



• **TUESDAY, JULY 9TH** •

ITALIAN GRINDER SALAD

CHOPPED ICEBERG, RED ONION, TOMATOES, BANANA PEPPERS, PROVOLONE, PEPPERONI AND SALAMI WITH CREAMY ITALIAN DRESSING

FIELD GREENS SALAD

SHREDDED CARROTS, RED ONION, DRIED CRANBERRIES, AND SHAVED RADISH WITH ASSORTED DRESSINGS

ZUCCHINI SCARPACCIA

ZUCCHINI AND YELLOW SQUASH WITH FRESH HERBS AND PARMESAN CHEESE BAKED INTO A CRISPY TART

BROWN BUTTER PASTA

SPAGHETTI WITH BROWN BUTTER AND GARLIC PARMESAN

MEATBALLS MARINARA

ITALIAN MEATBALLS WITH ROASTED GARLIC AND BASIL MARINARA

CHICKEN PICCATA

GARLIC AND HERB MARINATED CHICKEN WITH CAPERS IN LEMON BUTTER SAUCE

SWEET SPOT

CANNOLI WITH CHOCOLATE CHIP CREME FILLING
ASSORTED COOKIES AND BROWNIES



• **WEDNESDAY, JULY 10TH** •

WALDORF SALAD

GRANNY SMITH APPLES, GRAPES, CELERY, AND TOASTED WALNUTS WITH SWEET WHIPPED CREAM DRESSING AND BUTTER LETTUCE

GARDEN SALAD

MIXED GREENS WITH GRAPE TOMATOES, CUCUMBERS, CARROTS AND CROUTONS, SERVED WITH AN ASSORTMENT OF DRESSINGS

GERMAN POTATOES

YUKON GOLD POTATOES WITH BACON IN WARM TANGY-SWEET VINAIGRETTE

BRAISED RED CABBAGE

WITH HERBED GOAT CHEESE

PORK LOIN

SHINER BOCK MARINATED PORK LOIN WITH A MUSTARD GLAZE

GRILLED CHICKEN

WITH CREAMY MUSHROOM AND ONION HUNTER'S SAUCE

SWEET SPOT

CHERRY COBBLER
ASSORTED COOKIES



• THURSDAY, JULY 11TH •

SOUTHWEST SALAD

CHOPPED GREENS, TOMATOES, BLACK BEANS, AVOCADO, CHEDDAR, AND CRISPY TORTILLA STRIPS WITH BBQ RANCH DRESSING

CILANTRO LIME COLESLAW

SHREDDED CABBAGE AND CARROTS IN A CILANTRO LIME VINAIGRETTE

SKILLET STREET CORN

WITH CHILI-LIME CREMA

SPANISH RICE

TOASTED RICE WITH BELL PEPPERS AND RICH TOMATO BROTH

POLLO ASADO

CITRUS-SPICED MARINATED GRILLED CHICKEN

STACKED BIRRIA QUESADILLA

BRAISED BEEF BIRRIA WITH CONSUME DIPPED TORTILLAS, PEPPERJACK CHEESE, GRILLED PEPPERS AND ONION

SWEET SPOT

CHURROS ROLLED IN CINNAMON SUGAR WITH CHOCOLATE DIPPING SAUCE
ASSORTED COOKIES AND BROWNIES



• **FRIDAY, JULY 12TH** •

SPANAKOPITA

SPINACH AND CHEESE PUFF PARTY SERVED WITH TZATZIKI SAUCE

GREEK PASTA SALAD

FARFALLE PASTA WITH TOMATOES, RED ONION, BLACK OLIVES, CUCUMBER, PEPPERONCINI, AND FETA CHEESE WITH HERB VINAIGRETTE

MIXED GREENS SALAD

SPINACH AND BABY GREENS WITH TOMATOES, RED ONION, CARROTS, CUCUMBERS, AND CROUTONS WITH ASSORTED DRESSINGS

ROASTED CARROTS

ORANGE-HONEY GLAZE

LEMON GARLIC POTATOES

GARLIC WHIPPED FETA

GRILLED LEG OF LAMB

POMEGRANATE MOLASSES BBQ SAUCE

ROSEMARY LEMON CHICKEN

WITH CREAMY PARMESAN ORZO

SWEET SPOT

ASSORTED CHEESECAKES AND COOKIES



• **SATURDAY, JULY 13TH** •

CRAB RANGOON DIP

SERVED WITH CRISPY WONTONS

HOUSE SALAD

MIXED GREENS, CARROTS, TOMATOES, RED ONION, CUCUMBER, AND
CROUTONS WITH ASSORTED DRESSINGS

ASIAN CABBAGE SALAD

SHREDDED NAPA CABBAGE, CARROTS, TOASTED ALMONDS, MANDARIN
ORANGES, AND CRISP WONTONS WITH SWEET SESAME DRESSING

VEGETABLE LO MEIN

NOODLES WITH CARROTS, EDAMAME, ONIONS, AND PEPPERS WITH THAI
CITRUS SAUCE

BEEF AND BROCCOLI

STIR FRIED MARINATED BEEF WITH GARLIC GINGER SOY SAUCE

HONEY WALNUT SHRIMP

LIGHTLY BATTERED SHRIMP WITH SUGAR GLAZED WALNUTS IN A CREAMY
HONEY SAUCE

SWEET SPOT

CHINESE DONUTS WITH CANE SUGAR AND STRAWBERRY SAUCE
ASSORTED COOKIES AND BROWNIES



• SUNDAY, JULY 14TH •

COLESLAW

SHREDDED CABBAGE AND CARROTS IN A CREAMY DRESSING

GARDEN SALAD

MIXED GREENS WITH GRAPE TOMATOES, CUCUMBERS, CARROTS AND CROUTONS, SERVED WITH AN ASSORTMENT OF DRESSINGS

MUSHROOM AND LEEK GALETTE

CREMINI MUSHROOMS AND ROASTED LEEKS IN A SAVORY HERB BUTTER TART

STEAKHOUSE POTATO WEDGES

WITH HONEY DIJON AIOLI

BOURBON-BRAISED BEEF SHORT RIBS

WITH MAKERS MARK CHIPOTLE BBQ SAUCE

GRILLED CHICKEN

WITH CHILI PINEAPPLE CHUTNEY

SWEET SPOT

PEACH COBBLER WITH MAPLE WHIPPED CREAM
ASSORTED COOKIES AND DESSERT BARS