

G TEXAS CATERING TERRACE BAR MENU

Week of June 26th-30th

Open Monday-Friday 11:00AM-2:00PM

MONDAY

CARVED ROASTED TURKEY BREAST \$12

Chef-carved Herb Roasted Turkey Breast with Peppercorn Sauce, served with Crushed Garlic Red Potatoes, Fresh Green Beans and House Yeast Roll

GRILLED CHICKEN PANINI \$10

Seasoned Grilled Chicken, Arugula, Oven-charred Tomatoes and Sliced Mozzarella with Pesto and Avocado Aioli on Whole Grain Wheat Bread **Gluten-Free Bread available upon request

SPINACH SALAD WITH CHICKEN OR SALMON \$10

Fresh Spinach, Sliced Strawberries, Crisp Bacon, Toasted Pecans and Red Bell Peppers in Strawberry Balsamic Vinaigrette with choice of Thinly Sliced Chicken or Seared Salmon **DF NUTS** **Nuts served on side

TUESDAY

POBLANO AND SMOKED CHEDDAR STUFFED CHICKEN \$12

Tender Roasted Chicken Breast stuffed with Charred Poblanos and Smoked Cheddar in a Crushed Tomato and Roasted Poblano Sauce, served with Cilantro Rice and Charro Beans **GF**

CHICKEN RANCH QUESADILLA \$10

Chargrilled Chicken, Onion, Cilantro, Bell Peppers, Cheddar and Jack Cheeses grilled on a Tortilla and served with Pico de Gallo, Sour Cream and Roasted Sweet Corn with Cotija Cheese

SOUTHWESTERN SHRIMP SALAD \$10

Grilled Shrimp, Crumbled Cotija Cheese, Shredded Jack Cheese Blend, Romaine Lettuce, Diced Tomato, Sweet Corn, Black Beans, Tortilla Strips and Lime Vinaigrette

WEDNESDAY

CORDON BLEU PASTA \$12

Penne Pasta with Asiago Cheese Sauce, Marinated Chicken, Cubed Country Ham and Roasted Bell Peppers with a Garlic Crostini

APRICOT ALMOND CHICKEN SALAD CROISSANT \$10

Chicken Salad (Tender Chicken Breast, Toasted Almonds, Celery, Green Onion, Dijon Mustard, Mayonnaise, Local Honey, Apricots), Lettuce and Tomato on a Croissant, served with Kettle Potato Chips **NUTS**

CLASSIC GRILLED CHICKEN CAESAR \$10

Chopped Romaine, Italian Grilled Chicken, Shaved Parmesan, Grape Tomato Halves, Croutons, with Caesar Dressing.

NOSH BOWL \$10

Prosciutto, Salami, Havarti Cheese, Swiss Cheese, Red Grapes, Kalamata Olives and Green Olives **GF**

**** Please note allergen abbreviations: GF: Gluten free VEG: Vegetarian NUTS: Contains nuts DF: Dairy Free**

Gluten Free, Dairy Free, Nut Free, Vegetarian or Vegan options available daily, upon request.

THURSDAY

BRAISED BEEF POT ROAST \$12

Tender Beef Roast sliced thin and served in House Au Jus with Pan Roasted Vegetables, Whipped Potatoes and Corn Bread Muffin

SHAVED TURKEY CLUB \$10

Turkey Breast, Applewood Bacon, Provolone Cheese, Lettuce and Tomato on Texas Toast with Mayo, served with Black Pepper Fries

CHEF'S SALAD \$10

Chopped Iceberg Lettuce, Ham, Turkey, Cheddar Cheese, Black Olives, Cucumbers, Diced Egg and Ranch Dressing **GF**

FRIDAY

BAJA FISH TACOS \$12

Two Crispy Battered Fish Tacos with Cider Slaw, Cotija Cheese, Fresh Avocado and Chipotle Cream Sauce, served with Latin Fried Potatoes and Fresh Lime

PORTABELLA VEGGIE TACOS \$12

Flame Grilled Portabella Tacos with Cider Slaw, Cotija Cheese, Fresh Avocado and Chipotle Cream Sauce, served with Latin Fried Potatoes and Fresh Lime **VEG**

CHIPOTLE CHICKEN WRAP \$10

Grilled Chicken, Romaine, Sliced Tomato, Shaved Red Onion and Chipotle Caesar Dressing in Tortilla Wrap, served with Sweet Potato Fries

CALIFORNIA TURKEY CLUB SALAD \$10

Mixed Greens, Turkey Breast, Cucumbers, Bacon, Feta, Avocado, Tomato, Diced Egg and House Ranch Dressing (alternate Dressings available) **GF**

AVAILABLE EVERYDAY:

LOCAL BURGER \$10

Chargrilled 6-ounce hand patty of 90/10 Lean Ground Texas Chuck, Cheddar, Lettuce and Tomato on a Brioche Bun, served with Pickle Spear and Black Pepper Fries

GRILLED CHICKEN SANDWICH \$10

Italian-seasoned Grilled Chicken Breast, Provolone Cheese, Lettuce and Tomato on a Brioche Bun, served with Pickle Spear and Kettle Chips

Substitutions Available upon Request

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