





CREATIVE

 KITCHEN & CATERING

Weekly Specials July 24, 2023

	Monday	Tuesday	Wednesday	Thursday	Friday
Hot Soups	Chicken Orzo Minestrone	Chicken Orzo Southwestern Chili	Chicken Orzo Chinese Chicken	Chicken Orzo Split Pea & Chorizo	Chicken Orzo Soup o' Day
Toasty Sandwiches	The Montini Tender juicy center-cut Pork-loin sliced thin and heaped on a fresh Arthur Ave. hard roll with broccoli rabe, roasted garlic aioli and melted fresh mozzarella	Chicken Fajita Melt Grilled Chicken stacked with peppers, onions, and cheddar cheese and finished with sour cream and avocado crème on toasted panini bread	Korean Beef Bulgogi Garlic ginger marinated Angus beef heaped on a seeded club roll with pickled daikon, carrot slaw finished with kimchi aioli	Bauru Creative's variation of this Brazilian classic, thinly sliced Angus beef stacked with pickles, tomato, melted cheddar cheese, and chipotle aioli on a hard roll	
Hot Lunch	Porchetta Creative's version of this Italian classic of center cut pork-loin stuffed with prosciutto, fresh shaved fennel, and herbs	Buffalo Chicken Mac & Cheese Elbow pasta tossed in a creamy cheddar cheese sauce heaped with buffalo chicken bits	Chicken & Broccoli Tender juicy chicken strips tossed in a ginger teriyaki sauce set over Jasmin rice and broccoli	Pernil "style" Slow smoked pernil style pork shoulder, served with arroz con gandules and black bean stew.	
From the Grille	The Balboa Hand-crafted smash burger set with lettuce and tomato on a brioche bun, topped with pepperoni, hot cherry pepper frizzle, and provolone cheese finished with roasted garlic aioli	Nacho Burger Hand-crafted smash burger dusted with our Cajun spice blend set over brioche bun with lettuce, tomato, and onion, topped with crumbled bacon, avocado, cheddar cheese and tortilla strips	Teriyaki Turkey Burger Lean turkey patty griddled golden with a teriyaki glaze, set on a warm brioche bun with Asian inspired slaw and crispy noodles	Smoked Chipotle Chicken Empanada Chipotle brined chicken slow smoked, pulled and stuffed into a flaky pastry crust with Bermuda onion, capers, and cheddar cheese. Sided with chipotle dipping sauce	