



Lunch & Dinner

V Vegetarian; N: Contains Nuts; GF: Gluten Free

Cool Lunch and Dinner Buffets

The following selections are presented in aluminum pans, or optional trays. They are designed to be served buffet-style and have the option of being decorated with fresh flowers and/or greenery (when appropriate).

Greek Chicken Buffet

GRILLED & CHILLED GREEK BONELESS CHICKEN BREAST GF
Prepared with lemon and oregano.

Village Salad V | GF
With sliced tomato, cucumber, red onion, green pepper, scallions, olives and feta cheese.

Greek Rice V

Tzatziki Sauce

Assorted Pita Bread V
With whipped butter and margarine packets.

Price Per Person

10-20	13.00/pp
21-40	12.50/pp
41-60	12.00/pp
60+	11.50/pp

Italian Chicken Buffet

Italian Grilled Boneless Chicken Breast GF

Grilled Marinated Seasonal Vegetables V | N | GF

Vegetarian Italian Chopped Salad

Rolls and Breads Assortment V
With whipped butter and margarine packets.

Price Per Person

10-20	12.00/pp
21-40	11.50/pp
41-60	11.00/pp
60+	10.50/pp

Asian Combo Buffet

Choose One

Chicken Yakitori Skewers
With asparagus, scallion and mushroom.

Or

Beef Yakitori Skewers add 2.00/pp
With asparagus, scallion and mushroom.

Choose One

Lemon Jasmine Rice Salad V | N | GF
With red pepper, red onion, toasted pine nuts and cilantro in a light lemon herb dressing.

Or

Asian Noodle Salad V | N
With chinese egg noodles, snow peas, carrot, zucchini and red pepper in a sweet thai peanut dressing.

Choose One

Vietnamese Summer Rolls
With shrimp in a rice paper wrap, accompanied by sweet and sour nuoc cham dipping sauce.

Fried Wonton Chips V
With sweet and sour dipping sauce.

Price Per Person

10-14	12.50/pp
15-24	12.00/pp
25-49	11.50/pp
50+	11.00/pp



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Cool Lunch and Dinner Buffets

The following cold (room temperature) selections are presented in your choice of trays. They are designed to be served buffet-style and are decorated with fresh flowers and/or greenery (when appropriate).

Salad Combo Buffet I

Traditional Creamy Tuna Salad GF

Prepared with white albacore tuna, celery and onion.

Chicken Waldorf Salad GF

Prepared with boneless breast of chicken, celery, apple, grapes, dried cranberries, and pecan.

Cornbread Salad

Sliced Tomato and Cucumber V | GF

Seasonal Fresh Fruit Sampling V | GF

Bread Sampling V

With whipped butter and margarine packets.

Price Per Person

10-20	12.50/pp
21-40	12.00/pp
41-60	11.50/pp
60+	11.00/pp

Salad Combo Buffet III

Mediterranean Chicken Salad N | GF

With artichoke hearts, roasted yellow peppers and pine nuts, tossed in our balsamic vinaigrette.

Southwestern Tuna Salad GF

With white albacore tuna, yellow squash, roasted corn, red bell pepper and green onion, tossed in a chipotle mayonnaise.

Black Eyed Pea Salad V

With yellow pepper, tomato, corn and scallions in a lemon cilantro vinaigrette.

Seasonal Fresh Fruit Sampling V | GF

Bread Sampling V

With whipped butter and margarine packets.

Price Per Person

10-20	13.50/pp
21-40	12.50/pp
41-60	12.00/pp
60+	11.50/pp

Salad Combo Buffet II

Smoked Turkey Salad GF

With cucumber, tomato and scallion.

Or

Tandoori Chicken Salad N | GF

With red grapes, celery and slivered almonds.

Pasta Salad

Grilled Vegetable Salad V | GF

With asparagus, cauliflower, carrot, eggplant, green pepper, jicama, mushroom, red pepper, yellow squash, zucchini, and red onion.

