI & OLIVE BRUSCHETTA

Made with Crostini, Olive Tapenade, Pepperoni and Shredded Mozzarella Cheese

PEPPERONI AND CHEESY STROMBOLI

Pepperoni, Mozzarella and Parmesan Cheese. Rolled in our home made Pizza Dough. Baked to a Golden Brown.

An East Coast Favorite

PHYLLO WRAPPED ASPARAGUS

Fresh Asparagus with Butter and Parmesean Cheese, wrapped in Phyllo Dough and baked until golden brown.

PITA CHIPS with GARLIC HUMUS

With Crisped, Sea Salted Pita Chips and our Home Made Humus, made with Chick Peas and Garlic.

POACHED SALMON on CROSTINI

Our Crostini, with a Cream Cheese Dill spread, Fresh Fillet of Salmon, poached in wine and vegetables, topped with our homemade Tzatziki. A Presentation!

POACHED SALMON WITH CAPER DILL SPREAD

Fresh Fillet of Salmon, poached in white wine with vegetables. Served on Multi-Grain rounds, with our homemade Caper, Chive, Dill and Cream Cheese.

POMODORO FRESCO

Toasted Baguette, Fresh Chopped
Tomatoes, grated Parmigiano-Reggiano,
Basil and Balsamic Vinaigrette

REUBEN SLIDERS on PRETZEL ROLLS

Miniature Reuben Sliders, with our homemade thousand island dressing, Swiss Cheese and Corned Beef

ROASTED ASPARAGUS wrapped in PROSCIUTTO

With Lemon Juice, Olive Oil & Garlic

Hors d'oeuvres**ROASTED BEEF, ARUGULA & ARTICHOKE CROSTINI**

Tender Slices of Roasted Beef on Grilled Crostini Bread with Marinated Artichoke Spread, Grilled Red Pepper and Parmesan Topping

SALAMI with SLICED CHEESES , and ASSORTED CRACKERS

Served with Dijonaise, assorted crackers including multi-grain and rice crackers.

SAUSAGE & CHEESE STUFFED MUSHROOMS

White Button Mushrooms, stuffed with Savory Italian Sausage and Cheeses served on a small bed of Saffron Rice Pilaf

SHRIMP, TOMATO, AVOCADO & OLIVE COCKTAIL

with Lime juice, & Fresh Cilantro. Served with Tortilla Chips

SPECTACULAR VEGETABLE & MARINATED OLIVE TRAY

Yogurt Cheese and Spinach Dip Served in Red Cabbage Bowls. Accompanied with colorful sections of fresh vegetables, carrot sticks, fresh mushrooms, broccoli florets, cauliflower florets, and Assorted Marinated Olives..

SPICY COCONUT SHRIMP with MANGO BASIL SALSA

Large Shrimp, marinated in Garlic, Ginger, Brown Sugar , Soy sauce, Lime zest, Coconut Milk. Then sauteed and served with our Fresh Mango/Basil Salsa.

SPINACH, ARTICHOKE HEARTS & RICOTTA CHEESE PIE

A delicious baked combination with fresh eggs, spinach, sauteed onions cheese & fresh Herbs, Topped with flakey Phyllo Puff Pastry

SPINACH, ONION AND MOZZARELLA STROMBOLI

Our homemade pizza dough stuffed with Spinach, Sauteed Onions, grated Mozzarella Cheese. Garlic and Oregano spiced Pizza Sauce. Sliced into pinwheels.

SUMMER TOMATO & BASIL CAPRESE

Stacked Fresh Tomatoes, Buffalo Mozzarella, Fresh Basil Leaves, Red Onions & Capers with Italian Vinaigrette

SUN-DRIED TOMATO CREAM CHEESE CROSTINI'S

Individual Sourdough Crostini's with our Home Made Sun-Dried Tomato and Cream Cheese Herb Spread

SWEET CHICKEN BACON WRAPS

White Chicken Breast Meat, seasoned with Brown Sugar and Chili. Wrapped in Bacon, then Baked.

THAI MARINATED, GRILLED JUMBO SHRIMP

With Garlic, Lime & Ginger, Skewered

TUSCAN STUFFED MUSHROOMS

Jumbo Mushrooms, stuffed with Roasted Red Bell Pepper, Green Olives, Basil and Parmesan Cheese. Baked until Golden Brown

VEGETARIAN STROMBOLI PINWHEELS

Fresh Sautéed Spinach, Zucchini , Summer Squash, Roasted Red Bell Peppers, & Mozzarella Cheese Wrapped Within A Crusty New York Pizza Dough.

WASABI & LIME MARINATED PORK TENDERLOIN w/JACK DANIELS

Tenderloin. Served on Crostini with Arugula, our home made Jack Daniels BBQ sauce and our Special Gingered Lime Dipping Sauce

ZUCCHINI and KALAMATA FLATBREAD

Hors d'oeuvres

Made with our homemade special dough, thinly sliced Roasted Zucchini, Red Onions, Kalamata Olives and Grated Parmesean Cheese

ZUCCHINI, GOAT CHEESE & HERB FLATBREAD

Our Home made flat bread dough, with Goat Cheese, Garlic and Fresh Herb mixture. Layered with Grilled Red Onions, Thinly sliced Zucchini and Kalamata Olives.

ZUCCHINI, SUN-DRIED TOMATOES AND MOZZARELLA FLAT BREAD

Our home made thin crust dough, spread with garlic cream cheese, layered with fresh Zucchini, Herbs, Sun-dried Tomatoes and Mozzarella. Baked in our Stone oven until crispy.

Soups

ASPARAGUS SOUP with LEEKS & SHALLOTS

in rich Chicken Asparagus Broth with Parmesan Crouton Garnish

BUTTERNUT SQUASH SOUP with CHIPOTLE CREAM

Smooth and Creamy, with a Chipotle Sour Cream Topping and Roasted Pepitas

CHICKEN, LEMON & ORZO SOUP

A homemade tangy light lemony soup with Orzo Pasta and Spinach. Finished with Parmesean Cheese and Fresh Lemon Juice.

CHICKEN, TORTILLA SOUP with RICE & LIME

Rich Chicken Broth, with Southwest Spices & Vegetables. Boiled and shredded Chicken Breast Meat, cooled with Lime and Sour Cream. Topped with crunchy Tortilla Strips.

CHINESE HOT & SOUR CHICKEN & MUSHROOM SOUP

With assorted wild Mushrooms, Water Chestnuts, Bamboo shoots, Tofu, shredded breast of Chicken in a savory broth. Topped with Cilantro and Green Onions

CHIPOTLE CHICKEN with RICE SOUP

With Tomatoes and Zest of Lime

CREAMY ROASTED RED BELL PEPPER AND CORN SOUP

Roasted Red Bells Peppers, and Yellow Corn, topped with Cilantro Lime Sour Cream, and Crispy Tortilla Chips

FRENCH ONION w/SWISS CHEESE (Baked) CROCK

A rich Beef Stock with Caramelized Sweet Onions topped with Swiss Cheese, then Oven Baked. Served with Garlic Crouton

GAZPACHO SOUP

A Cool, Tangy and Very Tasty soup made from our local fresh vegetables and herbs with lime and jalapeno pepper accents. Topped with a dollop of sour cream and colored crisped tortilla strips

GRANDPA'S FAVORITE SAUSAGE SOUP

An old time favorite loved by everyone! Italian Sausage in a rich tomato soup with Herbs, Parmesan Cheese and Penne Pasta

ITALIAN WEDDING SOUP

Lovingly assembled with Fresh Spinach and Escarole in a lemony, garlic chicken broth with meat balls and shredded Parmesan cheese

LOUISIANA POTATO & BACON SOUP WITH JUMBO SHRIMP

A Hearty Creamy Winter soup, with just a touch of heat

Soups

ROASTED TOMATO SOUP with CROSTINI

Oven Roasted Tomatoes, with Garlic
Balsamic Vinegar and Fresh Basil. Served
over a Toasted Crostini. Served Chilled

SHE- CRAB BISQUE

Louisiana Style. Loaded with Lump Crab Meat, in a Rich Sherry Cream Base.

