

LUNCH BANQUET SELECTIONS

Hot Entrees:

Baked Ham	Beef Roast
Chicken Tenders	Sausage w/ Peppers & Onions
Grilled Chicken Breast	Mesquite Pork
Oven Roasted Chicken Breast	Beef & Cheese Lasagna
Breading Stuffed Chicken	Vegetable Lasagna
Herb Chicken Marsala	Baked Ziti
Chicken Parmesan (Fried or Sauteed)	Stuffed Shells
Roast Turkey	Meatballs in Tomato Sauce
Savory Chicken Tenderloin	Chopped Angus Sirloin w/ Fried Onions
Pulled Beef Brisket	Pulled Pork Brisket

Cold Meats:

- Baked Ham**
- Roast Beef**
- Roast Turkey**
- Sliced Chicken Breast**
- Chicken Salad**
- Egg Salad**
- Tuna Salad**

Cheeses:

- American**
- Provolone**
- Swiss**

Side Dishes:

Macaroni & Cheese	Broccoli
Mashed Potatoes	Corn
Scalloped Potatoes	Green Beans
Potato Filling	Cauliflower in Cheese Sauce
Bread Stuffing	Glazed Carrots
Pasta with Spinach, Garlic & Portobello Mushrooms	

Salads:

Tossed Salad	Cole Slaw
Caesar Salad	Applesauce
Macaroni Salad	Potato Salad
Vegetable Pasta Salad	Italian Pasta Salad

Salad Dressings (choose two):

Balsamic Vinaigrette, Creamy Italian, Italian, Sundried Tomato Basil, Sweet Celery Seed, Raspberry Vinaigrette, Bleu Cheese, Caesar, French, Honey Mustard, Ranch or Thousand Island

Desserts (Platter Style Only):

Double Chocolate Cake	Carrot Cake
Apple Pie	Chocolate Mousse
Banana Cream Pie	Vanilla Ice Cream
Rice Pudding	Tapioca Pudding

DINNER BANQUET SELECTIONS

Favorites:

Beef Brisket	Herb Chicken Marsala	Chicken Cordon Bleu
Beef Roast	Chicken Stir Fry	Savory Chicken Tenderloin
Texas Tenderloin	Oven Roasted Chicken Breast	Roast Turkey
Honey Pit Ham	Chicken Parmesan	Broiled Fish of the day
Mesquite Pork Tenderloin	Stuffed Chicken Breast	*Beef & Cheese Lasagna
Montreal Pork Loin	Coconut Chicken	*Vegetable Lasagna
	Broccoli & White Cheddar Stuffed Chicken	*Buffet Style Dinners Only

Extra Special Entrees (add \$3.00 per person for first entrée, \$1.50 for each additional entrée)

Broiled Salmon	Fried Shrimp	Chicken Oscar
Saute Dill Salmon	Crab topped Whitefish	New York Strip Steak (10 oz.)
Broiled Shrimp	Broiled Sea Scallops	Roast Prime Rib
Shrimp Scampi	Flounder stuffed with Crabmeat	Roast Tenderloin of Beef
Garlic Shrimp & Pasta	Flounder Florentine	

Salads:

Caesar Salad – romaine lettuce tossed with red onions, sliced mushrooms, shredded Romano Cheese and croutons

Crunchy Caesar Mix – romaine & iceberg lettuce, grape tomatoes, cucumbers, mushrooms, shredded Romano cheese and croutons

House Tossed – romaine & iceberg lettuce, shredded carrots, red cabbage, tomatoes and cucumbers

Spinach Salad – fresh spinach & red leaf lettuce, julienne red peppers, mandarin orange slices, pecan halves and sunflower seeds

Salad Dressings (choose two):

Balsamic Vinaigrette, Creamy Italian, Italian, Sundried Tomato Basil, Sweet Celery Seed, Raspberry Vinaigrette, Bleu Cheese, Caesar, French, Honey Mustard, Ranch or Thousand Island

Vegetables:

Duchess Potatoes – mashed potatoes seasoned with sour cream & chives, piped & baked until lightly browned

Potato Filling – diced potatoes, onions, parsley, seasonings, whole milk & eggs

Traditional Bread Stuffing

Creamy Scalloped Potatoes

Rice Pilaf

Red Potatoes with Parsley Butter

Pineapple Filling

Normandy Corn – broccoli florets, red pepper & buttered corn

Deluxe AuGratin – broccoli & cauliflower florets covered in our cheddar cheese sauce and baked with a parmesan crumb topping

Hawaiian Casserole – carrot strips, pineapple chunks and yams topped with honey, brown sugar, marshmallows and coconut, baked to a golden brown

Vegetables continued from previous page...

Broccoli Florets & Red Peppers - sauteed in butter

Petite Green Beans & Carrots

Steamed House Mix – fresh broccoli, cauliflower and carrots

Glazed Carrots

Green Beans Plus – petite whole green beans, red pepper strips & onions in butter

Green Beans Almondine

Roll Selections:

Assorted Dinner Rolls

Petite Bouli Bread

Assorted French Dinner Rolls – onion dill, sourdough and multi-grain

Desserts:

Homemade Deep Dish Apple Pie – filled with fresh sliced apples, cinnamon & sugar

Pecan Pie

Fruit Crumb Pies – your choice of cherry, blueberry, apple, peach or strawberry rhubarb

Berry Berry Crumb Pie – raspberries, strawberries & blueberries blended together

Cheese Pies – fruit on the bottom, cheese custard on top – your choice of cherry, raspberry, blueberry or strawberry

Banana Cream Pie – topped with whipped cream

Chocolate Cream Pie - topped with whipped cream

Coconut Custard Pie - topped with whipped cream

Cheesecake – New York Style with cream cheese, heavy cream & sour cream

Raspberry Swirl Cheesecake – our cheesecake swirled with homemade raspberry sauce

Double Chocolate Cake – rich chocolate cake with rich fudge icing

Fresh Strawberry Shortcake – fresh baked sponge cake, fresh strawberries & whipped cream

Red Velvet Cake – moist red chocolate cake with butter cream frosting

Carrot Cake – with pecans & cream cheese icing

Chocolate Mousse – homemade with freshly whipped heavy cream & semisweet chocolate

Strawberry Charlotte – angel food cake cubes covered with vanilla pudding topped with fresh strawberries in syrup and whipped cream

Assorted Bar Dessert Tray – powdered walnut bars, fudge nut brownies, chocolate chip bars, butter pecan squares (Buffet Only)

Assorted Cookie Tray – chocolate chip, butter pecan, sugar, oatmeal, double chocolate chip, peanut butter, oatmeal raisin (Buffet Only)