

❖ CRÊPES ❖

PLEASE CHOOSE WHITE, SUNDRIED TOMATO, OR SPINACH CRÊPE BATTER

CHICKEN DUXELLE	10⁵⁰
grilled diced chicken with sautéed red onions and mushrooms, topped with an herbal cream sauce	
HAM AND CHEESE	8
a fresh hot crêpe filled with shredded Swiss cheese and Black Forest ham	
PORTABELLO FETA	9
portabello mushroom, spinach, roasted red pepper, feta, rosemary cream sauce	
SPINACH & ARTICHOKE	8
marinated artichoke hearts, fresh chopped spinach and shredded cheese in a warm fresh crêpe, served on a bed of fresh spinach	
SPINACH-TOMATO BEURRE BLANC	8
fresh spinach and diced tomatoes with a white wine beurre blanc sauce	
add shrimp	5
TURKEY AND BRIE	8
smoked turkey breast and brie cheese folded into a warm crêpe and topped with strawberry coulis	

❖ SWEET CRÊPES ❖

CRÊPES SUZETTE	8
a freshly-rolled crêpe topped with Orange Liqueur, mandarin oranges and orange sauce	
NUTELLA-STRAWBERRY	8
Italian hazelnut-chocolate spread with strawberry	
NUTELLA-BANANA	8
Italian hazelnut-chocolate spread with banana topped with walnuts	
STRAWBERRY MASCARPONE	8
fresh strawberries and mascarpone cheese with a strawberry sauce	

**We respectfully add 18% for all parties of five or more,
for your convenience.**

❖ SOUPS ❖

CHICKEN CHILI	4⁵⁰
CREOLE TOMATO	4⁵⁰
SOUP DU JOUR	4⁵⁰

please ask your server

❖ APPETIZERS ❖

ARTISAN BREADBASKET	6
a selection of premium breads with a rosemary and roasted garlic-infused olive oil	
BAKED BABY BRIE	8
with almonds, served with raisin-walnut bread and apple slices	
CROSTINI	6
Italian bread toasted and topped with fresh basil, tomatoes, onions and mozzarella	
FRUIT PLATTER	11
fresh fruits of the season	
GOAT CHEESE MEDALLIONS	8
breaded herb goat cheese baked to a golden brown, served with roasted red pepper coulis	
HUMMUS PLATTERS	9
traditional dip made with chick peas, garlic olive oil and Tahini paste (made from sesame seeds), served with warm pita, sliced cucumbers and tomatoes, Kalamata olives and pepperoncini. Choose traditional or spicy hummus	
SEAFOOD DIP	10
shrimp, scallops and crab with Parmesan and cream cheeses, roasted red, cayenne and black peppers served with crackers and/or bread	
SPANAKOPITA	7⁵⁰
spinach and feta phyllo triangle	
SPINACH-CHEESE DIP	8⁵⁰
spinach with parmesan and cream cheeses, roasted red cayenne and black peppers; served with crackers and/or bread	

❖ ENTRÉE SALADS ❖

Please choose from the following salad dressings: Caesar, Balsamic Vinaigrette, Raspberry Vinaigrette, Bleu Cheese, Creamy Italian, Thousand Island, Ranch, Honey-Mustard, Greek.

YOU MAY ADD TO ANY SALAD:

CHICKEN	3⁵⁰
SHRIMP	5
GRILLED SALMON	8
SCALLOPS	6
TUNA SALAD	3⁵⁰
 ALMOND AVOCADO	 9
avocados, mandarin oranges, diced cucumbers, red peppers and toasted almonds on mixed greens with orange vinaigrette dressing	
 CAESAR	 7
romaine tossed with Caesar dressing and topped with Parmesan cheese and croutons	
 GREEK	 9
romaine hearts, tomatoes, Kalamata olives, red onions, red peppers and feta cheese	
 SANTA FÉ COBB	 9
romaine lettuce topped with smoked turkey, avocado, hard boiled egg, diced cucumbers, cherry tomatoes, red onions, cilantro and pepperjack cheese with chipotle ranch dressing	
 SPINACH HOUSE	 7
spinach, red peppers, Kalamata olives, diced tomatoes, cucumbers, choice of dressing	
 STRAWBERRY SPINACH WITH GOAT CHEESE MEDALLIONS	 12
strawberry, mango, red onions and candied walnuts tossed in a balsamic vinaigrette, topped with fried goat cheese medallions	

❖ SANDWICHES ❖

Served à la carte

Please choose white, honey wheat, poppyseed, focaccia bread or marble rye.

