



# THE *fifth* WHEEL

Baileys' Restaurants Catering

## SPRING & SUMMER DINNER MENU

1 salad + 2 sides + 1 entree

Prices are per person for buffet service. Plated dinners available upon request.

Prices are subject to tax and gratuity.

### SALADS

**chopped** | romaine, roasted corn, diced tomato, cheddar croutons, chipotle Ranch

**arugula** | idiazabal, marinated roma tomatoes, red onion, jalepeno vinaigrette

**caprese** | tomatoes, basil, buffalo mozzarella, balsamic vinaigrette, EVOO

**fig** | spinach, poached figs, bartlet pears, fennel, almonds, blue cheese, strawberry vinaigrette

**cranberry** | spinach, dried cranberries, toasted pecans, feta, raspberry vinaigrette

Additional salads available upon request.

### SIDES

sautéed zucchini + yellow squash + roasted tomato + truffle butter

smoked corn

yukon gold mashed potatoes

mexican rice

cheesy grits

grilled asparagus + brown butter add \$2.00

broccolini with tarragon + white wine + roasted garlic

cauliflower + brown cumin butter + feta

smashed red potato + roasted garlic + mustard seed + parsley

potato latkes + scallion + lemon + avacado

new potatoes + fresh herb brown butter

glazed carrots + toasted hazelnut + scallions

Additional sides available upon request.

### ENTREES

**pan seared chicken breast** + artichoke + leek + local mushroom \$26

**poblano glazed smoked chicken** \$26

**roasted peppers + Mexican rice + corn truffle** + queso Chihuahua | V \$26

**smoky, spicy polenta cake** + black bean sweet pepper ragù | v \$26

**grilled salmon** + Tuscan herb + pink peppercorn hollandaise \$28

**smoked trout** + chile lime butter \$28

**pork loin roulade** + prosciutto + fried caper \$28

**marinated pork tenderloin** + grain mustard + tarragon + roasted garlic \$28

**roasted beef tenderloin** + cherry chutney \$32

**chipotle honey glazed short ribs** \$32

Additional entrees available upon request.