Seasonal Fresh Fruit Sampling V | GF

Bread Sampling V

With whipped butter and margarine packets.

Price Per Person

10-20	12.50/pp
21-40	12.00/pp
41-60	11.50/pp
60+	11.00/pp



Lunch & Dinner

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Entrée Salads

Salads are always freshly prepared at the last minute to ensure a crisp and beautiful presentation. The following cold (room temperature) selections are served in aluminum pans or optional black plastic trays. They are designed to be served buffet-style. The per-person price includes the cost of disposables, but does not include the cost of equipment, delivery and sales tax.

BBQ Chicken Salad

BBQ Chicken Salad

Char-grilled barbecue chicken breast, basil, monterey jack cheese, black bean, roasted corn, yellow corn tortilla strips, cilantro, tomato, scallion and chopped iceberg and romaine lettuce tossed with our homemade special herbed ranch dressing.

Bread Selection of the Day

With whipped butter and margarine packets.

Price Per Person

10-20	11.50/pp
21-40	11.00/pp
41-60	10.50/pp
60+	10.00/pp

Chinese Chicken Salad

Chinese Chicken Salad N

Grilled breast of chicken, shredded iceberg and romaine lettuce, bok choy, red pepper, green onion, cilantro, mandarin oranges, almonds and sesame seeds, tossed in our sesame-soy vinaigrette and topped with fresh rice stick noodles.

Bread Selection of the Day V

With whipped butter and margarine packets.

Price Per Person

10-20	11.50/pp
21-40	11.00/pp
41-60	10.50/pp
60+	10.00/pp

Chef Salad

Chef Salad

Roast beef, turkey breast and ham, swiss and cheddar cheese, roma tomato, sliced hard boiled egg, english cucumber, black olives, shredded carrot and red cabbage, and garlic croutons on a bed of romaine and iceberg lettuce, with your choice of our homemade ranch, italian or thousand island (choice of two).

Bread Selection of the Day V

With whipped butter and margarine packets.

Price Per Person

10-20	12.50/pp
21-40	12.00/pp
41-60	11.50/pp
60+	11.00/pp

Smoked Chicken Cobb

Smoked Chicken Cobb Salad GF

Rows of smoked chicken breast, bacon, tomato, chopped egg, avocado, scallion and swiss gruyere on a bed of mixed greens with your choice of our homemade ranch, italian (not gluten free) or thousand island (choice of two).

Bread Selection of the Day V

With whipped butter and margarine packets.

Price Per Person

10-20	12.50/pp
21-40	12.00/pp
41-60	11.50/pp
60+	11.00/pp



Lunch & Dinner

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Entrée Salads

Salads are always freshly prepared at the last minute to ensure a crisp and beautiful presentation. The following cold (room temperature) selections are presented in your choice of wicker baskets or black plastic trays. They are designed to be served buffet-style and are decorated with fresh flowers and/or greenery (when appropriate). The per-person price does not include the cost of service personnel, disposables, equipment, delivery and sales tax. All Entrée Salads can be ordered without the freshly baked bread selection for \$1.35pp less

Thai Cobb

"Thai Cobb" N

Rows of asian marinated sirloin of beef, tomato, bean sprouts, green onion, cilantro, snow peas, carrot, red and green pepper over a bed of chopped iceberg lettuce, tossed with our Thai peanut dressing.

Bread Selection of the Day V

With whipped butter and margarine packets.

Price Per Person

13.00/pp (because of the price of beef, the cost is fixed)

Grilled Vegetable Cobb

Grilled Vegetable Cobb V | GF

Chopped carrot, green beans, red onion, artichoke bottoms, radicchio, corn, yellow squash, celery, avocado, tomato and parmesan or amish blue cheese on a bed of chopped mixed greens with your choice of our homemade ranch, italian (not gluten free) or thousand island (choice of two).