Cheese choices: Swiss, provolone, cheddar, American, pepperjack

<i>Add a cup of soup or a small salad to any sandwich.</i>	3⁵⁰
BLACK BEAN BURGER vegetarian black bean patty grilled and served on a poppy seed bun with lettuce, tomato and chipotle mayonnaise	7⁵⁰
CHICKEN MANGO AND AVOCADO WRAP poached chicken, fresh mango slices, avocado, scallions and basil tossed in a curry mayonnaise dressing with a dash of cayenne pepper, served on a tortilla	9⁵⁰
GRILLED CHICKEN marinated breast of chicken grilled with sautéed mushrooms and Swiss cheese served on a poppy seed bun with Creole mayonnaise, lettuce and tomato	9
MEDITERRANEAN WRAP spicy or traditional hummus, Kalamata olives, pepperoncini, thinly-sliced red onions, romaine lettuce, feta cheese and Greek salad dressing wrapped in a soft spinach tortilla	8
CRAB BURGER delicate crab tossed with vegetables as in a traditional crab cake, topped with aioli and served on a poppy seed kaiser	9
REUBEN house-made corned beef brisket and sauerkraut with Swiss cheese and house-made Russian dressing on toasted marble rye bread	9
TUNA SALAD fresh homemade tuna salad served on your bread choice with lettuce and tomato add cheese	7⁵⁰ .50
HAMBURGER AMERICANO 1/3 lb. angus beef served on a poppyseed bun with lettuce, tomato, pickles, choice of cheese - served with chips	9

Some items are cooked to order. Consuming raw or undercooked meats, poultry, seafood, shellfish or raw eggs may increase your risk of food-borne illness, especially if you have certain medical conditions.

TURKEY DELUXE	8
turkey, sliced apple and Swiss cheese with a basil aioli on a croissant	

❖ PANINI ❖

BLEU CHEESE, CHICKEN AND APPLE	9
pulled chicken, spinach, Applewood smoked bacon and Granny Smith apples, with honey mustard on ciabatta bread	

CAPRESE	8
fresh mozzarella cheese, roma tomatoes, red onion and basil mayonnaise on ciabatta bread	

GRILLED CHICKEN	9
grilled chicken and fresh provolone cheese with fresh basil pesto and roasted red pepper on ciabatta bread	

GYRO	9
sliced gyro meat, sweet Vidalia onions, green peppers and feta cheese on ciabatta bread	

ITALIAN MEATBALL	9
Italian meatballs in a marinara sauce with mozzarella cheese on a ciabatta bread	

PORTABELLA	9
portabella mushrooms, roasted red peppers, mozzarella cheese with pesto on ciabatta bread	

❖ ENTRÉES ❖

YOU MAY ADD TO ANY ENTRÉE:

CHICKEN	3⁵⁰
SHRIMP	5
GRILLED SALMON	8
SCALLOPS	6

FARFALLE PASTA	10
diced red onions, sliced mushrooms and farfalle ("bowtie") pasta, with marinara sauce and a touch of cream, served with bread	

GRILLED CHICKEN QUESADILLA	13
cilantro and lime-marinated grilled chicken with sautéed peppers, onions, cheese, served with house-made chipotle salsa and avocado sour cream	

Substitute shrimp	15
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HERB CRUSTED TILAPIA	14
oven baked herb crusted tilapia served with wild rice and steamed vegetables	
ITALIAN GNOCCHI	12
potato-semolina dumplings with mushrooms and tomatoes in a lemon-rosemary cream sauce, topped with Parmesan cheese	
LASAGNA	12
layers of lean beef and four Italian cheeses in a tomato-basil sauce	
LINGUINI ALFREDO	11⁵⁰
linguini (“little tongues”) tossed in a creamy lemon-pepper Parmesan sauce	
MEDITERRANEAN PASTA	11⁵⁰
tomatoes, olives, red and green peppers, red onions, artichoke hearts, garlic and feta cheese all tossed with linguini	
PAN SEARED CHICKEN	11⁵⁰
marinated breast of chicken, pan seared golden brown with wild rice and grilled asparagus	
SHRIMP PICCATA	11⁵⁰
sautéed shrimp in a white wine sauce with tomatoes, garlic, onions, basil and oregano, on a bed of linguini	
SPICY TORTELLINI ALFREDO	10
cheese-stuffed tortellini with creamy Alfredo spiced with a variety of herbs	
TERIYAKI-GLAZED CHICKEN	14
a 7-oz. chicken breast marinated in teriyaki served with wild rice, glazed with teriyaki sauce	
WILD MUSHROOM RAVIOLI WITH PESTO	11
wild mushroom ravioli in a pesto crème sauce, garnished with Parmesan cheese and micro greens	



*Depending upon the recipe, substitution of ingredients may or may not be possible. The chef will determine this.
Thank you for your understanding.*

