# SERVED ENTREE ACCOMPANIMENTS

## HOUSE SALADS
Included with served meals or 2.00 per person a la carte

### HOUSE
Mixed Field Greens, English Cucumber, Vine-Ripened Tomato and choice of two Dressings:
- Signature House-Made Ranch
- Herb Vinaigrette
- Classic French
- Balsamic Vinaigrette
- Raspberry Vinaigrette

### CAESAR
Hearts of Romaine, Freshly-Grated Parmesan, Toasted Croutons and Caesar Dressing

### GREEK
Romaine and Iceberg Greens, Black Olives, Red Onion, Feta Cheese, Toasted Croutons and Greek Vinaigrette

## SUMPTUOUS STARTERS
Dress up your meal for a small additional charge

### PIRA
Arugula with Roasted Pear, Crumbled Bleu Cheese, Candied Almonds and Raspberry Vinaigrette
2.50 with meal / 4.00 a la carte

### SPICY MANGO
Mango, Red Onion, Jalapeños, and Fresh Cilantro on a bed of Mixed Greens topped with Passion Fruit Mousse
2.00 with meal / 3.50 a la carte

### MEDITERRANEAN
Baby Spinach with Sliced Mushrooms, Grape Tomatoes, Artichoke Hearts, and Feta Cheese tossed in an Herb Vinaigrette and presented in a crisped Parmesan Cup
2.00 with meal / 3.50 a la carte

## HOUSE DESSERTS
Included with served meals or 2.50 per person a la carte

### DUO-CHOCOLATE LAYER CAKE
with Ganache and Chocolate Nuggets

### FRESHLY BAKED FRUIT PIE
Choice of Apple, Cherry, Blueberry or Peach

### LEMON LAYER CAKE
with Raspberry Sauce

### CLASSIC CARROT CAKE
with Cream Cheese Frosting

### PECAN-COATED VANILLA ICE CREAM BALL
with Chocolate Sauce

## ENCHANTED ENDINGS

### VIENNESE FRUIT TART
Bavarian Cream and Fresh Berries in a Sugar Cookie Shell, brushed with Apricot Glaze
1.50 with meal / 3.50 a la carte

### TIRAMISU
1.50 with meal / 3.50 a la carte

### NEW YORK-STYLE OR TURTLE CHEESECAKE
2.00 with meal / 4.00 a la carte

### HUMMINGBIRD CAKE
A Purdue Memorial Union Classic House-Made Banana Walnut Cake with Cream Cheese Icing
1.50 with meal / 3.50 a la carte

### AMARETTO ROULADE
Amaretto Sponge Cake rolled around a light Buttercream with Caramel Sauce
1.75 with meal / 3.50 a la cart