Bread Selection of the Day V

With whipped butter and margarine packets.

Price Per Person

12-24	11.00/pp
25-48	10.50/pp
49-60	10.00/pp
60+	9.50/pp

Fajita Salad

Fajita Salad

Marinated and char-grilled chicken, with caramelized red onion, grilled red and green pepper, grilled scallion, shredded monterey jack and cheddar cheese, and diced tomato over a bed of romaine and red leaf lettuce, served with our homemade ranchero dressing. Substitute Steak +6.35/pp

Roasted Corn Honey Muffins V

With whipped butter and margarine packets.

Price Per Person

12-24	11.50/pp
25-48	11.00/pp
49-60	10.50/pp
60+	10.00/pp

Bistro Steak Salad

Bistro Steak Salad

House marinated medium rare sirloin, pea pods, carrot, shaved red onion, bean sprouts and red bell pepper over a bed of romaine, radicchio and boston bibb lettuce tossed with our soy sesame dressing and garnished with sesame seeds.

Bread Selection of the Day V

With whipped butter and margarine packets.

Price Per Person

13.00/pp (because of the price of beef, the cost is fixed)



Lunch & Dinner

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Deli and More

The following cold (room temperature) selections are presented on black plastic trays and aluminum containers. Additional serving containers and styles are available. The per-person price includes the cost of disposables, but does not include the cost of service personnel, equipment, delivery and tax.

Moveable Deli Feast

Choose 3 per 20 guests

- Roasted Turkey Breast GF
- Roast Beef GF
- Smoked Breast of Turkey GF
- Grilled Breast of Chicken GF
- Honey Mustard Glazed Ham GF
- Kosher-Style Salami GF
- Turkey Pastrami GF +2.50/pp

Condiments V | GF

Cheddar and baby swiss cheese, dill pickle spears, butter-leaf lettuce, black olives, sliced tomato, shaved red onion, mayonnaise and mustard.

Bread Selection V

Choose 1

Southern Potato Salad V | GF

Homemade Cole Slaw V | GF

Price Per Person

10-20	12.00/pp
21-40	11.50/pp
41-60	11.00/pp
60+	10:50/pp

Deli Sandwich Buffet

Choose 2 types per 20 guests

Variety of Overstuffed Sandwiches

Sandwich choices on page 13

Deli Salad of the Day V | GF

Price Per Person

10-20	9.50/pp
21-40	9.00/pp
41-60	8.50/pp
60+	8.00/pp

Baby Deli Buffet

Not an Entrée Portion.

Choose 3 per 20 guests

- Roasted Turkey Breast GF
- Roast Beef GF
- Smoked Breast of Turkey GF
- Honey Mustard Glazed Ham GF
- Kosher-Style Salami GF
- Turkey Pastrami GF +2.00/pp

Condiments V | GF

Cheddar and baby swiss cheese, sliced roma tomato, black olives, dill pickle chips and carrot and celery sticks. Herbed mayonnaise verde and honey dijon mustard sauce.

Bread Selection V

Kettle Cooked Potato Chips V | GF

With french onion dip.

Price Per Person

10-20	11.00/pp
21-40	10.50/pp
41-60	10.00/pp
60+	9.50/pp

Subs and More

Choose 2 types per 20 guests

Submarine Sandwiches

Sandwich choices on pages 13.

Homemade Creamy Coleslaw or V | GF

Southern Potato Salad

Bags of Kettle Cooked Potato Chips V | GF

Price Per Person

10-20	10.50/pp
21-40	10.00/pp
41-60	9.50/pp
60+	9.00/pp



Lunch & Dinner

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Hot Lunches and Dinners

Meals are delivered hot. The per-person price does include the price of disposables, but does not include the cost of service personnel, equipment, delivery and state sales tax. A la carte pricing is also available. Substitutions are available; Please inquire if you need a substitution.

