

Hors D'oeuvres

Hot

Meatballs (Sweet and Sour, Swedish, Italian) **\$3.95**

Mini Quiches (Spinach w/ Cheese and Bacon w/ Cheese) **\$3.25**

Wings (Hot, Barbecue) **\$4.75**

Nachos w/ Frijoles, Cheese and Jalapeños. **\$3.25**

Egg Rolls w/ Apricot Dipping Sauce and Hot Mustard . . . **\$3.65**

Marinated Beef or Chicken Kabobs **\$5.50**

Cold

Stuffed Mushrooms (Bleu Cheese or Crab) **\$3.45**

Baby Shrimp (Tossed w/ Diced Celery and Spicy Cocktail Sauce) . . . **\$5.50**

Deviled Eggs w/ Red Pepper **\$3.15**

Crab and Artichoke Stuffed Tarts **\$4.00**

Assorted Finger Sandwiches (Roast Beef, Ham, Turkey, Cheese) **\$5.50**

Chips and Dips (Potato Chips w/ Onion Dip or Tortilla Chips w/ Salsa) **\$3.15**

Cheese and Crackers **\$3.35**

Seasonal Fresh Fruit Platter **\$3.35**

Vegetable Tray with Dip **\$3.35**

Prices are per person and in conjunction with a full meal.
\$19.00 per person for a variety of selections without a full meal.
50 person minimum for each Hors D'oeuvre.

Menu #1

\$22.95 (one entrée)

Fire-Roasted Boneless Breast of Chicken

with a choice of:

Apricot-Mustard Glaze

Madeira Sauce

Rosemary Garlic Cream Sauce

Roasted Chicken

with a Basted BBQ Glaze (assorted pieces)

Chicken Penne Alfredo

Menu # 2

\$23.95 (one entrée)

Sliced Ham

with Mustard Cream Sauce

Mahi Mahi (market price)

with a Pineapple Salsa

Boneless Chicken Breast

with a Basil Pesto Sauce

Breast of Chicken Cordon Bleu

*Filled with Ham and Swiss Cheese
and Coated with a Crisp Light Breading*

Breast of Chicken

with Cornbread Stuffing

Children's Menu

\$12.00 (min. 20) and \$15.00 (min. 10)

Chicken Tenders, Macaroni and Cheese, Sautéed Corn, Salad, Rolls and Butter

Above dinners served with a choice of vegetable, side accompaniment, salad
and freshly baked rolls with sweet butter.

All prices based on buffet-style service.

Surcharge of \$3.00 per person for parties with less than 50 people.

For sit-down service add \$5.00 per person.

Menu #3

\$24.95 (one entrée)

Roasted Turkey

with Stuffing and Gravy

Boneless Breast of Chicken Piccata

with Lemon Peel and Capers

Pepper-Coated Tri Tip of Beef

with Madeira Sauce

Succulent Roast Loin of Pork

with a choice of Plum or Madeira Sauce

(Carver Required)

Oven-Roasted Salmon (market price)

with Dill Butter

Menu #4

\$25.95 (one entrée)

Shrimp Penne Pasta

Oven-Roasted Tilapia (market price)

with a Lemon Butter Sauce

Fire-Roasted New York Strip Steak

with Madeira Sauce and Sliced Mushrooms

(Carver Required)

Menu #5

\$30.95 (one entrée)

Sautéed Scampi

with Wine and Garlic

Cornish Game Hen

with an Apricot Glaze

Filet of Beef

with Madeira Sauce and Sliced Mushrooms

(Carver Required)

All menus add \$8.00 per person for an additional entrée from Menus #1 thru #3.
Caterer will determine price for an additional entrée from Menus #4 and #5.

Above dinners served with a choice of vegetable, side accompaniment, salad
and freshly baked rolls with sweet butter.

All prices based on buffet-style service.

Surcharge of \$3.00 per person for parties with less than 50 people.

