



CATERING

LUNCH AND DINNER MENU

Option A:

Choice of 2 main courses:

- Baked Parmesan Chicken
- Oven baked Salmon with dill sauce and fresh lemons
- Tender Beef Medallions in a cabernet demi-glaze

Served with:

Roasted Red Potatoes *or* Mashed Potatoes
 Green beans with roasted tomatoes *or* steamed seasonal vegetables
 Garden salad with ranch and balsamic vinaigrette dressing
 Rosemary Focaccia with butter

.....\$25.00

Option B:

Choice of 2 main courses:

- Prime Rib of beef with au jus and sour cream horseradish
- Sliced oven roasted turkey breast
- Baked Parmesan Chicken
- Herb Crusted Pork Chop with a chardonnay mushroom cream sauce

Served with:

Roasted Red Potatoes *or* Mashed Potatoes
 Green beans with roasted tomatoes *or* steamed seasonal vegetables
 Garden salad with vegetables and Ranch dressing
 Rosemary Focaccia with butter

.....\$31.00

COMBINATIONS

Combination 1: The Classic

- Stuffed Chicken Cordon Blue – topped with a mushroom cream sauce
- Mashed Potatoes
- Oven Roasted Asparagus with lemon and Pine Nuts
- Spring Salad with dried cranberries, feta cheese, candied pecans and balsamic vinaigrette dressing
- Rosemary Focaccia bread with butter
- Homemade pumpkin cheesecake with caramel-pecan sauce

.....\$29.00

Combination 2: The Traditional

- Sliced Oven Roasted Turkey with Gravy and Glazed Ham
- Mashed Potatoes
- Green Beans with roasted cherry tomatoes
- Spring Salad with dried cranberries, feta cheese, candied pecans and balsamic vinaigrette dressing
- Assorted Rolls with Butter
- Homemade Bread Pudding with fresh whipping cream

..... \$28.00

Combination 3: BBQ

- Mesquite smoked BBQ Beef Brisket
- Pepper Jack macaroni and cheese
- Green Beans with bacon and onions
- Sourdough rolls with Butter
- Homemade strawberry shortcake with fresh strawberries and whip cream

..... \$25.00

Combination 4: Mexican

- Chile-Lime marinated chicken and beef Fajitas
- Grilled Onions and Peppers
- Mexican Rice
- Chili Rellenos Frittata
- Tortilla chips with homemade salsa, guacamole and sour cream
- Assorted Mini desserts

..... \$26.00

Extras: *(Priced per person)*

Strawberry Punch and Ice Water with Lemon	\$1.25
Canned Sodas and Bottled Water	\$1.25
Gourmet Cheese and Crackers	\$2.50
Seasonal Vegetables and Dips	\$1.50
Jumbo Shrimp with cocktail sauce and lemons	\$1.95
Assorted Appetizers	\$4.50
<i>Includes sweet & sour meatballs, chicken skewers and stuffed mushrooms</i>	

Desserts: *(Priced per person)*

Cheesecake	\$3.00
Triple Chocolate Mousse Cake	\$4.00
Famous Carmel Bread Pudding with Fresh whip cream	\$3.00
Assorted Mini Desserts	\$2.00
Homemade cookies	\$1.50
Regular and Decaf Coffee	\$1.95



Listed price includes white china plates, silverware, glassware, white linen and professional staff

**All Prices subject to change*