Blue Plate Special

Homemade Meatloaf

Roasted Garlic Mashed Potatoes V | GF

Roasted Vegetables V

Green Salad of the Day V

Bread Selection of the Day V

With whipped butter and margarine packets.

Price Per Person

10-20	12.50/pp
21-40	12.00/pp
40-60	11.50/pp
60+	11.00/pp

Chicken and Dressing

Sliced Roast Chicken

Sliced breast of roasted chicken with mushroom gravy.

Homemade Southern Cornbread Dressing

Roasted or Steamed Seasonal Vegetables V | GF

Green Salad of the Day V

Bread Selection of the Day V

With whipped butter and margarine packets.

Price Per Person

10-20	12.00/pp
21-40	11.50/pp
41-60	11.00/pp
60+	10.50/pp

Vegetarian Delight

Choose 1 per 10 Guests

Baked Penne Pasta V

Eggplant Parmesan Roulades V

Stuffed Cheese, Spinach & Mushroom Shells V

Chopped Italian Salad V

With iceberg and romaine lettuce, radicchio, carrots, provolone cheese, roasted red peppers, cherry tomato, broccoli, green bell pepper, hearts of palm, fresh basil, and garbanzo beans, tossed in our homemade Italian vinaigrette.

Homemade Tomato Bread V

Price Per Person

10-20	13.50/pp
21-40	13.00/pp
41-60	12.50/pp
60+	12.00/pp

Warm Me Up

Must be ordered in multiples of 10.

Choose 1

Beef Stew GF

Turkey Stew

Vegetarian Stew V

Green Salad of the Day V

Homemade Cornbread V

With whipped butter and margarine packets.

Price Per Person

10-20	11.50/pp
21-40	11.00/pp
41-60	10.50/pp
60+	10.00/pp



Lunch & Dinner

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Hot Lunches and Dinners

Viva Lasagna

Must be ordered in multiples of 10.

Choose 1 for every 10 Guests

Traditional Beef and Sausage

Ground beef, Italian sausage, ricotta, mozzarella and parmesan cheese, fresh pasta, and marinara sauce.

Or

Chicken Florentine Alfredo

Grilled chicken breast, spinach, ricotta, mozzarella and parmesan cheese, fresh pasta, and homemade alfredo sauce.

Or

Vegetable **V**

Sautéed zucchini, red and green bell pepper, eggplant, red onion, yellow squash, ricotta, mozzarella and parmesan cheese, fresh pasta, and marinara sauce.

Or

Mexican

Ground beef, ricotta, Mexican cheese blend, Mexican red sauce, and corn tortillas.

Tossed Italian Salad **V**

With homemade croutons and our Italian vinaigrette.

Bread Selection of the Day **V**

With whipped butter and margarine packets.

Price Per Person

10-20	12.50/pp
21-40	12.00/pp
41-60	11.50/pp
60+	11.00/pp

Roasted Feast

Choose 1

Roasted Chicken **GF**

Marinated roasted Chicken Breasts.

Or

Beef Brisket +2.00/pp

With mushrooms, onions, and natural gravy.

Oven Roasted Potatoes **V** | **GF**

Seasonable Vegetable Medley **V** | **GF**

Green Salad of the Day

Bread Selection of the Day **V**

With whipped butter and margarine packets.

Price Per Person

10-20	12.00/pp
21-40	11.50/pp
21-60	10.50/pp
60+	10.00/pp

Grilled Salmon

Wood Plank Grilled Filet of Salmon

Asparagus

Herbed Couscous

Green Salad of the Day

Bread Selection of the Day **V**

With whipped butter and margarine packets.

Price Per Person

10-20	16.50/pp
21-40	16.00/pp
41-60	15.50/pp
60+	15.00/pp



Lunch & Dinner

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Hot Lunches and Dinners

Fajita Fiesta

Choose One

Tender Chicken Fajitas

With green pepper, white onion and scallion.
Minimum of 10 pp of each meat to split entrée.
Substitute Shrimp +4.00/pp
Substitute Steak +2.00/pp

Or

Mixed Vegetable Fajitas V -1.50/pp

Condiments V | GF

Guacamole, sour cream, salsa picanté, sliced jalapeño and shredded cheddar cheese.