For sit-down service add \$5.00 per person. Add Carver \$75.00.

Lasagna Dinner

\$19.95

Lasagna Primavera

Lasagna Bolognaise

Served with Italian Vegetables

Carrots, Zucchini, Broccoli, Olives and Italian Beans

European Field Salad

with Vinaigrette Dressing

Or

Garden Green Salad

with Ranch & Italian Dressing

Assorted Rolls

Sweet Butter

Deli Delight

(Buffet only)

\$18.95

Deli Platters of

Roast Beef

Turkey Breast

Ham

Cheddar Cheese

Swiss Cheese

A Variety of Breads

Potato Salad

Garden Green Salad

with Ranch & Italian Dressing

Condiments:

Mayonnaise + Mustard

Lettuce + Tomato + Onion

Pickles + Olives + Peppers

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For sit-down service add \$5.00 per person.

South of the Border

(choice of two entrées)

\$24.95

Cheese & Olive Enchiladas

Beef Fajitas

Chicken Fajitas

Chile Verde

Chicken Mole

(add \$2.00)

Side Dishes

Refried Beans

Spanish Rice

Deluxe Condiments

Guacamole

Sour Cream

Salsa

Jalapeños

Warm Corn and/or Flour Tortillas

Garden Green Salad

with Ranch & Italian Dressing

(Served buffet style)

British High Tea

Fancy Tea Sandwich Assortment

Cream Cheese and Olive
Cucumber
Egg Salad
Ham Salad

Seasonal Fruit Tray

English Garden Vegetable Display

with Herb Dip

Roast Beef Roll-Ups

with Horseradish Filling

Cube Cheeses, Sherry Cheese Ball

with Crackers

Variety of Mini Quiches

English Jam Tarts

Assorted Miniature Cookies

Freshly Baked Scones

with Marmalade

Curried Deviled Eggs

Fresh Asparagus Wrapped in Turkey Breast

Cherry Tomatoes

Stuffed with Cream Cheese and Chives

\$23.95

Per person for six selections
\$4.00 per person for each additional item

Vegetarian Faire

\$21.95

Wild Mushroom Stroganoff

Spinach Soufflé

English Garden Vegetable Medley

with Herbed Butter

European Field Greens

with Balsamic Vinaigrette Dressing

Assorted Breads

with Sweet Butter

\$23.95

Stuffed Grape Leaves

with Wild Rice, Walnuts and Currants

Ginger-Glazed Carrots

Green Beans Almondine

Garden Green Salad

with Orange and Ginger Vinaigrette Dressing

Assorted Breads

with Sweet Butter

\$25.95

Pastry-Wrapped Vegetable Packages

Wild Rice Almondine

Sautéed Wild Mushrooms

in a Creamy Herb Butter

Green Beans

with a Walnut Crunch

Garden Green Salad

with Honey Mustard Dressing

Assorted Breads

with Sweet Butter

All prices based on buffet-style service.
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For sit-down service add \$5.00 per person.

Side Dishes

Rice Pilaf

Petite Red Potatoes

Boiled and Rolled in Sweet Butter and Parsley

Snowflake Mashed Potatoes

Potatoes Au Gratin

(add .95¢ per person)

Spiced Baked Beans

Sweet Potatoes

Vegetables

English Garden Vegetable Medley

Coin Carrots

Tossed with Butter and Chopped Parsley

Sautéed Buttered Corn

Spring Mix with

Zucchini and Crookneck Squash

Green Beans Almondine

Salads

Garden Green Salad

with a choice of two dressings:

Ranch, Italian, Thousand Island, Bleu Cheese

Crisp Green Caesar Salad

with Freshly Baked Croutons

(add .50¢ per person)

European Field Greens

with Vinaigrette Dressing

Old Fashioned Potato Salad

Mediterranean Pasta Salad

Mansion Tangy Coleslaw

Rolls

Assorted