





CREATIVE

 KITCHEN & CATERING

Weekly Specials November 18, 2024

	Monday	Tuesday	Wednesday	Thursday	Friday
Hot Soups	Tuscan Vegetable Barley	Steak & Cheese	Jamaican “style” Chicken	Turkey Barley	Soup o’ Day
From the Deli	The Montini Tender juicy shaved pork-loin Heaped on a fresh hard roll with broccoli rabe, roasted garlic aioli, and fresh mozzarella	Philly Beef Toastie Slow roasted Angus beef stacked with peppers, onions, and cheddar cheese and finished with garlic aioli on toasted seeded club roll	Midnight Pork Slow braised pulled pork heaped on a hard roll with fresh lettuce, tomato, red onion, and avocado, finished with Caribbean coriander aioli	East Coaster Smoky ham and slow roasted turkey stacked on a fresh roll with Brie cheese, lettuce, tomato, red onion, finished with a Dijon cranberry aioli	
Hot Lunch	Italian Chicken Tender juicy chicken bits, and sweet Italian sausage simmered in a roasted garlic velouté with broccoli, onion and sun-dried tomato set over penne pasta	Buffalo Mac & Cheese Crispy chicken bits tossed in a classic buffalo sauce then baked with our creamy mac & cheese	Caribbean Jerk Chicken Grilled Jerk marinated bone-in chicken legs sided with coconut rice and red beans, and buttered squash	Fish & Chips Crispy panko crusted wild caught Alaskan Haddock sided with golden fries, house-made tartar, and freshly made slaw	
From the Grille	The Balboa Hand-crafted smash burger set with lettuce and tomato on a brioche bun, topped with crispy pepperoni, banana pepper frizzle, and provolone cheese finished with roasted garlic aioli “it’s a knockout”	The Squealer Creative’s hand formed beef burger glazed with our hickory BBQ sauce, set on a warm brioche bun with lettuce, tomato, and red onion then heaped with brown sugar pork, crisp bacon and melted cheddar cheese	Pastrami Nightmare Lean pastrami stacked on griddled rye bread with caramelized onions, Swiss cheese and spicy brown mustard	New England Turkey Burger Lean griddled turkey patty set on a warm brioche bun with lettuce, and tomato. Topped with melted brie cheese and a cranberry thyme chutney	