WINTER SQUASH SOUP WITH GRYERE CROUTONS

A mixture of butternut and acorn squashes with exceptional taste and texture

Salads

ARUGULA and KING SALMON SALAD

Seared Salmon Filet, Hearts of Palm, Avocado, Parmesan, Shaved Red Onion, Lemon and
Vinaigrette

ARUGULA, APPLE, ENDIVE, ORANGE and GORGONZOLA SALAD

Winter's greens with Fresh Fruit and Creamy Cheese

ASIAN CHICKEN SALAD

Grilled Chicken on Mixed Greens w/Cilantro in Ginger-Soy Sauce with Toasted Sesame Seeds

ASIAN CHICKEN SALAD WITH NOODLES

Marinated and Grilled Chicken Breast Slices over Napa Cabbage, with Roasted Almonds, Green
Onions and Toasted Sesame Seeds in a Tangy Soy Vinaigrette

ASIAN GINGER SLAW

Our refreshing, Sweet and Tangy version, made with Rice Wine Vinegar, Shredded White and Red
Cabbage, Carrots. Ginger, Lemon and Sesame Dressing

AUTHENTIC GREEK SALAD

Salad with Crisp Romaine Lettuce, cucumbers, Kalmata Olives, Roma Tomatoes, Red Onion, Feta
Cheese and Greek dressing.

BACON, PEAR and BLUE CHEESE SALAD

With Poached Pears served over Watercress Lettuce

BISTRO HOUSE SALAD

Crisp Romaine, Roma Tomatoes, Black Olives, Sliced Red Onions & Herbed Croutons. Served with
Italian Vinaigrette

BLUE CHEESE WALDORF SALAD

The "Classic Recipe" with an East Coast Twist. Apples, Grapes and Walnuts are blended together in a
Creamy Blue Cheese, Buttermilk Dressing, served on Iceburg Lettuce Leaves

BROCCOLI SALAD with CRAISINS and SUNFLOWER SEEDS

A great twist on a Classic Favorite. Crunchy, Sweet and Tangy.

CHOPPED CLASSIC WEDGE

Chopped Classic Wedge Salad of Ice berg lettuce, Creamy Blue Cheese Dressing, Fresh Black
Pepper, Crumbled Bacon with Gorgonzola Cheese dressing

CILANTRO & GINGER CHICKEN SALAD

Salads

Marinated Grilled Chicken Breast Meat Served on a bed of Mixed Greens with Marinated Red Onion, Tomatoes, Asian Dressing and Toasted Sesame Seeds

COBB SALAD

Mixed Greens topped with rows of Chopped: Bacon, Hard boiled Eggs, Blue Cheese. Chicken, and Avocado. Served with either Blue Cheese Dressing or Chipotle Ranch

CONNIE'S CLASSIC CAESAR

Hearts of Romaine Lettuce, with Home Made Dressing, Grated Parmesean Chesse and Herbed Croutons.

CUCUMBER, TOMATO, & FETA PASTA SALAD

A refreshing salad made with Fusilli (spirals) pasta , Fresh Tomatoes, Cucumbers and Herbs in a light vinaigrette dressing, Topped with Feta Cheese

FRESH PEAR AND FIG MIXED GREEN SALAD

With Gorgonzola Cheese, Chopped Pecans and Balsalmic Vinegarette

HEARTS of PALM, SPINACH and TANGERINE SALAD

A delicious combination, served with our special Asian Vinaigrette and fresh Tangerine segments.

HEARTS OF PALM, SPINACH, AND POPPY SEED SALAD

A delicious combination, served with our special Vinaigrette thinly sliced red onions and fresh Tangerine segments.

ISLAND FRUIT SALAD

A delicious ensemble of pineapple, diced mango, papaya, honeydew balls, sliced strawberries, sliced peaches, blueberries, raspberries and bananas . Marinated with a citrus ginger infusion, with toasted coconut, whipped cream and coconut rum.

LEMON SHRIMP, with AVOCADO, HEARTS OF PALM & FETA

Served over mixed greens with our Oregano and Dill vinaigrette

MINI SOUTHWEST SALAD

Crisp Romaine, Black Beans, Mexican Cheese, Chopped Tomatoes, Fresh Avocado and Roasted Corn. Topped with Multi-Colored Tortilla Strips and Pepitas. Served with Chipotle Ranch Dressing on Small Individual Plates

MIXED GREENS w/PECANS & GOAT CHEESE

With Candied Pecans, Goat Cheese and Dried Cranberries in a Light Vinegarette

MONTEREY SEAFOOD SALAD with FETA CHEESE & KALAMATA OLIVES

A TASTE CELEBRATION and Meal of...Sautéed Ahi Tuna Steak, Jumbo Sea Diver Scallops, Large Shrimp, Roasted Red Bell Peppers, Kalamata Olives & Feta Cheese on Mixed Greens with Italian Vinaigrette

ROMA TOMATO & BASIL CAPRESE

Fresh Tomatoes, Buffalo Mozzarella, Fresh Basil Leaves, Red Onions & Capers Drizzled w/ a light Vinegarette

ROMAINE, SPINACH, GRANNY SMITH APPLES, GOAT CHEESE & WALNUT

With our homemade Sherry Mustard Vinaigrette

SOUTHWEST SALAD

Crisp Romaine, Black Beans, Mexican Cheese, Chopped Tomatoes, Fresh Avocado and Roasted Corn. Topped with Multi-Colored Tortilla Strips and Pepitas. Served with Chipotle Ranch Dressing

SPINACH SALAD w/MUSHROOMS & ROASTED RED BELL PEPPERS

Salads

Fresh Spinach, with Sliced Button Mushrooms and Roasted Red Bell Peppers, served with Bistro Italian Vinaigrette

SPINACH SALAD with MADJOOOL DATES, PITA and ALMONDS

Sweet, Tangy and all around delicious. Marinated red onion and Madjool dates. Sautéed pita bread strips and almonds. Served over fresh spinach with a lemony fresh vinaigrette.

