

<u>APPETIZERS</u>
<u>HOT</u>
Miniature Ruebens
Meatballs with Gravy or BBQ Sauce
Chicken Tenders
Miniature Burritos & Tacos
Stuffed Puff Pastry with Asst. Fillings
Sausage - Bar-B-Qued
Egg Rolls
Miniature Quiche
Miniature Raviolis
Spinach Pie
Hot Spinach & Artuchoke Dip
Smoked Pork Loin
Potato Skins
Hot Bean Dip
Wing Dings
Cajun Wings
* Chicken / Beef / Pork Brochettes
* Stuffed Mushroom Caps
* Blackened Beef Tips
* Carved Beef Tenderloin
* Miniature Wellingtons
* Miniature Crab Cakes
* Fried Calamari
* Coconut Chicken
* Bacon Wrapped Scallops

<u>COLD</u>
Vegetables With Dip
Fruit Tray
Fruit Kabobs
Spinach Dip
Crab Spread
Humus Spread with Pita Bread
Guacamole Dip
Cheese Tray With Crackers
Seven Layer Mexican Dip
Nacho Chips & Salsa
Deviled Eggs
Stuffed Celery Hearts
Ham / Turkey Rolls
Smoked Fish Canapés
Smoked Fish w/ Crackers
Marinated Vegetables
Cheese Ball with Crackers
* Liver Pate with Crackers
* Caviar
* Anti Pasto Trays
* Crawfish Remoulade
* Asst. Sushi
* Marinated Seafood Salad
** Shrimp Cocktail

** Price subject to change with market prices.

<u>SAMPLE HORS D'OEUVRES MENU</u>
\$13.00 Per Person 50 Person Minimum Requires 1 Server
Miniature Ruebens
Meatballs
Assorted Miniature Quiche
Bar-B-Qued Sausage
Fruit Trays
Cheese Trays
Fresh Vegetables with Dip
Crab Spread
Seven Layer Mexican Dip
Assorted Cold Trays with Deviled Eggs, Smoked Fish Canapés, Stuffed Celery Hearts, and Finger Sandwiches.

<u>SAMPLE HORS D'OEUVRES MENU</u>
\$21.00 Per Person** (50 Person Minimum) Requires 1 Server

Carved Beef Tenderloin
Asst. Beef, Chicken, and Pork Brochettes
Stuffed Mushroom Caps
Salmon en Croute
Anti Pasto Trays
Fresh Fruit Trays
Asst. Cheese Display
Crab Spread
Spinach Dip
Assorted Cold Trays with Deviled Eggs, Smoked Fish Canapés, Stuffed Celery Hearts, and Finger Sandwiches.

<u>SAMPLE HORS D'OEUVRES MENU</u>
\$17.00 Per Person** (50 Person Minimum) Requires 1 Server

Coconut Chicken
Miniature Crab Cakes
Beef Tips
Miniature Cheese Stuffed Ravioli
Marinated Seafood Cocktail
Marinated Vegetable Tray
Fruit Kabobs
Smokehouse Platter
Goat Cheese & Garlic Spread with French Bread

<u>HORS D'OEUVRES CHINA SERVICE</u>
\$4.00 Per Person

Hors D'Oeuvres Plates
Silverware
Napkins
White Linen Tablecloths
Servers
15% Gratuity added only to parties with china.

<u>LIGHT APPETIZER MENUS</u> Minimum 50 People Each
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<u>MENU #1</u>

\$11.00 Per Person
Miniature Ruebens
Meatballs
Spinach Pies
Fruit & Cheese Trays
Fresh Vegetables with Dip
Seven Layer Mexican Dip with Nachos
Assorted Cold Trays with Deviled Eggs, Smoked Fish Canapés, Stuffed Celery Hearts, and Finger Sandwiches.

<u>MENU #2</u>

\$12.00 Per Person
Stuffed Mushroom Caps
Assorted Mini Quiche
Miniature Tacos & Burritos
Fresh Fruit Trays
Cheese Trays with Assorted Crackers
Spinach Dip
Assorted Cold Trays with Deviled Eggs, Smoked Fish Canapés, Stuffed Celery Hearts, and Finger Sandwiches.

