



## **Saturday Lunch**

Ahi Poke with Tortilla Chips  
Macaroni Salad  
Hawaiian Slaw  
Sriacha Pineapple Pork Loin  
Shoyu Chicken (Soy & hoisin glaze)  
Spam & Peppers Sweet Potato Hash  
White rice  
Pineapple upside down cake

## **Beers Served**

Kona Big Wave Golden Ale  
Kona Longboard Lager  
Kona Gold Cliff Pineapple IPA



**PALM BAY**  
INTERNATIONAL  
FINE WINES & SPIRITS

## **Saturday Dinner**

Brazilian chicken salad tartlets

Roasted smoked salmon & mango pepper boats

Brazilian Coconut Shrimp Stew Feijoda (Black bean & sausage stew)

Chicken & Vegetable skewers with garlic cilantro butter

Sliced flank steak with Chimichurri sauce

Brazilian Rice Tres Leche Cake

## **Wines Served**

Cavit Prosecco

Midnight Black Rose

Mon Frere Pinot Noir

Mondoro Asti

Portillo Malbec

Salentein Barrel Selection

Yealands Sauvignon Blanc



# TRINCHERO

## *Family Estates*

### **Sunday Dinner**

#### **Italian:**

Caesar Salad, Panzenella Salad, White Chicken Spinach Lasagna, Sicilian Lasagna, Garlic Breadsticks

#### **American**

Chef Attended Macaroni & Cheese and Chili bar Penne pasta with choices of 2 cheese sauces, bacon, chicken, ham, little smokies, lobster, peas, broccoli, peppers, asparagus, Sides of Green onions, diced onions, bread crumbs, sour cream, Corn muffins with honey butter

#### **Mexican**

Tacos with Pulled pork & Fish, Jack cheese, salsa, salsa Verde, Pico de Gallo, black olives, sour cream, guacamole, cilantro, lime sauce, shredded lettuce, Baja corn, black bean blend, jalapenos & lime wedges

#### **Dessert**

Sundae Bar with Ice cream, assorted toppings Brownies & Cookies

### **Wines Served**

#### **Italian:**

Menage a Trois Prosecco

Terra d'Oro Zinfandel (actually is from CA but Zin has Italian heritage)

#### **American**

Joel Gott CA Chardonnay

Joel Gott 815 Cabernet

#### **Mexican**

Dona Paula 'Smoked' Red

#### **Dessert**

Cucina Mista Moscato d'Asti



## **Monday Lunch**

Coleslaw

Watermelon

Bistro Chips

Brats – Smoked Brat/Jalapeno Cheddar Brat/Beer Brat

Assorted toppings –sauerkraut, warm bacon jam, jalapenos, pickle relish, cheese sauce, celery salt, pickled asparagus spears, peppercini, onions, French fried onions, crumbled blue cheese, Ketchup, spicy, brown mustard, mustard, Sriacha ketchup, and stone ground mustard

Potato Wedges

## **Beers Served**

Firebrick

Schell's Keller Pils

Schell's Red Sangria

Grain Belt Blu

Black Prism



## Monday Spanish Dinner

Board of assorted meats, cheeses & Olives

Balsamic fig & goat cheese flatbread

Olive Manchego bite Chicken Empanada Paella

Vegetable Samosa

Rustic Bread

Apple Cinnamon Flan

## Wines Served

Torres Mas La Plana 2011 Cabernet

Torres Celeste Crianza

Torres De Casta Rose

Torres Sangre de Toro Garnacha

Torres Vina Esmeralda Moscato