SPINACH SALAD with WARM GORGONZOLA DRESSING

Tender Spinach, Mushrooms, Crispy Bacon Crumbles & Chopped Hard Boiled Eggs

SPINACH, APPLE, PECANS AND GOAT CHEESE SALAD

Fresh local Spinach, with candied California Pecans a variety of apples, with Goat Cheese Crumbles in a sweet-Tart Dressing

SPINACH, CRAISIN & CHICKEN SALAD

Fresh Spinach, topped by our Home made Chicken Salad (Poached white meat Chicken Breast combined with red onion, fresh celery, Mayo, and Craisins)

SPINACH, STRAWBERRY, WALNUTS and HEARTS OF PALM SALAD

A wonderfully fresh, combination of fruits and vegetables with a Light Poppy Seed Dressing

VERY BERRY FRUIT SALAD ~Seasonal

Fresh Farm Stand Summer Fruits and Berries, in a Light Balsamic

WEDGE OF ICE BERG SALAD with GORGONZOLA

Classic Wedge Salad of Ice berg lettuce, With Marinated Red Onions, Fresh Black Pepper, Crumbled Bacon and Gorgonzola Cheese dressing

Sandwiches

BAGELS ~N~LOX

Fresh, Toasted Assorted Bagels, With Sushi Grade Salmon Lox. Accompanied with Assorted Cream Cheeses, Capers, Sliced Red Onions, Sliced Tomatoes, Capers & Dill Sprigs

DILLED EGG SALAD TEA SANDWICHES

Egg Salad Mixture with Fresh Dill & Chives

FRENCH DIP SANDWICHES

Tender Roast Beef Served in a Toasted Roll with Melted Swiss Cheese and Sides of Au Jus & Horseradish Sauce

GENOA SALAMI with MANZANILLA OLIVE CREAM CHEESE FINGER SANDWICHES

Cream Cheese mixed with Manzanilla Olives, and Genoa Salami on very thin Pepperidge Farm Bread. - Crustless

GOURMET ROAST BEEF MINI SANDWICHES

Crusty Italian Bread, deli Roast Beef, Dijon mustard Provolone cheese, Red onion, and Arugula.

GRILLED CHICKEN BREAST SANDWICHES w/ Roasted Red Bell Peppers

Grilled boneless, skinless Prime Breast of Chicken. Marinated in Olive Oil, Black Pepper, & Fresh Thyme. Served with Grilled Red Bell Pepper Slices, Dijon Mustard/Mayonnaise, and ripe Roma tomatoes on Fesh Slider Buns.

GRILLED VEGETABLE SANDWICH

Sandwiches

Grilled Eggplant, Zucchini, Portobello Mushrooms and Red Bell Peppers with Red Onion and Herbed Mayo on Baguette

HEBREW NATIONAL "KOSHER" HOT DOGS

For over 100 years, Hebrew National manufactures products of only the highest quality. They do not use artificial preservatives, flavors, colors, and by-products. Kosher also stands for quality, goodness, and have premium taste.

PANZANELLA PANINI

Hollowed Ciabiatta Bread, stuffed with Fresh Tomato Slices, Mozzarella Cheese, Fresh Basil leaves, thinly sliced Red Onion and a capered Aioli spread.

PESTO CHICKEN AND SWISS PANINI

Hollowed Ciabatta Bread, stuffed with marinated Pesto Chicken Tenders and Swiss Cheese. Grilled on our Panini sandwich maker.

ROAST BEEF & BASIL AIOLI PANINI

Tender Roast Beef on Sourdough Bread with Roasted Peppers and Shredded Mozzarella Grilled Hot.

ROAST BEEF on BAGUETTE SANDWICHES

With Muenster Cheese, Horseradish Aioli, Sliced Red Onion and Arugula

Roast Beef, Arugula, and Blue Cheese Sandwiches on Homemade Rosemary Focacc

Our homemade Rosemary Focaccia Bread stuffed with Medium Rare Roast Beef, Red Onions. Blue Cheese and our homemade Roasted Red Bell Pepper dressing. Served with your choice of Caesar, Bistro or our homemade Potatoe Salad

ROAST TURKEY, AVOCADO and BACON on BAGUETTE

With Swiss Cheese and Watercress

SMOKED SALMON and DILL EGG SALAD TEA SANDWICHES

Smoked Salmon Salad Mixture with Fresh Dill and Chives

Main Course

ALLA DIANA PASTA

Penne Pasta~ With Artichoke Hearts, Sun Dried Tomatoes, Roasted Pine Nuts & Feta Cheese. A Vegetarian Delight

ANGUS CERTIFIED TOP SIRLOIN

Pan Seared. Topped with A Pat of Gorgonzola Butter. Served with Sour Cream & Chive Mashed Potatoes. Pan Jus and Sauteed Seasonal Vegetables.

APPLE SAUERKRAUT WITH COUNTRY SPARERIBS

Spareribs and sauerkraut get a touch of sweetness from apples, onions, and spices.

ASIAN BEEF SKEWERS with GREEN ONIONS

Top Sirloin marinated in Soy Sauce, Brown Sugar, & Ginger, Skewered and topped with Soy Marinade and Sliced Green Onions

ASIAN SWEET & SOUR SALMON

Pan roasted Atlantic Salmon glazed with a sweet Soy Sauce & Hoison Reduction

ASSORTED KEBOBS

Selections of marinated, Fish, Chicken or Beef with Vegetables

Main Course**BABY BACK RIBS with GINGERED BARBECUE SAUCE**

Slow Roasted Boneless Baby Back Ribs with our Home Made Tangy Barbecue Sauce

BABY LAMB CHOPS with CUCUMBER-MINT RELISH

Marinated and Grilled Baby Lamb Chops with a Side of Cucumber-Mint Relish

BAKED FRESH HAM with CITRUS-RUM GLAZE

Slowly Baked, with Orange Juice, Light Brown Sugar, Allspice, Cinnamon and Dark Rum.

BBQ ASIAN SALMAN

Filet of Salmon, brushed with our sweet & sour Hoison Sauce. Grilled and served with Tzatziki Cucumber Dill Sauce & Lemon Rings.

BEEF BOURGUIGON

A hearty French stew prepared with beef braised in red wine, and beef broth, Flavoured with garlic, onions and a bouquet garni, with pearl onions, apple smoked bacon and mushrooms

BEEF WELLINGTON w/MUSHROOM DUXELLES

Filet Mignon, Covered with Sauteed Mushrooms, wrapped in Phyllo Dough.

BEER-SIMMERED BRATWURST with ONIONS and RED CABBAGE SAUERKRAUT

Bratwurst simmered in dark beer, then finished on the grill. Home made Red Cabbage Sauerkraut.

BISTRO CHICKEN PARMESAN

Tenderized Chicken Breasts, Breaded & Topped with Parmesean & Mozzarella Cheeses. Marinara and Bechamel Sauces

BONELESS PORK TENDERLOIN

8 Ounce Center Cut Loin. Oven Roasted and Drizzled with a Rosemary Cream Sauce. Served with Sour Cream and Chive Potato mash and Sautéed Seasonal Fresh Vegetable

BOURBON BEEF SIRLOIN TIP ROAST

Marinated in soy sauce, brown sugar, lemon and worchestershire sauce. Then slow baked with our homemade Bourbon Barbecue Sauce. Served with Horseradish Mashed Potatoes and sauteed fresh vegetables in butter, garlic and Parmesean Cheese

BOW-TIE PASTA with ITALIAN SAUSAGE

Farfalle Pasta (known as Bow-Tie Pasta) in our Home Made Marinara Sauce with Italian Sausage and Parmesean Cheeses.

BRAISED SHORT RIBS in REDUCED RED WINE SAUCE

Tender Beef short Ribs slowly simmered with Herbs, Spices and Red Wine.