<u>MENU #3</u>

\$10.00 Per Person
Assorted Pastries
Cakes & Cheesecakes
Pies
Fresh Fruit Trays
Cheese & Crackers
Vegetables & Dip
Iced Tea
Lemonade
Coffee

<u>SAMPLE APPETIZER MENUS</u> Sold with dinner menus 50 Person Minimum
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<u>MENU #1</u>

\$2.00 Per Person
Fresh Fruit Trays
Vegetables with Dip
Cheese & Crackers

<u>MENU #2</u>

\$4.00 Per Person
Miniature Ruebens
Chicken Tenders
Fresh Fruit Trays
Vegetables with Dip
Cheese & Crackers

ENTREES	
<u>BEEF</u>	
Roast Top Round Of Beef** *Carved By Chef * Roast Beef & Gravy Salisbury Steaks * Beef Stew Stuffed Cabbage * Beef Stroganoff * Carved Beef Tenderloin** * Carved Prime Rib**	
<u>LAMB</u>	
* Leg Of Lamb** *Carved By Chef * Lamb Chops** * Curried Lamb	
<u>PASTA</u>	
Lasagna - Meatless Mostacolli with or without Meatballs Ravioli with Tomato or Cream Sauce Spaghetti with or without Meatballs Fettucine Alfredo Chicken Primavera Macaroni & Cheese * Seafood Fettuccine	
<u>PORK</u>	
Roast Pork Loin *Carved By Chef Pork Chops Fresh Ham or Smoked Ham Sweet & Sour Pork Kielbasa & Sauerkraut Peppers & Italian Sausage * Pork Kabobs * Stuffed Pork Loin - Carved * BBQ Ribs	
<u>POULTRY</u>	
Baked Seasoned Chicken Herb Baked Chicken Bar-B-Qued Chicken Sesame & Orange Glazed Chicken * Chicken Cordon Bleu * Broccoli & Cheese Stuffed Chicken Breast * Chicken Coq Au Vin * Chicken Scallopini * Chicken Paprikosh * Chicken Kiev * Chicken Kabobs * Roast Turkey * Chicken a la King * Grilled Duckling Breast	
<u>SEAFOOD</u>	
* Baked Cod * Stuffed Flounder * Blackened Catfish * Salmon * Seafood Gumbo * Crab Cakes * Jumbo Pan Seared Scallops * Jumbo Stuffed Shrimp * Catch of the Day	

*Market Price

SIDES	
<u>POTATOES</u>	
Red Skin Potatoes Au Gratin Potatoes Mashed Potatoes & Gravy Garlic Mashed Potatoes Potatoes O'Brian Oven Roasted Potatoes Hot German Potato Salad Scalloped Potatoes Fried Potatoes * Twice Baked Potatoes	
<u>RICE/PASTAS</u>	
Rice Pilaf Wild Rice Mix Brown Rice Spanish Rice Basmati Rice Saffron Rice Risotto Tri-Colored Orzo Cous Cous Buttered Egg Noodles	
<u>VEGETABLES</u>	
Green Beans Almondine Corn Corn on the Cob Tri-Mix Bean Parsley Buttered Carrots Peas Green Bean Casserole Fresh Mixed Vegetables * Asparagus * Pea Pods * Ratatouille * Sautéed Seasonal Squash	
<u>SALADS</u>	
Tossed Green Salad Fresh Fruit Salad Creamy Pasta Salad Italian Pasta Salad Potato Salad German Potato Salad Cole Slaw Marinated Vegetables Cucumbers & Sour Cream Three Bean Salad * Caesar Salad * Greek Salad * Spinach Salad * Michigan Salad * Anti Pasto Salad * Spinach & Fresh Mozzarella * California Salad	
<u>MEATLESS/VEGETARIAN ENTREES</u>	
Eggplant Parmesan Ratatouille Spinach Pie Wild Rice Stuffed Peppers	

*Carving menus may require a server

\$11.00 BUFFET SAMPLE MENU (25 Person Minimum)
Baked Seasoned Chicken Lasagna Choice of Potato or Rice Fresh Vegetable Tossed Salad Rolls

\$12.00 BUFFET SAMPLE MENU (50 Person Minimum)
Lasagna Baked Chicken Kielbasa & Sauerkraut Au Gratin Potatoes Fresh Vegetable Tossed Salad Rolls

\$13.00 BUFFET SAMPLE MENU (50 Person Minimum)
Roast Beef & Gravy Herb Baked Chicken Peppers & Italian Sausage Mashed Potatoes Fresh Vegetable Tossed Salad Rolls

\$13.00 BUFFET SAMPLE MENU (50 Person Minimum)
Stuffed Chicken Breast Mostacolli w/ Meatballs Smoked or Fresh Ham Red Skin Potatoes Fresh Vegetable Tossed Salad Rolls

