

The Courtyard at Steve's Café

Menu Selections

All prices per person

APPETIZERS:

Bruschetta with White Bean and Cheese	\$4.00
Caramelized Onion and Black Bean Empanadas	\$4.00
Butternut Squash Empanadas	\$4.00
Eggplant Blini with Herbed Tomato Sauce	\$4.50
Antipasta Skewer	\$5.00
Indian Fry Bread with Pumpkin Seed Salsa	\$5.00
Kalamata Olive Flatbread	\$5.00
Heirloom Tomato on Mozzarella Crostini	\$5.00
Phyllo Triangles with Caramelized Leeks, Goat Cheese and Sun-Dried Tomatoes	\$5.00
Thai Dumplings with Asian Dipping Sauce	\$5.00
Vegetable Egg Rolls with Spicy Mustard Sauce	\$5.00
Honey-Soy, Pork Wontons	\$5.00
Vegetable Egg Rolls with Spicy Mustard	\$5.00
Curry Potato Puffs	\$5.00
Roasted Pork Empanada	\$5.00
Grilled Chicken and Roasted Pepper Empanada	\$5.00
Phyllo Triangles with Caramelized Leeks, Goat Cheese, and Sun-Dried Tomatoes	\$5.00
Plantain Chips with Tropical Salsa	\$5.00
Middle Eastern Dips with Crostini (hummus, Baba Ghannooj, and white bean-garlic)	\$6.00
Chicken-Pine Nut Dumplings with Ginger-Chili Dipping Sauce	\$6.00
Spice Marinated Grilled Chicken Spanikopita with Lime Oil	\$6.00
Portobello Mushroom Flatbread	\$6.00
Curried Flatbread with Cucumber Raita	\$6.00
Lemon-Rosemary Chicken Skewers	\$6.00
Cilantro, Chicken Cakes with Soy Dipping Sauce	\$6.00
Chicken Satay	\$6.00
Grilled Eggplant and Mozzarella Napoleon	\$6.00
Fig and Black Olive Tapenade on Crostini	\$6.00
Poached Chicken Roulade with Red Bell Peppers and Asiago Cheese	\$6.00
Mixed Satays with Spicy Peanut Sauce	\$6.00
Fried Calamari with Sriracha Aioli	\$6.00
Curried, Mango Shrimp in Wonton Cups	\$6.00
Tomato and Basil Crostini	\$6.00
Roasted Garlic and Brie Toasts	\$6.00
Shrimp Skewer with Chard Tomato Vinaigrette	\$6.00
Sautéed Shrimp with Ginger-Grilled Pineapple	\$6.00
Smoked Salmon and Goat Cheese Roulade	\$6.50
Grilled Mediterranean Skewers (Lamb, onions, peppers, and tomatoes) served with a yogurt, mint, and cucumber sauce	\$7.00
Coconut Shrimp with Mango-Lime Dipping Sauce	\$7.00
Shrimp and Artichoke sauté	\$7.00

APPETIZERS (cont.):

Crab Cakes with Basil Aioli	\$7.00
Artichoke, Roasted Shallot and Camembert Fondue with Crostini	\$7.00
Three Mushroom Pate on Crostini	\$7.00
Crab Wontons with Cilantro-Orange Mojo.....	\$7.00
Grilled, Herbed Flat Bread with Cilantro Crème Fraiche and Smoked Salmon	\$7.00
Assorted Deli Platter with Rolls (Ham, Turkey, Roast Beef)	\$7.00
Fruit & Cheese Platter	\$8.00
Pasta Station	\$10.00
<small>(Grilled Chicken breast, mushrooms, onions, green pepper, broccoli; Alfredo and marinara sauces; shredded mozzarella cheese; penne and linguini)</small>	
Carving Station (Roast Beef)	\$10.00
Carving Station (Roast Beef and Lamb)	\$15.00

SALADS:

Classic Caesar Salad	\$5.00
Green Salad with Balsamic Vinaigrette.....	\$5.00
Grilled Onion and Bleu Cheese Salad.....	\$6.00
Mixed Green Salad with Oranges, Dried Cranberries, and Pecans.....	\$6.00
Fennel, Tomato, and Feta Salad	\$6.00
Mixed Greens with Roquefort Dressing.....	\$7.00
Berry Salad with Minted Honey Yogurt and Brie Cheese	\$7.00
Spinach and Fig Salad.....	\$7.00
Pear, Walnut, and Stilton Salad	\$7.00
Grilled Duck Salad with Asian Vinaigrette	\$7.00

ENTREES:

