

(Minimum 75 people)

Appetizers and Sides

Choice of Two

Imp. & Dom. Cheese Board with Crackers

Sauerkraut Balls

Coleslaw

Salad of Garden Greens

Fresh Seasonal Fruit Bowl

Sliced Tomatoes Vinaigrette

Pasta Primavera Salad

Redskin Dill Potato Salad

Tomato, Cucumber, and Red Onion Salad

Carrot Salad

Marinated Mushrooms

additional selections at \$2.00/person

Entrees

Baked Lasagna

Baked Vegetarian Lasagna

Pasta Primavera in Pesto Cream Sauce

Grilled Chicken with Meatballs

Baked Ham

Balsamic Glazed Pork Chop with Caramelized apples and onions

Beef Stroganoff with Egg Noodles

Sliced Roast Beef with Mushroom Sauce

Beef Pot Roast

Baked Sole with Lemon Butter and Capers

Chicken in Champagne Sauce

Chicken Breast Parmigianino

Chicken with Sherry Mushroom Sauce

Fettuccini Alfredo with Chicken or Shrimp

Prime Rib @ 2-Entrée Pricing

Vegetables

Choice of Two

California Medley

Garlic Mashed Potatoes

Rice Pilaf

Sweet Potatoes with Cinnamon Butter

Green Beans Almondine

Au Gratin Potatoes

Buttered Carrots

Redskin Potatoes

Noodles Parmesan

Pea's with Mushrooms & Onions
Penne Pasta Alfredo
Broccoli Mornay
Cauliflower and Potatoe Gratin
Mixed Vegetables with Herb Butter
Creamy Parmesan Risotto

Desserts

Choice of one

Display of Seasonal Fruits
New York Style Cheesecake
Cookie/Brownie Tray

Fresh baked Rolls and Butter
Coffee Service

One Entrée \$13.95/person
Two Entrées \$14.95/person
Three Entrees \$15.95/person

A Customary 20% Gratuity and Sales Tax will be charged on the above prices.