❖ PETITE SIDE SALADS ❖

MIXED GREEN SALAD	3⁵⁰
mixed field greens with your choice of dressing	
PETITE CAESAR	4
romaine tossed with Caesar dressing and topped with Parmesan cheese and croutons	
PETITE SPINACH	5
spinach, red peppers, Kalamata olives, diced tomatoes and cucumbers	

❖ Side Dishes ❖

Applewood Smoked Bacon	3
Skillet Rosemary Potatoes	3⁵⁰
Fruit Cup	3⁵⁰
Sliced Tomatoes	3
Sliced Strawberries	3⁵⁰
Wild Rice	3
Steamed Vegetables	3⁵⁰

Café Intermezzo Pastries

Some of the Pastry Choices

Apple Pie

5 pounds of granny smith apples baked into an old fashioned double crust with a hand rolled flakey crust & topped with crushed sugar cubes

B52 Cheesecake

Oreo crust with a creamy cheesecake infused with orange, coffee, and Irish cream liquor as the cocktail is made all finished with chocolate ganache & white chocolate swirls

Cappuccino Cheesecake

Cappuccino infused cheesecake over an Oreo crust with a layer of chocolate ganache at the bottom covered in cinnamon

Caribbean Coconut Torte

Moist layers of yellow cake with pineapple & coconut between the layers with cream cheese icing

Carrot Torte

Moist & delicious with raisins, nuts, & cream cheese icing

Crème Brûlée Cheesecake

Rich and creamy N.Y. Cheesecake infused with pure bourbon vanilla beans from Madagascar in a buttery graham cracker crust finished with a traditional bruleed sugar on top.

Dark Chocolate Crunch Torte

Chocolate cake layers drenched in chocolate ganache & finished with toffee pieces

Duomo Torte

Chocolate cake layer with a dome of chocolate mousse with cheesecake pieces throughout

Frutti di Bosco

(Meaning fruits of the forest in Italian) this tart is made of a shortbread crust with Chantilly cream with blackberries, raspberries, wild strawberries, blueberries, red & black currants dusted with powdered sugar & comes from Milan. 98% fat free!

Golden Chocolate Torte

3 moist butter layers covered in Callebaut chocolate butter cream finished with dark chocolate shavings

Heavenly Lemon Torte

Lemon cake layers filled & topped with lemon cream cheese icing

Key Lime Pie

Thick lime curd over a graham cracker crust with whipped cream topping

Light & Dark Torte

Chocolate cake layer filled with fudge & finished with cream cheese icing & black & white chocolate cigarettes

New York Cheesecake

Graham cracker crust with our creamy cheesecake on top

Nutella Cheesecake

Cocoa graham cracker crust swirled with Nutella and finished with Nutella

Oreo Cheesecake

Oreo cookie crust with vanilla cheesecake filling with Oreo pieces throughout finished with more Oreo pieces and chocolate sauce

Oreo Mousse Torte

Chocolate cake split and filled with white chocolate Oreo mousse & covered with ganache

Red Velvet Torte

3 layers of red velvet cake with fresh strawberries throughout & covered with cream cheese icing & coconut shavings

Reese's Cheesecake

Graham cracker crust chocolate cheesecake filling with peanut butter cups pieces finished with peanut butter cups, peanut butter, & chocolate ganache

Seasonal Torte

Please ask your server for description

Seven Layer Amaretto Torte

Chocolate amaretto mousse sandwiched between alternating layers of vanilla & chocolate cake covered with raspberry & finished with almonds white & dark chocolate curls

Seven Layer Chocolate Torte

Chocolate mousse & chocolate cake layers drenched in raspberry alternate & are finished with dark chocolate chips & curls

Strawberry Vanilla Bean Mousse Torte

Layers of Genoese and strawberry and vanilla bean mousses surrounded by a printed jaconde and finished with a strawberry glaze.

Tiramisu

(Meaning Pick-Me-Up) Is made of lady fingers soaked in espresso & coffee liquor in alternating layers with mascarpone cheese

Tiramisu Cheesecake

Cocoa graham cracker crust, espresso infused batter layered with lady fingers soaked in coffee & coffee liquor finished with coffee liquor whipped cream & dusted with ambrosia cocoa

Turtle Cheesecake

Pecan graham cracker crust, chocolate caramel cheesecake filling finished with caramel, pecans, & chocolate chips

White Chocolate Amaretto Cheesecake

A triple whipped mousse like cheesecake infused with amaretto & white chocolate chunks on a graham cracker crust finished with white chocolate curls

White Chocolate Raspberry Cheesecake

Graham cracker crust & our creamy cheesecake with raspberries & white chocolate chunks throughout covered with white chocolate ganache, raspberry coulis, & white chocolate curls

White Chocolate 3 layer Torte

Chocolate cake with white chocolate mousse icing and chocolate ganache on top

Add ice cream to any dessert: 2