



# Dinner

All entrées include an assortment of fresh baked rolls with butter and high quality disposable plates, flatware and napkins. All Salads, Starches, Vegetables are interchangeable. Please see 'Accompaniments' for full list of available sides.

Please see the 'Catering Order Placement Guidelines' for more information. \$400.00 minimum for delivery.

To add an additional meat entrée take the higher priced item in your combination and add \$3.25 per guest additional.

(Ex., Chicken and Roast Beef. Roast Beef is the higher priced item at \$16.25. Add \$3.25 and the price for both items equals \$19.50 per guest. For three items take the highest priced item and add \$4.25.

## Entrées

### Breast of Chicken 19 per guest

Served with a salad of Leafy Greens with Glazed Pecans, Red Onions and Carrot, Mushroom Orzo, Green Beans and Mushrooms and choice of sauce:

**Toasted Pecan** Pecan Cream Sauce

**Marco Brie Cheese** Cream Sauce

**Honey Sesame** Honey Sesame Sauce

**Caprese** Basil, Tomato and Parmesan Cheese Cream Sauce

**Marsala** Marsala Wine Sauce

*Ask about our other delicious Sauces*

**Lemon Caper** White Wine Sauce

**Sweet Bell Pepper** Wine, Cream, Bell Pepper Sauce

### Slow Cooked Beef Roast 21.50 per guest

Served with Port Demi Glace, Fresh Spinach Salad tossed with toasted Almonds, Feta, Tomato and Bacon Dressing, Orzo Toscano, and Italian Carrots, Onions and Peppers

### Maple Glazed Fillet of Pacific Salmon 23.50 per guest

Oven Roasted Fillet with a Maple BBQ Glaze. Served with a salad of Leafy Greens with Glazed Pecans, Red Onions and Carrots, Rosemary Roasted New Potatoes, and Italian Carrots, Onions and Peppers

### Slow Roasted Prime Rib of Beef 25.50 per guest

Served with mild Horseradish Sauce, fresh Spinach Salad tossed with toasted Almonds, Feta, Tomato and Bacon Dressing, Roasted Garlic Mashed Potatoes, Green Beans and Mushrooms

### Roasted Pork Loin 17.75 per guest

Served with savory Caramelized Onion Sauce, fresh Spinach Salad tossed with toasted Almonds, Feta, Tomato and Bacon Dressing, Herbed Rice Pilaf, Sautéed Vegetables with Peanut Sauce

### Honey Glazed Country Ham 17.75 per guest

Succulent, smoked, boneless Pit Ham served with Crisp Garden Salad with Garlic Croutons and Ranch and Italian Dressings on-the-side, Classic Scallop Potatoes, Southwest Corn and Black Beans

### Italian Classic Buffet 16.50 per guest

Choice of Italian Lasagna OR Pasta Prima Vera served with a salad of Leafy Greens with Glazed Pecans, Red Onions and Carrot and a Fresh Spinach Salad tossed with toasted Almonds, Feta, Tomato and Bacon Dressing.

*Includes two Salads and Rolls & Butter only*

### Pasta Buffet 18.75 per guest

Gemeli Pasta, Caprese Cream Sauce, Marinara Sauce with sides of Herbed Chicken with Tomatoes; Mushrooms, Italian Sausage with Peppers, Onions, and Parmesan Cheese. Served with Crisp Garden Salad with Garlic Croutons and Ranch and Italian Dressings on-the-side and a salad of Leafy Greens with Glazed Pecans, Red Onions and Carrot.

*Includes two Salads and Rolls & Butter only*

All Salads, Starches, Vegetables are interchangeable, please see our Accompaniments menu for full list