BROILED LOBSTER TAILS

Large Broiled Lobsters, garnished and served with Clarified Butter

BROTHER'S BISTRO SHRIMP SCAMPI

Jumbo Shrimp, in a Butter, Wine & Garlic Sauce. Finished with Fresh Parsley, Lemon & Capers over a bed of Linguini Pasta

CAJUN CHICKEN ALFREDO

Boneless, Skinless, Grilled Chicken Breasts in Our Classic Alfredo Sauce with a Mild Cajun twist. Served over Bow Tie Pasta.

CENTER CUT CHOP with ROSEMARY CREAM

Main Course

10 ounce Center Cut Chop. Oven Roasted and drizzled with a Rosemary Cream Sauce. Served with Sour Cream and Chive Mashed Potatoes and Fresh Seasonal Vegetables

CHEESE STUFFED RAVIOLIS with MUSHROOMS AND SPINACH SAUTEE

Large Cheese Ravioli - Ricotta, aged Parmesan and creamy fontina cheeses, topped with a Sautee of Fresh Spinach, Garlic, and Mushrooms

CHICKEN CORDON BLEU with PANKO

A French Classic, with our Twist. stuffed with Swiss Cheese and Pancetta, inside a Panko Crusted chicken breast

CHICKEN MARSALA with BOW-TIE PASTA

Tenderized Chicken Breasts, in a Mushroom & Marsala Cream Sauce, over Bow-Tie Pasta

CHICKEN PICCATA (Chicken Breast in Garlic Lemon Sauce)

Lightly floured Boneless Chicken breast, Sautéed in a Lemon, Butter, White Wine and Caper sauce. Served with Savory Saffron Rice Pilaf and Sautéed Fresh Seasonal Vegetables

CHICKEN ROLLATINI DIVINE

Chicken Breast Meat, Pounded then stuffed with Ham and Mozzarella Cheese, rolled in breadcrumbs and baked in a Mushroom and Marsala Wine Sauce

CHICKEN w/GOAT CHEESE-PISTACHIO NUT CRUST AND LEMON PARSLEY COUSCOUS

Boneless Chicken Breast Roasted with Goat Cheese and Crunchy Pistachio Nut crust. Served with Lemon, Parsley & Pimento CousCous

CHICKEN with SUN-DRIED TOMATO, CREAM/MUSHROOM SAUCE

Chicken breasts Medallions, braised in our white wine, herbs, cream, mushrooms, and sun-dried tomato sauce. Served with Penne Pasta

CHICKEN, SPINACH, & MUSHROOM ALFREDO LASAGNA

A hearty creamy Lasagna. Stuffed with Chicken breast meat, Sauteed Mushrooms, Spinach and two cheeses.

COUSCOUS PAELLA with SHRIMP & SCALLOPS

Jumbo Butterflied Shrimp with Sea Diver Scallops, in a saffron broth with Asparagus over CousCous

EGGPLANT PARMIGIANA

A HOUSE SIGNATURE DISH! Made (Like All Of Our Dishes)~The Old Fashioned Way...with Besciamella Sauce, Marinara & Parmesean Cheese. Served with a side off Angel Hair pasta with our Home Made Marinara Sauce

FILET MIGNON STEAK with GREEN PEPPERCORN CREAM SAUCE, and

Wonderful for Special Occasions or Special Company

FILET MIGNON W/ WILD MUSHROOM RAGOUT

Filet Mignon Tails, Sauteed in Butter, Served with Wild Mushroom Ragout

FILET OF BEEF KABOBS

Tender marinated fresh Filet Mignon steak, skewered with Green Bell Peppers and Red Onions.

FRESH CALIFORNIA HALIBUT with MANGO SALSA

Locally caught. Grilled, then Served with Our Fresh Mango Salsa,

FRESH WHOLE TURKEY

Brined with Herbs for extra Flavor and Moistness. Ready for you to finish in your oven.

Main Course**FRUTTI Di MARE w/ LINGUINE**

Large Shrimp, Jumbo Diver Scallops and Carlsbad Black Mussels in a Zesty Marina Sauce over Linguine Pasta

FRUTTI Di MARE with/ LINGUINE

Jumbo Shrimp, Diver Scallops and Black Mussels in a White Wine, Garlic Butter Sauce over Linguine Pasta

FUSILLI with SPINACH AND ASIAGO CHEESE

Spiral Pasta, with Fresh Spinach, Garlic and Grape Tomatoes in a light sauce topped with Asiago and Parmesean Cheeses.

GLUTEN FREE-PASTA with ARTICHOKE HEARTS

Artichoke Hearts, Sun-Dried Tomatoes, Toasted Pine Nuts and Feta Cheese, with Gluten Free Pasta

GOUDA & GOAT CHEESE STRATA

A Soufflé of Eggs with-Gouda & Goat Cheeses. Artichoke Hearts, Herbes De Provence, Sage. Roasted Red Bell Peppers & Romano Cheese

GREEK MIXED GRILL KABOBS

Assortment of Chicken, Lamb, Fresh Vegetables and Steak
Marinated with Fresh Herbs and Infused Oils. Threaded onto Bamboo Skewers and Grilled to perfection.

GRILLED BABY LAMB CHOPS with HONEY, HORSERADISH, MUSTARD MINT GLAZE

Baby Lamb Chops, Grilled with our Special Mint Honey Glaze

GRILLED CHICKEN BREASTS STUFFED with ROASTED RED BELL PEPPERS

& SWEET GREEN ONIONS. Stuffed Medallions, Drizzled with a Sweet Green Onion Sauce. Served with Savory Saffron Rice Pilaf and Sauteed Fresh Vegetables

GRILLED GREEK CHICKEN

Our Greek Chicken is marinated in Herbs, Fresh Lemon Juice and Garlic for 24 hours. Then it is seared and finished slowly in our stone ovens. Served with Fresh Pita Bread and Tzatziki Sauce.

GRILLED LAMB CHOPS with OLIVE TAPENADE BUTTER

Tender Lamb Chops served with our Kalamata Olive Tapenade Butter

GRILLED MAHI MAHI with TOMATILLO and MANGO SALSA

Fresh Hawaiian Mahi Mahi, Grilled, and Served with Tomatillo and Mango Salsa

GRILLED SHRIMP with CUCUMBERS, OLIVES, FETA CHEESE over ORZO

A Light Mediterranean dish packed with the flavor and freshness of kalamata olives, feta cheese, fresh dill, green onions and cucumber

GRILLED VEGETABLE LASAGNA

A Vegetarian Delight with Mozzarella Cheese. grilled assorted garden vegetables, Puttanesca Sauce and Basil Pesto

GRILLED WAHOO ONO with TOMATILLO and MANGO SALSA

Fresh Hawaiian Ono, Grilled and Served with our homemade Tomatillo and Mango Salsa

HALIBUT VERACRUZ

Alaskan Halibut served Veracruz Style (sauce of onion , garlic, fresh tomato, jalapeno, dry white wine, butter and Spanish olives). Topped with Fresh Avocado and Cilantro leaves.