\$14.00 BUFFET SAMPLE MENU (50 Person Minimum)
Roast Beef - Carved By Chef Lasagna Baked Chicken Rice Pilaf Red Skin Potatoes Fresh Vegetable Tossed Salad Fruit Salad Rolls

\$2.00 SALAD BAR UPGRADE
Choice of two additional salads. Choice of two sliced meat toppings Choice of two cheese toppings Choice of two nut or fruit toppings

**Can be cooked to order. Consuming raw or undercooked meats may increase your risk of foodborne illness.

\$14.00 BUFFET SAMPLE MENU (50 Person Minimum)
Roast Pork Loin - Carved By Chef Herb Baked Chicken Fettucini Alfredo Oven Roasted Potatoes Wild Rice Pilaf Fresh Vegetable Tossed Salad, Fruit Salad Rolls

\$16.00 BUFFET SAMPLE MENU (50 Person Minimum)
Roast Beef - Carved By Chef Stuffed Flounder Broccoli & Cheese Stuffed Chicken Breasts Rice Pilaf Red Skin Potatoes Fresh Vegetable Tossed Salad, Fruit Salad Rolls

\$21.00 BUFFET SAMPLE MENU (50 Person Minimum) Requires 1 Server
Prime Rib - Carved By Chef Seafood Fettuccine Chicken Scaloppini Wild Rice Pilaf Oven Roasted Potatoes Fresh Vegetable Medley Caesar Salad, Fresh Fruit Salad Rolls

\$21.00 BUFFET SAMPLE MENU (50 Person Minimum) Requires 1 Server
Beef Tenderloin - Carved By Chef Stuffed Flounder Chicken Coq Au Vin Twice Baked Potato Five-Grain Rice Medley Fresh Vegetable Medley Spinach Salad, Fresh Fruit Salad Rolls

HOMEMADE SOUPS
Add Soup to any menu for \$2 per person Cream of Broccoli Chicken Noodle Chili Bean & Ham Cream of Mushroom Vegetable Tomato Basil * New England Clam Chowder * Gumbo

Events with less than 50 guests choose one less Entrée or menu is \$1.00 more.

<p align="center">\$11.00 MEXICAN BUFFET (50 Person Minimum)</p>
<p>Burrito Casserole Taco Mix Beef & Chicken Fajita Mix Mexican Rice Seven Layer Bean Dip Traditional Mexican Toppings ** Add Chili for \$1.00 Per Person</p>

<p align="center">SUMMER BARBECUES (100 Person Minimum) There will be a \$200 charge for a Griller and a Server.</p>

<p align="center">\$14.00 PER PERSON SUMMER BBQ**</p> <p>Chicken Kabobs Hamburgers Hot Dogs Baked Beans or Assorted Potato Chips German Potato Salad Fresh Fruit Trays Cole Slaw Relish Trays & Condiments</p>

<p align="center">OTHER ITEMS AVAILABLE</p> <p>White Linen Tablecloths: \$6.00 each Colored Linen Tablecloths: \$7.00 each White Linen Table Skirting: \$25.00 per section Linen Napkins: \$0.50 each Assorted Pop & Water: \$1.00 per can Coffee, Regular or Decaf: \$25.00 Iced Tea, Lemonade & Coffee: \$2.00 per person Assorted Potato Chips: \$0.75 per person</p>

<p align="center">\$16.00 NEW ORLEANS BUFFET (50 Person Minimum)</p>
<p>Chicken Creole Gumbo Blackened Catfish BBQ Andouille Sausage Red Beans & Rice Crawfish Remoulade Fresh Cut Fruit</p>

<p align="center">\$11.00 PER PERSON</p> <p>Hamburgers & Hot Dogs Brats Italian Sausage Chicken Baked Beans or Assorted Potato Chips Fruit, Pasta, Potato Salads Relish Trays & Condiments</p>

<p align="center">\$21.00 PER PERSON SUMMER BBQ**</p> <p>Grilled Tuna or Swordfish Grilled Chicken Breasts Ravioli in Tomato or Cream Sauce Oven Roasted Red Skin Potatoes Corn On The Cob Fresh Fruit Trays Marinated Vegetables</p>
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<p align="center">\$7.00 Per Person China Service Indoor \$8.00 Per Person China Service Outdoor</p> <p>Dinner Plates Salad Plates Silverware (Dinner & Salad Forks, Knives) Water Goblets Linen Napkins (Asst. Colors Available) White Linen Tablecloths Servers 15% Gratuity added only to parties with China</p>