Flour Tortillas V

Vegetarian Refried Beans V | GF

Classic Mexican Rice GF

Southwestern Caesar Salad GF

With romaine lettuce, diced tomato, black beans, jícama, roasted corn, Mexican blend cheese, and corn tortilla strips, tossed in our homemade lime caesar dressing.

Gourmet Tortilla Chips V | GF

With salsa picanté.

Price Per Person

10-20	14.00/pp
20-40	13.50/pp
41-60	13.00/pp
60+	12.50/pp

Stir Fry

Choose One

Mandarin Chicken Stir Fry

With carrot, red and green bell pepper, bamboo shoots, straw mushroom, broccoli, and scallion.

Or

Sirloin Stir Fry +2.00/pp

With carrot, red and green bell pepper, bamboo shoots, straw mushroom, broccoli, and scallion.

Vegetable Fried Rice V

Asian Greens Garden Salad V

With red and yellow bell pepper, radish, parsley, bean sprouts, and snow peas, tossed in our homemade hoisin vinaigrette.

Egg Rolls N

With sweet and sour and hot mustard sauce.

Fortune Cookies

Price Per Person

10-20	13.00/pp
21-40	12.50/pp
41-60	12.00/pp
60+	11.50/pp

“Sweet and Sour” Special

Sweet and Sour Chicken

Breaded and Fried

Asian Rice Pilaf V

With red pepper, green onion, cilantro, and dark raisins.

Cucumber Salad V

Fried Wantons

Price Per Person

10-20	12.50/pp
21-40	12.00/pp
41-60	11.50/pp
60+	11.00/pp



Lunch & Dinner

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Hot Lunches and Dinners

Moroccan Chicken

Marinated Grilled Moroccan Chicken **GF**

Herbed Israeli Couscous **V**

Roasted Carrots **V**

Green Salad of the Day **V**

Bread Selection of the Day **V**

With whipped butter and margarine packets.

Price Per Person

10-20	12.00/pp
21-40	11.50/pp
41-60	11.00/pp
60+	10.50/pp

Greek Town

Chicken on the Bone **GF**

Roasted with lemon, oregano, fresh garlic, white wine, and olive oil.

Greek Potato Wedges

Athenian Salad **V | GF**

With iceberg lettuce, tomato, cucumber, red onion, kalamata olives, red and green pepper, and feta cheese, tossed in our Greek vinaigrette.

Bread Selection of the Day **V**

With whipped butter and margarine packets.

Price Per Person

10-20	12.50/pp
21-40	12.00/pp
41-60	11.50/pp
60+	11.00/pp

Calypso Pork Loin

Caribbean Pork Loin **GF**

Napped with a maple glaze and served over creamy polenta with mushrooms and artichokes.

Braised Sweet Potatoes **GF**

With fresh rosemary.

Citrus Salad **V | N | GF**

With house greens, grapefruit and orange segments, and toasted walnuts, tossed in raspberry poppyseed vinaigrette.

Bread Selection of the Day **V**

With whipped butter and margarine packets.

Price Per Person

10-20	13.50/pp
21-40	13.00/pp
41-60	12.50/pp
60+	12.00/pp

Brauhaus

Pork Roast **GF**

With oven roasted carrots, celery, and onion, sliced, and served with natural jus.

Potato Pancakes **V**

Homemade Apple Sauce **V | GF**

Green Salad of the Day

Bread Selection of the Day **V**

With whipped butter and margarine packets.