HERB MARINATED PORK TENDERLOIN

Main Course

Lean Pork Tenderloin, marinated with Fresh Herbs, Lime and Lemon Juice. Then Grilled and Finished until Juicy and Tender

HERB-MARINATED RACK OF LAMB

Frenched, and Marinated with Rosemary and Thyme. Served with your choice of sides

HOUSE CIOPPINO

Jumbo Scallops, Shrimp, Crab Meat, Carlsbad Mussels and the Freshest Fish are Oven Roasted in a Rich Tomato and Red Wine Broth. Served Garlic Toast Points and Fresh lemon. A House Favorite

ITALIAN COUNTRY SAUSAGE STRATA

A Soufflé of Eggs with-our Special Savory Italian Sausage, Swiss Cheese. Country Bread, Fresh Tomatoes and a light seasoning of Fresh Rosemary.

ITALIAN SAUSAGES with ROASTED BELL PEPPERS AND ONIONS

Fontanina Sweet Italian Sausages, Grilled. Then Ladled with Grilled Red & Green Bell Peppers & Onions.

ITALIAN STYLE MIXED KABOBS

Combination of Top Sirloin, and boneless chicken breast meats, marinated in Wine, Olive Oil and Italian Herbs. Threaded with bell peppers, zucchini, baby Yukon potatoes and portobello mushrooms

JUMBO SEA DIVER SCALLOPS & SHRIMP w/PASTA

Sautéed with White Wine, Butter & Fresh Garlic over Penne Pasta

JUMBO SPINACH & RICCATI RAVIOLI'S

In a Creamy Gorgonzola & Roasted Red Bell Pepper Sauce

LASAGNA ALFREDO ROLL UPS

Filled with Italian Sausage, Spinach, Parmesean and Mozzarella Cheeses, in a Classic Alfredo Sauce

LASAGNA ROLL UPS

Our award winning Lasagna, presented in Rolled form, with Marinara, Italian Sausage, Parmesean and Mozzarella Cheeses.

LASAGNA with Savory ITALIAN SAUSAGE

Award Winning~"5 Inch High" Special Lasagna Made By Hand w/ Three Cheeses & Savory Italian Sausage.

LINGUINE PASTA With ITALIAN SAUSAGE

A New Jersey Favorite consisting of...Penn Pasta with Hearty Spiced Italian Sausage in our Homemade Marinara Sauce. A Long Shore man's dream dinner,

LOBSTER RAVIOLI with CRABMEAT CREAM SAUCE

Also available as a side course, or appetizer

LOBSTER THERMIDOR

A rich creamy dish of Lobster meat, sauteed with Wine, Creme, Mushrooms and Brandy.

MAMMA'S MAC AND CHEESE

The "Classic Recipe" with added crisp bacon and bread crumb topping

MANICOTTI stuffed with SAUSAGE and EGGPLANT in a Tomato-Basil Cream Sauce

Home Made With Italian Sausage

MARINATED BEEF KABOBS with FRESH VEGETABLES

Beef sirloin, marinated in garlic, soy sauce and red wine. Skewered with Button Mushrooms, Cherry tomatoes, Bell Pepper and Onions.

Main Course**MARINATED TRI-TIP ROAST**

With Mushrooms & Garlic in Cabernet

MEYER' RANCH FLAT IRON STEAK

Certified Humane (raised and handled) Natural, all beef flat iron Steak, Seasoned then grilled. Served with our reduced Burgandy Red Wine Sauce with Mushrooms, Sour Cream and Chive Mashed Potatoes, and Fresh Seasonal sauted vegetables.

OVEN BARBECUED CHICKEN w/JACK DANIELS BBQ SAUCE

With Whole Rib In Chicken Breast Meat

PAN SEARED SEA SCALLOPS

JUMBO Diver Scallops, Sautéed with White Wine, Butter & Fresh Garlic over Linguini Pasta

PANKO CRUSTED TILAPIA

Crispy Crusted tender fish filets, served with our lemony, caper butter sauce. An elegant savory dish

PAN-ROASTED CHICKEN with MUSHROOMS and ROSEMARY

Seared Breast of Chicken, then Roasted with Shallots and Mushrooms. Sauced with Reduced White Wine and Rosemary

PAN-ROASTED CHILEAN SEA BASS with PROSCIUTTO, LEMON, WHITE WINE & CAPERS

Fresh, Sea of Cortez Halibut, lightly floured, then cooked in a light sauce of Lemon Juice, White Wine and Capers. Topped with Prosciutto.

PENNE & MEATBALLS

Our home made meatballs in our savory Marinara Sauce with Penne Pasta

PENNE a La VODKA CASSEROLE

with Italian Sausage, Fresh Basil & Ricotta Cheese

PENNE ALFREDO with WHITE MEAT CHICKEN

Chicken Breast in Our Classic Alfredo Sauce, served with Penne Pasta

PENNE PASTA w/BUTTER & FRESH PARMESEAN CHEESE

Cooked Al-Dente

PENNE PASTA w/TOMATOS, OLIVES & THREE CHEESES

Baked with Kalamata Olives, Mozzarella, Ricotta & Parmesean Cheeses. Topped with Fresh Basil Herb

PENNE PASTA with CREAMY MUSHROOM SAUCE

For all mushroom lovers. Made with wild mushrooms, cheese, white

wine and cream. Topped with Fresh Chopped Chives.

PENNE PASTA With ITALIAN SAUSAGE

A New Jersey Favorite consisting of...Penne Pasta with Hearty Spiced Italian Sausage in our Homemade Marinara Sauce. A Back East Style Delight.

PENNE PASTA WITH MARINARA and PARMIGIANO REGGIANO CHEESE

Penne Pasta in our Homemade Marinara Sauce, with Grated Parmigiano Reggiano Cheese

PERFECT ROASTED TURKEY

Butter Ball Turkey With Sea Salt and Lemon

POACHED SALMON w/ CLASSIC CREAMY HERB VINAIGRETTE

Main Course

With Fresh Chives, Tarragon & Oregano

PORK CHOPS stuffed with SPINACH AND GOAT CHEESE

Stuffed with Spinach, Herbs, Goat Cheese, and sun-dried tomatoes.

Served over Grilled Polenta with Roasted Asparagus.

PREMIUM SHISH KABOB-STATION

Assorted Cubes of Marinated Beef, Lamb, Fresh Vegetables, Large Shrimp. Jumbo Sea Diver Scallops & Chicken Breast. Skewered and BBQ'd on site. Served with Assorted sauces including Greek Tzatziki Sauce.

ROAST PRIME RIB w/THYME AU JUS

Slowly roasted with savory herbs. Served with a red wine reduction and Thyme Au Jus

ROASTED CHICKEN BREASTS

STUFFED with ROASTED RED BELL PEPPERS & SWEET GREEN ONIONS.

Made into Colorful Meddalions. Then garnished with a Plum Wine, Sweet Green Onion and Cream Sauce. One of Wolfgang Pucks original recipes.

ROASTED MEDITERRANEAN HALIBUT

With Olives, Capers, Tomato and Basil. Served with Sautéed Spinach and Rice Pilaf.

