

VILLAGE CROWN & ESPRIT EVENTS

ALA CARTE MENU

PROTEIN BOWLS: \$25

SEARED TUNA BOWL

Fluffy Quinoa/Steamed Herbed Potatoes/Watercress/Kalamata Olives/Radishes/Hard Boiled Eggs/Cannellini Beans/Mustard Vinaigrette

ROASTED SALMON BOWL

Wheatberries/Lacinato Kale/ Roasted Cauliflower/Roasted Squash/ Shredded Purple Cabbage/Diced Cucumbers/Cherry Tomatoes/Lemon Dill Dressing

POKE BOWL

Tuna & Salmon Sashimi/Avocado/Diced Beets/Mango/Grape Tomatoes/Lemon Dill Vinaigrette

FISH ENTREES: \$25

BAKED LEMON GARLIC SALMON

Served with Roasted Purple Potatoes & Grilled White Asparagus

SEARED FILET OF BRANZINO

Served with Roasted Cauliflower, Herbed Lentils, and a Caper Dill Dressing

KIDS ENTREES: \$20

FRIED FLOUNDER

LASAGNA

BAKED ZITI

MACARONI & CHEESE

All Entrees Served with Onion Rings, Potato Steak Fries and Ketchup

VEGGIE SLIDERS

\$30 PER PACKAGE / 6 SLIDERS PER PACKAGE

BEETROOT/SHREDDED WHITE CABBAGE/AVOCADO MASH/CARROT GINGER

SPICY CAULIFLOWER/MAGIC GREEN SAUCE/CITRUS SLAW/GARLIC MAYO

BLACK BEAN/SLICED AVOCADO/CARAMELIZED PURPLE ONIONS/CHIPOTLE MAYO

SIDE SALADS

\$15 EACH (16 OUNCES)

QUINOA CUCUMBER SALAD WITH FETA, DILL & MINT

GRILLED EGGPLANT WITH TOMATO, BASIL AND FETA

BEET SALAD WITH FETA AND PISTACHIOS

FARRO CAPRESE SALAD WITH FRESH MOZZARELLA

ORECCHIETTE PASTA WITH KALAMATA OLIVES, CHICKPEAS AND TOMATOES

SPECIALTY SUSHI

CHEF BOGEY'S SIGNATURE ASSORTMENT OF MAKI ROLLS, HAND ROLLS AND SASHIMI

SMALL PLATTER: 40 PIECES: \$50

MEDIUM PLATTER: 80 PIECES: \$100

LARGE PLATTER: 120 PIECES: \$150

**All Orders Must Be Placed by Wednesday at 12pm Noon for a Thursday or Friday Delivery
Delivering to all Five Boroughs, Nassau County, and Bergen County**

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