<p align="center">\$14.00 HOLIDAY BUFFET (50 Person Minimum)</p>
<p>Roast Turkey Baked Ham Lasagna Mashed Potatoes & Gravy, Stuffing Fresh Vegetable Tossed Salad, Fresh Cranberry Relish Assorted Pies</p>

<p align="center">\$13.00 PER PERSON</p> <p>Hamburgers & Hot Dogs Chicken Pulled Pork Baked Beans or Assorted Potato Chips Fruit, Pasta, Potato Salads Relish Trays & Condiments</p>

<p align="center">PIG ROAST (100 Person Minimum) \$15.00 Per Person Roaster On Site There will be a \$200 charge for a Griller and a Server.</p>

<p align="center">DESSERT TABLES \$4.00 Per Person (Assortment Varies With Party Size)</p> <p>French Pastries Brownies / Cookies Petits Fours Chocolate Dipped Strawberries Pecan Diamonds Honey Almond Bars Chocolate Cups Filled With Mousse Cheese Cakes Specialty Tortes Cakes / Pies</p>

<p align="center">\$11.00 PASTA & SALAD BAR (50 Person Minimum)</p>
<p>Choice of Four Pastas Choice of Four Sauces Salad Bar with Assorted Toppings Pasta Choices Include: Tri-Color Routini, Penne, Fettucini, Bow Tie Spaghetti, Angel Hair, Macaroni, Tortellini* Sauces Choices Include: Marinara, Alfredo, Prima Vera, Cheese, Meaty Tomato Sauce, Pesto-Alfredo, Red or White Clam, Wild Mushroom*, Seafood**</p>

<p align="center">\$14.00 Per Person</p> <p>Hot Dogs & Hamburgers Ribs Chicken Baked Beans or Assorted Potato Chips Fruit, Pasta, Potato Salads Relish Trays & Condiments</p>
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<p>Roast Pig Baked Chicken Lasagna Baked Beans or Assorted Potato Chips Fruit, Pasta, Potato Salads</p>

<p align="center">BONANZA ROAST (150 Person Minimum) \$16.00 Per Person Roaster & Grill On Site There will be a \$300 charge for Grillers and Servers.</p>

<p align="center">\$3.00 Per Person</p> <p>Assorted Pies Assorted Cakes or Cheesecake</p>
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<p align="center">\$13.00 St. Patrick Day Dinner (50 Person Minimum)</p>
<p>Sliced Corned Beef Irish Beef Stew Baked Seasoned Chicken Boiled Potatoes, Carrots, and Cabbage Tossed Salad Rolls</p>

<p align="center">\$18.00 PER PERSON**</p> <p>Grilled 8oz New York Strips Grilled Chicken Breasts Lasagna Oven Roasted Potatoes Pasta Salad Fruit Salad</p>
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<p>Pig Roast BBQ Chicken Grilled Hamburgers & Hot Dogs Grilled Sausage & Brats Baked Beans or Assorted Potato Chips Fruit, Pasta, Potato Salads</p>

<p align="center">\$2.00 Per Person</p> <p>Pecan Diamonds Honey Almond Bars Brownies</p>

<p align="center">\$11.00 MEXICAN BUFFET (50 Person Minimum)</p>
<p>Burrito Casserole Taco Mix Beef & Chicken Fajita Mix Mexican Rice Seven Layer Bean Dip Traditional Mexican Toppings ** Add Chili for \$1.00 Per Person</p>

<p align="center">\$22.00 PER PERSON**</p> <p>Grilled 12oz New York Strips Grilled Chicken Breasts Oven Roasted Red Skin Potatoes Corn On The Cob Pasta Salad Fresh Fruit Salad</p>
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<p align="center">ROAST-A-PIG Add a Roast Pig to any menu for \$750</p>
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<p align="center">\$2.00 Per Person</p> <p>Gourmet Cookies</p>

** Price subject to change with market prices Cookies

<p align="center">SUMMER BARBECUES (100 Person Minimum) There will be a \$200 charge for a Griller and a Server.</p>

<p align="center">\$14.00 PER PERSON SUMMER BBQ**</p> <p>Chicken Kabobs Hamburgers Hot Dogs Baked Beans or Assorted Potato Chips German Potato Salad Fresh Fruit Trays Cole Slaw Relish Trays & Condiments</p>