Price Per Person

10-20	13.50/pp
21-40	13.00/pp
41-60	12.50/pp
60+	12.00/pp



Lunch & Dinner

V Vegetarian; N: Contains Nuts; GF: Gluten Free

Hot Lunches and Dinners

Salisbury Steak

Salisbury Steak **GF**

With homemade gravy and grilled onions.

Garlic Roasted Mashed Potatoes **V**

Roasted Vegetables **V**

Green Salad of the Day **V**

Fresh Hot Rolls **V**

With whipped butter and margarine packets.

Price Per Person

10-20	13.00/pp
21-40	12.50/pp
41-60	12.00/pp
60+	11.50/pp

Gourmet Chicken Spaghetti

Gourmet Chicken Spaghetti

Our delicious chicken spaghetti includes parmesan reggiano cheese, mushrooms, pasta, white wine sauce, and tender chicken.

Seasonal Vegetables **V | GF**

Toasted Garlic Bread

Price Per Person

10-20	12.50/pp
21-40	12.00/pp
41-60	11.50/pp
60+	11.00/pp

Taco Bar

Seasoned Ground Beef & Shredded Chicken **GF**

Toppings and Condiments **V | GF**

Mixture of monterey jack & cheddar cheese, tomato, lettuce, black olive, and jalapeño slices, sour cream and salsa.

Soft Flour Tortillas **V**

Spanish Rice **V | GF**

Vegetarian Refried Beans **V | GF**

Lightly topped with Monterey jack cheese.

Price Per Person

10-20	12.50/pp
21-40	12.00/pp
41-60	11.50/pp
60+	11.00/pp

Mexican Fiesta

Choose 1 Per 10 Guests.

Chicken, Beef or Cheese Enchilada Casserole **GF**

Classic Mexican Rice **GF**

Gourmet Tortilla Chips **V | GF**

With guacamole.

Seasonal Fresh Fruit Kebobs **V | GF**

Price Per Person

10-20	13.50/pp
21-40	13.00/pp
41-60	12.50/pp
60+	12.00/pp



Lunch & Dinner

V Vegetarian; N: Contains Nuts; GF: Gluten Free

Hot Lunches and Dinners

Stuffed Pork Chops

Stuffed Pork Chop

Baked center cut pork chop with traditional breaded herbed stuffing.

Roasted Rosemary Potato Wedges V

Roasted Seasonal Vegetables V

Green Salad of the Day V

Hot Yeast Rolls V

With whipped butter and margarine packets.

Price Per Person

10-20	13.00/pp
21-40	12.50/pp
41-60	12.00/pp
60+	11.50/pp

Chicken Marsala

Chicken Marsala

Sliced roasted chicken breast over buttered fettuccini with marsala wine sauce.

Seasonal Vegetables V | GF

Italian Chopped Salad V

Tomato Bread V

Price Per Person

10-20	12.50/pp
21-40	12.00/pp
41-60	11.50/pp
60+	11.00/pp

Chicken Asiago

Chicken Asiago

Boneless chicken breast baked with asiago cheese and crème sauce.

Wild Rice Pilaf V | GF

Sautéed French Green Beans V

Price Per Person

10-20	13.50/pp
21-40	13.00/pp
41-60	12.50/pp
60+	12.00/pp

Stuffed Chicken Florentine

Stuffed Chicken Florentine

Boneless chicken breast stuffed with a cheese spinach filling, baked, and covered in homemade alfredo sauce.

Buttered Pasta V

Choice of Vegetable Side V

Broccoli Salad GF

Price Per Person

10-20	13.50/pp
21-40	13.00/pp
41-60	12.50/pp
60+	12.00/pp



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Hot Lunches and Dinners

Kebobs

Grilled Chicken Kebobs

or

Grilled Shrimp Kebobs add \$3.50/pp

or

Grilled Beef Kebobs add \$3.00/pp

Grilled with onions, squash, peppers, tomatoes, and mushrooms.