ROASTED PINEAPPLE GINGER CHICKEN with CILANTRO CREAM SAUCE

Marinated Boneless Skinless Chicken Breast roasted and served with a Cilantro Cream Sauce over Jasmine Rice

ROASTED SHRIMP with CUCUMBER, OLIVES, FETA CHEESE over ORZO

A Light Mediterranean dish packed with the flavor and freshness of kalamata olives, feta cheese, fresh dill, green onions and cucumber

ROASTED WHOLE TURKEY

Between 14 and 17 pounds

ROSEMARY AND GOAT CHEESE STUFFED CHICKEN ROULADE

Pounded breast of chicken, stuffed with Rosemary Herb, Goat Cheese and Spinach. Sliced into Medallians. Accompanied with Wild Mushroom Sauce

SALMON WELLINGTON

Fresh Salmon Wrapped with Spinach and Mushrooms in Puff Pastry. Baked until Golden and drizzled with a Shallot and Caper-Dill Sauce

SAVORY ZUCCHINI, TOMATO, AND GOUDA CHEESE TART

Layered Vegetables with Herbs and Cheese baked in Puff Pastry

SEARED FLAT IRON STEAK WITH PENNE PASTA and ARUGULA

Seasoned and Grilled Tender steak, served with Penne Pasta, Herb Sauce and Fresh Arugula. Served Chilled.

SHISH KABOB-STATION

Assorted Cubes of Marinated Beef, Lamb, Fresh Vegetables, and Chicken Breast. Skewered and BBQ'd on site. Served with Assorted sauces including Greek Tzatziki Sauce.

SHRIMP and PASTA in a FRESH TOMATO-CHILE CREAM SAUCE

Jumbo Shrimp sauted with our special seasoning, then added to a creamy Fresh Tomato, Cream and Herb Sauce. Served with Bow-Tie Pasta

SPICY and SWEET ITALIAN SAUSAGES in MARINARA

Main Course

Grilled and Sliced Sweet and Spicy Italian Sausages. Baked In our homemade Marinara Sauce, with Parmesean and Mozzarella Cheeses.

SPICY PINEAPPLE GLAZED CHICKEN KABOBS

Skinless Chicken Breasts marinated with pineapple, lemon, lime, soy and ginger. Threaded on skewers with fresh pineapple chunks, red onions, and green bell peppers.

SPINACH & MUSHROOM LASAGNA ROLL-UPS

We take Lasagna Noodles, stuff them with a Savory mixture of Portobello Mushrooms, Onions, garlic, Herbs, Sauteed Spinach, Riccata and Mozzarella Cheeses. We then create a Gorgonzola Cheese sauce which we drizzle over the Roll-Ups. Then bake until hot and browned. This presentation, looks, as good as it tastes!

SPINACH, MUSHROOM and FOUR CHEESE LASAGNA

Our vegetarian Lasagna made with, Spinach, Bechamel Sauce and Portobello Mushrooms

STICKY FIVE-SPICE SHORT RIBS

Made with Slow Roasted Boneless Beef Short-Ribs and Asian Spices and Green Onions

SWORDFISH LOIN with Fresh Tomatoes, Green Olives, Garlic, Basil and Capers

The best cut from this fabulous mild, white fish. Served with Rice Pilaf and Sautéed Spinach

TAWOOK CHICKEN SHISH KABOBS

Boneless white chicken breast meat marinated in yogurt, oregano, garlic, and lemon juice, Skewered with Onions and Bell Pepper then grilled.

TEQUILA & LIME MARINATED CHICKEN w/JACK DANIELS BBQ SAUCE

Chicken Breast & Thigh Legs Marinated in Lime, Tequila & Herbs. Barbecued, then finished with our Home-Made Jack Daniels BBQ sauce.

TERIYAKI CHICKEN KABOBS

White Chicken breast meat, marinated in garlic, ginger, and lemon juice. Skewered with Fresh Pineapple, Cherry Tomatoes and Bell Peppers.

TOFU and VEGETABLE KABOBS-with Herb and Garlic Marinade

Marinated, Red Potatoes, Sweet Peppers, Red Onions, Tofu and Roma Tomatoes Skewered and Grilled.

TOURNEDOS OF BEEF with MUSHROOMS, MUSTARD & RED WINE SAUCE

Tender Filet Mignon served over Garlic Rubbed Crostini with our Rich Mushroom and Red Wine Reduction Sauce

TURKEY BREAST with PRESSED HERBS

Whole Breasts of Turkey, Slow Roasted with Fresh Herbs

VENETIAN SHRIMP and SCALLOPS

Sautéed in a rich Spicy Tomato Broth with Lemon Zest, Saffron and Basil. Served with Garlic Bread

WHOLE POACHED SALMON FILET

Whole filet of Fresh Salmon, poached in Vegetables and White Wine. Served with Cool Tzatziki Cucumber Dill Sauce & Lemon Rings. A Presentation!

Side Dishes**ALOHA SWEET POTATOES**

Side Dishes

Boiled and Sliced Sweet Potatoes with Butter, Brown Sugar and a touch of Fresh Coconut

ASPARAGUS HOLLANDAISE-Dutch Style

Gently cooked Fresh Asparagus with Lemoned Hollandaise sauce, chopped Ham, Chopped hard-boiled eggs and parsley.

ASPARAGUS with PISTACHIO NUTS and CITRUS

Fresh Steamed Asparagus with a sweet and tart Pistachio Nut Butter Sauce

BALSAMIC and HONEY GLAZED GRILLED FRESH VEGETABLES

Grilled, Asparagus, Yellow Summer Squash, Red Bell Pepper, and Baby Carrots, Marinated with Herbs, Balsamic Vinegar and Honey

BALSAMIC GRILLED VEGETABLES

Assorted Seasonal Vegetables. Basted with Balsamic Vinegar, Olive Oil and Garlic.

CANDIED ROASTED CARROTS

Roasted in butter, Shredded Parmesan Cheese and a light Brown Sugar

CHEESY MASHED POTATOES with PARMESAN CHEESE

Off the chart decadent potatoes, whipped with Sour Cream, Green Onions, Butter, Cream and Parmesan Cheese. Baked until Golden Brown on top

CORN BREAD STUFFING**COUSCOUS w/FETA CHEESE & DRIED CRANBERRIES**

A Middle Eastern Specialty. Both Savory & Sweet. This healthy yet tasty side dish compliments meats, fish and chicken.

COUSCOUS with GOLDEN RAISINS, PINE NUTS and GREEN ONIONS

Couscous simmered in Chicken stock, with plump golden raisins, toasted pine nuts and sliced green onions

COUSCOUS with RAISINS, PISTACHIO NUTS and GREEN ONIONS

Israeli CousCous Pasta, with Golden California Raisins, Shelled Pistachio Nuts and Green Onions.

CRANBERRY, APPLE and WALNUT RELISH

Made with Fresh Cranberries and Granny Smith Apples.

CREAMY GREEN BEAN CASSEROLE

Topped with French Fried Onions

CRISPY BLUE CHEESE & BACON POTATOES

Roasted Baby Red Potatoes, garnished with Crisp Bacon and finished with Blue Cheese & Parsley

CRISPY RED POTATOES with GORGONZOLA & BACON

Baby Red Potatoes, Crisped with Rosemary in our stone oven. Garnished with Gorgonzola Cheese and Hickory Smoked Bacon Pieces

DEE'S HOMEMADE POTATO SALAD

Long time Family Recipe. Made with red potatoes, Real Mayo, Celery, White Onion, Hard Boiled Eggs, black Olives and Crumbled Bacon

DEE'S VEGETARIAN HOMEMADE POTATO SALAD

100% Home Made. We use baby red potatoes, add hard-boiled Eggs, white chopped Onion, Celery, and Black Olives.