<p align="center">OTHER ITEMS AVAILABLE</p> <p>White Linen Tablecloths: \$6.00 each Colored Linen Tablecloths: \$7.00 each White Linen Table Skirting: \$25.00 per section Linen Napkins: \$0.50 each Assorted Pop & Water: \$1.00 per can Coffee, Regular or Decaf: \$25.00 Iced Tea, Lemonade & Coffee: \$2.00 per person Assorted Potato Chips: \$0.75 per person</p>

<p align="center">\$9.00 PER PERSON</p> <p>Hot Dogs & Hamburgers Baked Beans or Assorted Potato Chips Fruit, Pasta, Potato Salads Relish Trays & Condiments</p>
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\$16.00 NEW ORLEANS BUFFET (50 Person Minimum)
Chicken Creole Gumbo Blackened Catfish BBQ Andouille Sausage Red Beans & Rice Crawfish Remoulade Fresh Cut Fruit

\$14.00 HOLIDAY BUFFET (50 Person Minimum)
Roast Turkey Baked Ham Lasagna Mashed Potatoes & Gravy, Stuffing Fresh Vegetable Tossed Salad, Fresh Cranberry Relish Assorted Pies

\$11.00 PASTA & SALAD BAR (50 Person Minimum)
Choice of Four Pastas Choice of Four Sauces Salad Bar with Assorted Toppings Pasta Choices Include: Tri-Color Routini, Penne, Fettucini, Bow Tie Spaghetti, Angel Hair, Macaroni, Tortellini* Sauces Choices Include: Marinara, Alfredo, Prima Vera, Cheese, Meaty Tomato Sauce, Pesto-Alfredo, Red or White Clam, Wild Mushroom*, Seafood**

\$13.00 St. Patrick Day Dinner (50 Person Minimum)
Sliced Corned Beef Irish Beef Stew Baked Seasoned Chicken Boiled Potatoes, Carrots, and Cabbage Tossed Salad Rolls

HOT BREAKFAST (25 Person Minimum) \$9.00 Per Person
Scrambled Eggs Sausage Bacon Fried Potatoes Fresh Fruit Bagels with Cream Cheese Assorted Danish

HOT BREAKFAST (25 Person Minimum) \$8.00 Per Person
Scrambled Eggs Pancakes or French Toast Fresh Fruit Bagels with Cream Cheese Assorted Danish

\$11.00 PER PERSON
Hamburgers & Hot Dogs Brats Italian Sausage Chicken Baked Beans or Assorted Potato Chips Fruit, Pasta, Potato Salads Relish Trays & Condiments

\$13.00 PER PERSON
Hamburgers & Hot Dogs Chicken Pulled Pork Baked Beans or Assorted Potato Chips Fruit, Pasta, Potato Salads Relish Trays & Condiments

\$14.00 Per Person
Hot Dogs & Hamburgers Ribs Chicken Baked Beans or Assorted Potato Chips Fruit, Pasta, Potato Salads Relish Trays & Condiments

\$18.00 PER PERSON**
Grilled 8oz New York Strips Grilled Chicken Breasts Lasagna Oven Roasted Potatoes Pasta Salad Fruit Salad

\$22.00 PER PERSON**
Grilled 12oz New York Strips Grilled Chicken Breasts Oven Roasted Red Skin Potatoes Corn On The Cob Pasta Salad Fresh Fruit Salad

LUNCH MENUS \$9.00 Per Person

MENU #1
Broiled Chicken Breast Rice Pilaf Fresh Vegetable Tossed Salad Rolls Cookies

MENU #2
Broccoli & Cheese Stuffed Chicken Breast Red Skin Potatoes Fresh Vegetable Tossed Salad Rolls Cookies

\$21.00 PER PERSON SUMMER BBQ**
Grilled Tuna or Swordfish Grilled Chicken Breasts Ravioli in Tomato or Cream Sauce Oven Roasted Red Skin Potatoes Corn On The Cob Fresh Fruit Trays Marinated Vegetables

PIG ROAST (100 Person Minimum) \$15.00 Per Person Roaster On Site There will be a \$200 charge for a Griller and a Server.
Roast Pig Baked Chicken Lasagna Baked Beans or Assorted Potato Chips Fruit, Pasta, Potato Salads

BONANZA ROAST (150 Person Minimum) \$16.00 Per Person Roaster & Grill On Site There will be a \$300 charge for Grillers and Servers.
Pig Roast BBQ Chicken Grilled Hamburgers & Hot Dogs Grilled Sausage & Brats Baked Beans or Assorted Potato Chips Fruit, Pasta, Potato Salads

ROAST-A-PIG Add a Roast Pig to any menu for \$750

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** Price subject to change with market prices