PASTA

Sun-Dried Tomatoes and White Beans over Pasta	\$15.00
Portobello Ragout over Penne Pasta	\$16.00
Linguini with Cherry Tomatoes and Portobello Mushrooms.....	\$17.00
<small>(Linguini topped with sautéed cherry tomatoes, garlic, Portobello mushrooms, spinach, and white wine)</small>	
Portobello Ragout over Penne Pasta	\$17.00
<small>(Portobello mushrooms are sautéed with garlic, tomatoes, onions, spinach, and red wine; then tossed with penne pasta)</small>	
Penne and Shiitake Mushroom Sauce	\$17.00
Chicken and Olives, Caramelized Onions and Sage	\$18.00
*Seafood Linguini in Saffron Broth (shrimp, scallops, mussels, clams, tomatoes, and spinach)	\$19.00
*Seafood Pasta with Herbed Tomato Sauce	\$20.00

PORK

Roast Pork with Sweet and Sour Chile Cilantro Sauce.....	\$17.00
Asian Marinated Pork Tenderloin (served with Asian slaw).....	\$17.00
Roasted Pork Tenderloin with Pineapple, Macadamia Nut Relish	\$18.00
Pork Piccata.....	\$18.00
<small>(pork loin dredged in flour, then sautéed and topped with a sauce made from chicken stock, lemon juice, salt, pepper, butter, and capers)</small>	
Roasted Pork Tenderloin with Bourbon-Peach Glaze.....	\$18.00
Roasted Pork Tenderloin with Apple-Brandy Sauce	\$18.00

ENTREES (cont.):

CHICKEN

Grilled Orange-Rosemary Glazed Chicken Breast.....	\$17.00
Chicken sautéed with Kalamata Olives and Plum Tomatoes.....	\$17.00
Sage-Roasted Chicken with Madeira Sauce.....	\$18.00
<small>(half a chicken is roasted with sage, then sauced with a combination of capers, butter, Madeira, chicken stock, thyme, sage, and carrots)</small>	
Grilled, Spice-Rubbed Chicken with Chimichurri.....	\$18.00
<small>(A chicken breast is grilled and topped with a sauce made from parsley, cilantro, lime juice, garlic, and olive oil)</small>	
Chicken Picotta.....	\$18.00
<small>(A chicken breast is sautéed, then sauced with a combination of chicken stock, white wine, butter, and capers)</small>	
Braised Chicken with Root Vegetables.....	\$18.00

SEAFOOD*

Pan-Seared Salmon with Ginger Soy-Glaze.....	\$20.00
Grilled Salmon with Ponzu Sauce.....	\$20.00
<small>(Grilled salmon fillet served with a sauce made from citrus juices, soy sauce, ginger, garlic, and cilantro)</small>	
Sesame Crusted Salmon with Orange Wasabi Butter.....	\$20.00
Grilled Salmon with Citrus Aioli.....	\$20.00

BEEF

Grilled Rib-Eye Steak with Citrus Mojo.....	\$23.00
Grilled Rib-Eye Steak with Wild Mushroom Sauce.....	\$23.00
Grilled Spice-Rubbed Delmonico.....	\$23.00
Beef Tenderloin au Poivre.....	\$24.00
<small>(sautéed then sauced with a combination of brandy, Dijon mustard, black pepper, and cream)</small>	
Grilled Beef Tenderloin with Mole.....	\$24.00
<small>(topped with a mole made from chili peppers, tomatoes, onions, garlic, plantains, and chocolate)</small>	
Grilled Beef Tenderloin with Raspberry Mostarda.....	\$24.00
<small>(served with a combination of raspberry puree, port wine, and honey)</small>	
Grilled Beef Tenderloin with Bleu Cheese Salsa.....	\$24.00
<small>(served with salsa made from tomatoes, red onions, peppers, cilantro, lime juice and bleu cheese)</small>	
Grilled Beef Tenderloin with Shitake Mushrooms and Bleu Cheese.....	\$24.00
Grilled Beef Tenderloin with Port Wine Sauce.....	\$24.00
Grilled Beef Tenderloin with Portobello and Bleu Cheese Compote.....	\$24.00

SIDES:

STARCHES

Gratin Potatoes
Roasted Garlic Mashed Potatoes
Herbed New Potatoes
Parmesan Polenta

Penne Pasta
Cheddar Grits
Sweet Potato Fries
Sweet Potato Gratin

VEGETABLES

Fresh, seasonal vegetables (broccoli, green beans, squash, asparagus, spinach, brussel sprouts)
Vegetable Medley (mixture of 3 seasonal vegetables with roasted red peppers, onions, and garlic)

DESSERTS:

Chocolate Soufflé Cake with Vanilla Ice Cream	\$7.00
Strawberry Shortcake	\$5.00
Chocolate Fondue (bananas, pound cake, pineapple, strawberries)	\$6.00
Tiramisu.....	\$6.00
Blueberry Cobbler with Vanilla Ice Cream	\$6.00
Mini Cheese Cakes (vanilla, raspberry, blueberry)	\$6.00
Chocolate and Citrus Pound Cake (two kinds of pound cake, chocolate and a pound cake favored with orange, lemon, and lime juices)	\$6.00
Assorted Cookies (chocolate chip, oatmeal, and peanut butter).....	\$5.00
Flan.....	\$5.00
Black and White Brownies	\$6.00

Prices Subject to Change