FRESH GREEN BEAN CASSEROLE

Side Dishes

Made with Fresh Green Beans, Fresh Mushrooms, Garlic and French Fried Onion Rings

FRESH GREEN BEANS with LEMON

Sauteed fresh Green Beans with Garlic, Lemon and Parsley

FRESH SEASONAL VEGETABLES

Sauteed with Light Butter and Grated Parmesean Cheese

FRESH TABBOULEH

Made with Bulgur Wheat , freshly squeezed Lemon juice, chopped Fresh tomatoes, Fresh Herbs of Parsley & Mint

GERMAN POTATO SALAD

REAL home-made German Potato Salad. Made with baby red potatoes, bacon, and Parsley. A "Retro" Recipe from 1957.

GLAZED SWEET POTATOES

Of course we use -fresh- Sweet Potatoes. Baked with Real Maple Syrup, fresh nutmeg, brown sugar and butter.

GOAT CHEESE and SPINACH STUFFED TOMATOES

A Signature dish, of hollowed Roma Tomatoes, stuffed with a mixture of Spinach and Goat Cheese, topped with a Crunchy Crouton Crust.

GREEK CAPONATA

Roasted and Seasoned Summer Vegetables, Seasoned with Herb of Oregano

GREEK-STYLE RICE WITH SPINACH

Sauteed Rice, with Fresh Spinach, Kalamata Olives and Feta Cheese

HORSE RADISH MASHED POTATOES

Made with Red Potatoes, Cream and Butter with a hint of Horseradish

MANGO AVOCADO SALSA

Made with Fresh Mangos, Red Onion, Fresh Avocados and Tomato Concasse

MAPLE GLAZED SQUASH RINGS

Fresh Acorn Squash, Baked with Raisins, Butter, Brown Sugar and Spices

MOZZARELLA-STUFFED TOMATOES

Roma Tomatoes, Stuffed with Bread Crumbs, Herbs and Mozzarella Cheese. Oven Roasted

ORZO PASTA with KALAMATA OLIVES, CUCUMBERS, HERBS & FETA CHEESE

A Light Mediterranean dish packed with the flavor and freshness of kalamata olives, feta cheese, fresh dill, green onions and cucumber

PAN ROASTED TURKEY GRAVY

With Fresh Herbs and Pan Drippings

PAULA DEANS CORN CASSEROLE

Decadent Recipe made with Corn Bread, Corn Kernals, Butter, Sour Cream and Cheddar Cheese

POMMES DUCHESSE- Duchess Potatoes

Homemade whipped potatoes, with cream, cheeses, butter and fresh herbs. Piped into individual ramekins. Then rebaked until golden brown.

Menu Item Listing

BROTHERS BISTRO SOUP 2 NUTS CATERING

Phone: 760-728-4555

Fax: 760-297-2185

www.BrothersBistro.net

Side Dishes

POTATOES au GRATIN

Layers of potatoes and onion baked with cream and cheeses

ROASTED ASPARAGUS

Roasted with Garlic. Finished with Lemon & Fresh Grated Parmesean

ROASTED ASPARAGUS BUNDLES

Large Asparagus, Pan Roasted with Garlic and Olive Oil, bundled with blanched Green Onion

ROASTED ASSORTED VEGETABLES

Summer Squash, Eggplant, Artichoke Hearts, Zucchini, & Grape Tomatoes in a light Balsamic Vinegar Dressing

ROASTED CORN & TOMATO SALAD

Fresh Roasted Corn, with Tear Drop Tomatos and Minced Red Onions

ROASTED EGGPLANT, MUESTER & FETA CHEESE BAKE

One of our favorite vegetables. Lightly coated with bread crumbs, paired with Tomatoes and Onions, Smokey Muenster Cheeses and tart Feta.

ROASTED ROOT VEGETABLES

Season Root Vegetables Roasted with Light Butter & Parmesean Cheese

ROSEMARY ROASTED RED POTATOES

With Fresh Rosemary, Olive Oil, and Sea Salt

SAFFRON RICE

A colorful delicious rice dish made with Butter, Minced Onions, Saffron, Mild Spices and Minced Carrots

SAUSAGE and SAGE DRESSING

Made with Bread Crumbs, Butter, Onions, Italian Sausage & Fresh Sage

SAUTEED SPINACH

Wilted, with a hint of Olive Oil & Garlic

SAVORY RICE PILAF

Bistro Rice Pilaf with Sauteed White Onions, Butter & Fresh Parsley

SAVORY RICE PILAF WITH ASPARAGUS

Bistro Rice Pilaf with Sauteed White Onions, Butter, Fresh Asparagus & Parsley

SAVORY SAUSAGE & SAGE STUFFING

Made with Bread Crumbs, Butter, Onions, Italian Sausage & Fresh Sage

SCALLOPED POTATOES & ONIONS

Elegantly Presented in Tier Form

SMOKED CHILE SCALLOPED SWEET POTATOES

Scalloped Sweet Potatoes in a smokey infused Cream Sauce

SOUR CREAM & CHIVE MASHED POTATOES

Made with Baby Red Potatoes

SOUTHERN CORNBREAD STUFFING

Made with Home Made Cornbread, Onions, Celery and Sage

Side Dishes

SPINACH-FETA RICE PILAF

Long Grain rice cooked in chicken broth, garlic and white wine.

STREUSELED SWEET POTATO CASSEROLE

Whipped Sweet Potatoes with Brown Sugar and Chopped Pecans

STUFFED FRESH TOMATOES w/GRILLED CORN

Individual Roma Tomatoes, Stuffed with Grilled Corn & Cilantro. Topped with Fresh Goat Cheese

SWEET POTATO MASH with CRISPED SAGE

Fresh Sweet potatoes, baked, then mixed with Sage, Butter and Green Onions

TOMATO, GREEN ONION & FETA COUSCOUS

Mini Grained Pasta with Fresh Chopped Tomatoes, Green Onions and Feta Cheese

TOMATO, GREEN ONION & GOAT CHEESE COUSCOUS

Mini Grained Pasta with Fresh Chopped Tomatoes, Green Onions and Goat Cheese

TROPICAL RICE PILAF

Made with Jasmine Rice, Snow Peas, Water Chestnuts, Green Onions, Celery and Mandarin Oranges.

TZATZIKI SAUCE

Home Made with yogurt, cucumber, lemon juice, garlic, and fresh dill.

ZUCCHINI & YELLOW SQUASH TIAN

A Medley of Fresh Vegetables, with Fresh Herbs and Parmesan/Bread Crumb Topping

ZUCCHINI BOATS with CORN, TOMATOES AND CHEESES

Hollowed Fresh Zucchini stuffed with a mixture of bread crumbs, corn, tomatoes and herbs. Topped with Mozzarella Cheese & Baked until golden brown.

Spirits

BERINGER CABERNET SAUVIGNON

The ripe black cherry and black currant Cabernet Sauvignon typical of Knights Valley was generous in both fruit concentration and tannins.

BERINGER STONE CELLARS CHARDONNAY

Light & Crisp with a Slight Apple Flavor

BERINGER STONE CELLARS MERLOT

A Satisfying Merlot that Delivers Layers of Fruit Flavors & Aromas

BIRRA MORETTI "Pilsner"

Brewed in Italy for five generations, the beers from the Moretti family, combine German, Czech, and Viennese brewing expertise, with Italian craftsmanship to produce a unique beer with Old World heritage.

