

SIDE DISHES

Rice Pilaf
Scalloped Potatoes
Parsley Potatoes
Baked Beans
Corn O'Brien
Garlic-Mashed Potatoes
Buttered Corn and Green Beans
Garlic-Sesame Steamed Green Beans
Peas and Carrot Rigatoni
Harvest Blend Vegetables
Rice and Beans
Carrots Vichy
Cheesy Potatoes
Peas, Carrots, and Mushrooms

SALADS

Hearty Potato
Tossed Green
Coleslaw
Broccoli-Bacon
Carrot-Pineapple-Crabmeat
Waldorf
Oriental
Carrots w/Raisins and Nuts
Taco
Pasta
Three Bean
Gnocchi and Cauliflower
Jello

Soup \$1.25 extra.

Charge for each additional entrée:
\$1.00 - #1 \$1.50 - #2

Other Choices are Available Upon Request.

NOTE: All prices subject to change due to market fluctuations.

ALL DINNERS COME WITH CHOICE OF TWO ENTRÉES, TWO SALADS, TWO SALAD DRESSINGS, TWO SIDE DISHES AND TWO DESSERTS

Served buffet style

\$16.95 Per person - 2 #1 Entrées

\$20.95 Per person - 2 #2 Entrées

\$18.95 Per person - Combination #1 and #2 Entrées

(plus 15% service charge and tax)

All dishes are homemade and include bread.

#1 ENTRÉES

Bratwurst & Sauerkraut
Fillet of Fish w/ Bordelaise Sauce
Beef Patties w/Mushroom Sauce
Beef Stroganoff
Catfish w/Mango Sauce
Roast Beef
Lemon Pepper Chicken
Meat or Veggie Lasagne
Fried Chicken
Spaghetti
Mostaccioli

#2 ENTRÉES

Chicken Marsala
Baked Cod Almondine
Beef Teriyaki
Spinach Stuffed Chicken Breast
Chicken w/Orange Almond Sauce
Fillet of Fish Florentine
Brisket
Jambalaya
Manicotti w/Marinara Sauce
Chicken Satay

DESSERTS

Chocolate Cake
Cheesecake Squares
Apple Crisp
Peach Cobbler
Cherry Pie
Peanut Butter-Fudge Squares
Carrot Cake Squares
Tapioca Pudding
Blueberry Bread Pudding
German Choco-Cake Squares

Cookies:

White or Dark Chocolate Chip
Peanut Butter
Oatmeal-Raisin

SALAD DRESSINGS

French
Ranch
Italian
Thousand Island
Raspberry Vinaigrette
Blue Cheese
Honey Mustard
Lemon-Poppy Seed
Yogurt-Cucumber
Orange-Pineapple

SOUPS

Minestrone
Cream of Broccoli
Beef and Barley
Cream of Potato
Corn Chowder
Chicken and Rice
Chicken Noodle
Cream of Tomato