

2026 LIUNA Tasting Menu

<i>January</i>	<i>February</i>	<i>March</i>	<i>April</i>	<i>June</i>	<i>August</i>	<i>September</i>	<i>October</i>	<i>November</i>
<i>HORS D'OEUVRES</i>								
Mini Cannelloni	Crab Rangoon	Cajun Crab Cakes	Spanikopita	Crab Rangoon	Southwest Chick Bites	Mini Cannelloni	Guacamole Twists	Southwest Chick Bites
Stuffed Mushrooms	Marinated Beef Sate	Tomato Basil Bruschetta	Stuffed Mushrooms	Fresh Pizza Brushcetta	Cajun Crab Cakes	Tomato Basil Bruschetta	Crab Rangoon	Spanikopita
Southwest Chicken Bites	Toasted Ravs	Coconut Shrimp	Toasted Ravs	Coconut Shrimp	Toasted Ravs	Coconut Shrimp	Fresh Pizza Brushcetta	Toasted Ravs
<i>SALAD</i>								
Spinach Salad	Spinach Salad	Spinach Salad	Spinach Salad	Spinach Salad	Spinach Salad	Spinach Salad	Spinach Salad	Spinach Salad
<i>ENTREES</i>								
Chicken Spedini	Sweet Italian Chicken	Crispy Chicken Alfredo	Chicken Piccata	Chicken Spedini	Sweet Italian Chicken	Crispy Chicken Alfredo	Chicken Spedini	Chicken Piccata
Roasted Pork Loin	Marinated Pork Chop	Roast Beef	Mediterranean Meatball	Roasted Pork Loin	Marinated Pork Chop	Roast Beef	Mediterranean Meatball	Roasted Pork Loin
<i>SIDES</i>								
Cavatelli Pasta w/Broccoli and Tomato	Cheese Tortellini	Pasta Alfredo	Rose Pasta	Spinach and sundried Tomato pasta	Rigatoni Pasta with Andouille Sausage	Mostaccioli	Cheese Tortellini	Pasta Carbonara
Mashed Potatoes and Gravy	Roasted Garlic Mashed Potatoes	Loaded Mashed Potatoes	Herb Roasted Potatoes	Creamy Chive Mashed Potatoes	Basil Poached Potatoes	Roasted Garlic Mashed Potatoes	Loaded Mashed Potatoes	Creamy Chive Mashed Potatoes
Green Beans Almondine	Broccoli with Pecan Infused Butter	Sonoma Vegetable Medley	Honey Ginger Carrots	Grilled Asparagus	Brussel Sprouts	Classic Green Beans	Sonoma Vegetable Medley	Broccoli with Pecan Infused Butter



* Menu Items Subject to Change