BIRRA MORETTI La Rossa "Ale"

Brewed in Italy for five generations, the beers from the Moretti family, combine German, Czech, and Viennese brewing expertise, with Italian craftsmanship to produce a unique beer with Old World heritage.

COORS LITE

Menu Item Listing

BROTHERS BISTRO SOUP 2 NUTS CATERING

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Spirits

GREG NORMAN PINOT NOIR

The finished wine has floral scents and flavors of black cherry, plum and strawberry jam. Hints of black pepper, tamarind and vanilla resonate in a smooth, soft and savory finish.

MILLER GENUINE DRAFT

Gold-Filtered

Desserts

APPLE and PEAR CRISP

A perfect comfort dessert! Served with HomeMade Whipped Cream

APPLE TIRAMISU

Mascarpone cheese on a coffee and rum soaked sponge cake with Apples

ARACELY'S FLAN

A four generation recipe of Authentic Creamy Caramel Flan

BAILEY'S IRISH CREME CHOCOLATES

Rich Chocolates, infused with real Bailey's Irish Creme

BIG CARROT CAKE

Six layers of incredibly moist carrot cake sandwiched with our smooth cream cheese icing all studded with pecans and shards of fresh toasted coconut.

BIG CREME BRULEE KEY LIME CHEESECAKE

An exciting contrast of the creamiest white chocolate cheese

layered atop our tart and classic key lime. Hand-fired for a risqué take on a traditional favorite.

BLACK FOREST CHEESE CAKE

Black forest cheesecake starts with classic cheesecake, then adds chocolate mousse, black forest cake, cherry filling, and dark chocolate cake

CHEESECAKE ASSORTMENT

Assorted Variety of Mini-Cheese Cakes including the following:

Lemon Topped Black Forest Cheesecakes

Raspberry Swirl with Chocolate Cheesecakes

Strawberry Topped Mocha Cheesecakes

CHOCOLATE BREAD PUDDING with PECAN RUM FLAMBÉ SAUCE

Goosey, rich goodness

CHOCOLATE ESPRESSO BROWNIES

Extra Rich Home-Made Brownies with Espresso Coffee Flavors

CHOCOLATE LOVING CAKE

Giant Mouthfull of Chocolate pudding between two layers of dark, moist chocolate drenched chocolate cake.

CHOCOLATE PUDDING CAKE~

A rich and creamy very Chocolate cake, with Chocolate Pudding inside. Served warm with Whipped Cream

CHOCOLATE TOFFEE MOUSSE CAKE

Desserts

Golden Toffee Crunches in a Creamy Rich Kahlua'd Chocolate Mousse

CHOCOLATE, MACADAMIA NUT BREAD PUDDING

Decadent! With Caramel Sauce and Whipped Cream Toppings

DARK CHOCOLATE ECSTASY CAKE

This three layer cake is a mountain of the finest dark chocolate, it is the "Original" fudge cake and is a true chocoholic's delight

DARK CHOCOLATE GELATO

Deep and Rich chocolate, Italian Ice Cream

FARM STAND FRESH STRAWBERRIES

Fresh picked, sliced and lightly dusted with Granulated Sugar

FORMAL AFFAIR CAKE ASSORTMENTS

Assortment of mini cakes-including:

Almond Cakes w/Raspberry Filling

Chocolate Cakes w/Chocolate Mousse

Almond & Chocolate Cakes w/Chocolate Mousse

Almond Cakes w/Lemon Filling

Chocolate Cakes w/Carmel Mousse

White & Chocolate Cakes w/Macadamia

FRESH BERRIES with CHANTILLY CREAM

Season berries with Freshly Made Vanilla Chantilly Cream

FRESH FRUIT & BERRY PLATTER

Fresh Seasonal Fruit with Berries. Includes "in Season" Fruit of Assorted Melons, Pineapple, Kiwi Fruit, Watermelon, Strawberries, Black Berries and More.

FRESH SEASONAL BERRIES

With Grand Marnier Infused Crème Fresh

GRAND MARNIER BROWNIE KISSES

Rich Chocolate Brownies, iced with Grand Marnier Icing

HOME MADE PECAN PIE**ITALIAN TIRAMISU**

Mascarpone cheese on a Coffee & Rum Soaked Sponge Cake With Cocoa

KEY LIME PIE

A Light, Slightly Tangy, Sweet Concoction. Made with those REAL Key Limes from Florida!

LEMON CAKE

Natural, light lemon cake, buttery and moist, is filled with a tart, fresh lemon curd.

MANGO GELATO

Italian ice-cream, made with fresh Mangos

MIXED BERRY COBBLER with WHIPPED CREAM

Strawberries, Blueberries and Raspberries slow cooked with a Cake Crust.

OATMEAL COOKIES

With Raisins, Dates & Walnuts

Menu Item Listing

BROTHERS BISTRO SOUP 2 NUTS CATERING

Phone: 760-728-4555

Fax: 760-297-2185

www.BrothersBistro.net

Desserts

PAULA DEAN'S PUMPKIN PIE

Enriched with Cream Cheese and Ground Ginger

PUFF PASTRY APPLE & RAISIN STRUDEL

Made with Golden Delicious Apples with Raisins in Phyllo Dough

PUMPKIN CHEESECAKE

SWEET ITALIAN CANNOLI'S

Cannoli made from tube-shaped shells of fried pastry dough, filled with a sweet, creamy ricotta cheese

THREE CROWNS DESSERT ASSORTMENT

Cake Varieties of Black Forest Cheese Cake, Triple Chocolate Raspberry Boat and Mocha Tiramisu

TRIPLE-CHOCOLATE FUDGE BROWNIES

Made with Bittersweet Chocolate, Unsweetened Chocolate and Semi-Sweet Chocolate Chips

VINE FRESH STRAWBERRIES

Vine Picked Strawberries with Light Dusting of Granulated Sugar

WHITE CHOCOLATE MACADAMIA NUT BREAD PUDDING

Decadent! With Caramel Sauce and Whipped Cream Toppings

Garnishes

DILL PICKLES

FRITO LAY SUN CHIPS

RELISH TRAY

lettuce, beefsteak tomatoes, pickles, relish, mayo, & mustard

Miscellaneous

ASSORTED ARTISIAN BREADS

With Sandwich condiments-Including lettuce, sliced red onions and pickles

DINNER ROLLS

FRESH BREAD ROLLS

Individual Bread Rolls

HERBED MAYONNAISE AIOLI

Aioli, with Fresh Parsley, Thyme, Chives, Garlic, & Lemon

KING'S HAWAIIAN SWEET BREAD ROLLS

Made from the original King's Hawaiian Company from Robert's Bakery in Hilo Hawaii

PARMESEAN CHEESE CROSTINI'S

French Baguette, Crostini with Garlic Butter and Shredded Parmesean Cheese

PITA BREAD

Greek Soft Pita Bread Triangles

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Miscellaneous

ROSEMARY FOCACCIA BREAD

Warm and Home Made Fresh from our Stone Oven

ROSEMARY SOURDOUGH BREAD ROLLS

Medium Size Sourdough Bread Rolls infused with Rosemary

SESAME SEED BREAD

Our warm, homemade Focaccia bread, brushed with butter and Sesame Seeds

SOUR DOUGH BREAD ROLLS

Toasted and Served with Fresh Butter

SOURDOUGH BAGUETTES

TOASTED FRENCH BAGETTES

From La Brea Bakery. Served with Fresh Butter