

First Course

BRUSCHETTA

Diced tomatoes, olive oil, garlic, herbs, spices, wood fired flatbread.

ARRANCINI

Breaded rice balls with spinach and mozzarella served with roasted garlic aioli.

Second Course

HOUSE SALAD

Romaine, mixed greens, tomatoes, red onions, balsamic vinaigrette.

SOUP

Third Course

BLACKENED CHICKEN WRAP Spring mix, guacamole, garlic aioli and tomatoes.

CHICKEN PARMESAN PANINI

Panini sautéed bell peppers, mozzarella, and tomato sauce on a ciabatta.

VEAL PARMESAN PANINI

Panini sautéed bell peppers, mozzarella and tomato sauce on a ciabatta.

PENNE PRIMAVERA

Julianne zucchini, red bell peppers, red onions and mushrooms.

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