LUNCH MENUS \$9.00 Per Person

MENU #8
Salisbury Steaks Garlic Mashed Potatoes Fresh Vegetable Tossed Salad Rolls Cookies

MENU #9
Chicken Fettucini Mixed Vegetables Tossed Salad Rolls Cookies

\$7.00 Per Person China Service Indoor
\$8.00 Per Person China Service Outdoor
Dinner Plates Salad Plates Silverware (Dinner & Salad Forks, Knives) Water Goblets Linen Napkins (Asst. Colors Available) White Linen Tablecloths Servers 15% Gratuity added only to parties with China

DESSERT TABLES
\$4.00 Per Person (Assortment Varies With Party Size)
French Pastries Brownies / Cookies Petits Fours Chocolate Dipped Strawberries Pecan Diamonds Honey Almond Bars Chocolate Cups Filled With Mousse Cheese Cakes Specialty Tortes Cakes / Pies

\$3.00 Per Person
Assorted Pies Assorted Cakes or Cheesecake

\$2.00 Per Person
Pecan Diamonds Honey Almond Bars Brownies

\$2.00 Per Person
Gourmet Cookies

\$1.00 Per Person
Cookies

LUNCH MENUS \$8.00 Per Person

MENU #15
Vegetarian Lasagna Tossed Salad Rolls Cookies

MENU #16
Pasta Prima Vera Tossed Salad Rolls Cookies

MENU #17
Fruit Salad Caesar Salad Greek Salad Rolls Cookies

HOT BREAKFAST
(25 Person Minimum)
\$10.00 Per Person

Breakfast Quiche or Cheese Omelets
Sausage
Ham
Fried Potatoes
Fresh Fruit
Bagels with Cream Cheese
Assorted Danish

Add French Toast or Pancakes to any Hot Breakfast for \$1 per person.

CONTINENTAL BREAKFAST
(25 Person Minimum)
\$7.00 Per Person

Assorted Danish
Assorted Muffins
Bagels with Cream Cheese
Fresh Fruit
Coffee
Juice

BRUNCH
(25 Person Minimum)
\$11.00 Per Person

Scrambled Eggs
Bacon
Baked Seasoned Chicken
Lasagna
Fried Potatoes
Fresh Fruit
Bagels with Cream Cheese
Assorted Danish

MENU #3

Catch-of-the-day
Wild Rice Pilaf
Fresh Vegetable
Tossed Salad
Rolls
Cookies

MENU #4

Lemon Pepper Cod
Red Skin Potatoes
Fresh Vegetable
Tossed Salad
Rolls
Cookies

MENU #5

Chicken Cordon Bleu
Potatoes O'Brian
Fresh Vegetable
Tossed Salad
Rolls
Cookies

MENU #6

Grilled Chicken Caesar Salad
Fruit Salad
Pasta Salad
Rolls
Cookies

MENU #7

Roast Pork Loin
Au Gratin Potatoes
Fresh Vegetable
Tossed Salad
Rolls
Cookies

MENU #10

Mostacoli with Meatballs
Greek Salad
Rolls
Cookies

MENU #11

Stuffed Flounder
Rice Pilaf
Fresh Vegetable
Tossed Salad
Rolls
Cookies

MENU #12

Soup & Sandwich Board
Choice of one soup
Sliced Turkey, Ham, and Pastromi
Fruit, Pasta, and Potato Salads
Bread & Croissants
Sliced Cheeses
Relish Trays, Condiments
Cookies

MENU #13

Boxed Lunches
Croissant Sandwich
Fruit, Pasta, and Potato Salads
Condiments
Dessert

MENU #14
CHEF SPECIAL

Two Hot Entrees - Chef's Choice
Hot Potato or Rice
Fresh Vegetable
Salad
Cookies

MENU #18

Chicken Pecan Salad
Tossed Salad
Croissants
Cookies

MENU #19

Sandwich Board
Sliced Turkey, Ham, and Pastromi
Fruit, Pasta, and Potato Salads
Bread & Croissants
Sliced Cheeses
Relish Trays, Condiments
Cookies

MENU #20

Soup & Salad Assortment
Choice of one Soup
Choice of two Salads
Cookies

MENU #21

Assorted Rolled Sandwiches
Vegetable Tray
Fruit Tray
Cookies

HOMEMADE SOUPS

Add Soup to any menu for \$2 per person

Cream of Broccoli
Chicken Noodle
Chili
Bean & Ham
Cream of Mushroom
Vegetable
Tomato Basil
* New England Clam Chowder
* Gumbo