Basmati Rice V | GF

Greek Salad V | GF

Pita Bread with Tzatziki Sauce

Price Per Person

10-20	12.50/pp
21-40	12.00/pp
41-60	11.50/pp
60+	11.00/pp

King Ranch Casserole

King Ranch Chicken Casserole

Layers of corn tortillas, diced chicken, mushrooms, onions, tomatoes, green chilis, cheese sauce, cheddar and mozzarella cheese.

Green Salad of the Day V | GF

Tortilla Chips and Salsa

Price Per Person

10-20	11.00/pp
21-40	10.50/pp
41-60	10.00/pp
60+	9.50/pp

Spaghetti

Spaghetti with Meat Sauce

Ground beef, Italian sausage, mushrooms, black olives, parmesan cheese, and freshly made marinara sauce.

Or

Spaghetti with Marinara Sauce (-2.00/pp) V

Choice of Vegetable Side V | GF

Fresh Garden Salad V

Toasted Garlic French Bread

Price Per Person

10-20	12.50/pp
21-40	12.00/pp
41-60	11.50/pp
60+	11.00/pp

Pork Tenderloin

Grilled Pork Tenderloin

With red spice-raspberry sauce.

Sweet Potato Casserole V

Mixed Seasonal Vegetables V

Pear Salad V | GF

Yeast Rolls

10-20	14.00/pp
21-40	13.50/pp
41-60	13.00/pp
60	12.50/pp



Lunch & Dinner

V Vegetarian; N: Contains Nuts; GF: Gluten Free

Hot Lunches and Dinners

Marinated Chicken Breast

Grilled Chicken Breast

Our beautifully marinated a grilled boneless chicken breast.

Corn Souffle V

Grilled Vegetable Medley V | GF

Rosemary Rolls

Price Per Person

10-20	11.50/pp
21-40	11.00/pp
41-60	10.50/pp
60+	10.00/pp

Balsamic Marinated Pork Tenderloin

Balsamic Marinated Pork Tenderloin

With grapes and lemon-honey sauce.

Parmesan Polenta V

Roasted Vegetable Medley V | GF

Fresh Garden Salad V | GF

Freshly Baked Bread Selection of the Day

With whipped butter and margarine.

Price Per Person

10-20	13.50/pp
21-40	13.00/pp
41-60	12.50/pp
60+	12.00/pp

Filet

Filet Mignon

Wild Mushrooms and a creamy mustard sauce dress up filet mignon steaks for a luxurious dinner.

Potatoes au Gratin V

Asparagus V | GF

Roasted with olive oil and kosher salt.

Apple Pecan Feta Salad V | GF

With maple cider vinaigrette.

Hot Yeast Rolls

With whipped butter

Price Per Person

18.50/pp

Beef Stroganoff

Beef Stroganoff

Served of a bed of butter noodles.

Roasted Brussels Sprouts GF

Roasted with bacon, butter, and kosher salt.

Green Salad of the Day V

Price Per Person

13.25/pp



Lunch & Dinner

V Vegetarian; N: Contains Nuts; GF: Gluten Free

Hot Lunches and Dinners

Beef Medallions

Beef Medallions

Beef tenderloin with a red wine sauce.

Potatoes au Gratin

Vegetable Torte

Your Choice of Salad

Hot Yeast Rolls

Price Per Person

19.00/pp

Beef Wellingtons

Beef Wellingtons

With gorgonzola wrapped in a puff pastry.

Asparagus Parmesan

Garlic Potatoes Gratin

Mixed Greens and Arugula Salad

With citrus vinaigrette

Vegetarian Refried Beans V | GF

Lightly topped with monterey jack cheese.

Price Per Person

20.00/pp

Beef Tenderloin

Beef Tenderloin GF

Horseradish and Chive Sauce

Yorkshire Pudding

Sauteed French Green Beans with Dried Cranberries and Toasted Almonds

Hot Yeast Rolls V

With whipped butter and margarine packets.

Price Per Person

21.50/pp