

COCKTAIL

Bacon Cheese Roll-Ups
Bacon Wrapped Dates
Baked Jalapenos
Beef Tenderloin on Rolls with Horseradish Sauce
Blue Cheese-Walnut Wafers
B.L.T. Bites
Cheese Straws
Cheese Strips
Cheese Tray
Chicken Puffs on Toast Rounds
Chicken and Peppers on Skewers
Chicken Tenders
Chicken Wings (spicy or oriental)
Cream Cheese Stuffed New Potatoes
Crisp Fresh Asparagus with Lemon Sauce
Finger Sandwiches
Fresh Fruit Tray
Fried Dill Pickles
Goat Cheese Spread with Pesto & Dried Tomato
Ham & Swiss Cheese Party Sandwiches
Hot Onion Souffle,with Toast Crisps
Layered Cheese Torte
Marinated Shrimp and Artichoke Hearts
Miniature Pizzas
Miniatures Quiche (Cheese, Ham, or Spinach)
Peppered Ham on Buns with Chutney Mustard
Pork Tenderloin on Cheesy Biscuits with Cranberry
Apple Chutney
Shrimp & Grits
Smoked Salmon, served over Toast Crisps
Smoked Turkey, with assorted light and dark breads
Spicy Meatballs
Spinach Dip, with Chips or Toast Crisps
Spicy Black Bean Salsa
Stacked Spinach & Cheese Wheel
Stuffed Mushrooms
Stuffed New Potatoes
Toasted Spice Pecans
Tomato Feta Appetizers
Tortilla Roll-Ups
Vegetable Tray “w” Dip
Walnut Glazed Brie over French Bread
Warmed Cranberry Brie with French Bread
Zesty Cocktail Meatballs

ENTREES

Acapulco Chicken topped with Avocado & Tomato
Almond Apricot Chicken with Mint Pesto
Beef Bourguignon- Beef cooked in Cognac, Spices, Burgundy Wine, Mushrooms and Carrots
Beef (or Chicken) Pot Pie served in a steamy crust
Beef Stroganoff
Beef Tips served over Fettuccini Noodles
Blackened Chicken Fettuccini
Bourbon-Basted Pork Chops
Breast of Chicken in Tarragon Cream
Breast of Chicken Marsala
Cajun Shrimp and Grits
Catfish Pecan with Lemon-Thyme-Pecan Butter
Chianti Beef with Porcini
Chicken Alfredo over Fettuccini Noodles
Chicken & Artichoke Casserole
Chicken Cordon Bleu
Chicken with Cranberry Sauce
Chicken Divan over Rice
Chicken Parmesan served over Fettuccini Noodles
Chicken Breast stuffed with Herbed Goat Cheese
Creamy Fettuccini with Prosciutto, Asparagus, Mushrooms & Peas
Creamy Fusilli with Chicken & Shrimp
Crunchy Pecan Chicken
Fettuccini with Asparagus and Smoked Salmon
Grilled Chicken with Avocado, Tomato & Corn Salsa
Grilled Maple Glazed Baby Back Ribs
Honey Grilled Pork Tenderloin
Hot Chicken Salad
Italian Meatballs over Pasta
Lasagna
Lemon Chicken with Pineapple over Rice
Medallions of Beef with Cheese & Mushroom Sauce
Parmesan Crusted Fish served with Rice or Pasta
Poppy-Seed Chicken Casserole
Pork Tenderloin with Maple Mustard Sauce
Pan-Fried Tilapia with Fresh Tomatoes
Quiche (a variety)
Roast Beef with Shallots & New Potatoes
Roasted Pork Tenderloin with Apple Walnut Dressing
Salisbury Steaks smothered in Gravy & Onions
Salmon with Brown Sugar & Mustard Glaze
Saucy Pork Chops with Orange Slices
Sauerbraten with Onions & Carrots
Sauteed Chicken in Mustard-Cream Sauce
Sesame Chicken with Plum Sauce

Seafood Casserole (Shrimp, Crabmeat & Scallops)
Seafood Crepes with Wine Cheese Sauce
Shrimp Creole over Pasta or Rice
Shrimp Salad, served over a bed of Lettuce
Shish-Ka-Bobs served over a bed of Rice
Stuffed Pork Chops stuffed with Bacon, Apples, Shallots & Seasonings

These specials are priced at 8.50 per person which includes two sides, rolls, & honey butter. If you would like to start your meal with a salad, it is only an additional 2.50. Drinks are 1.50, & dessert is generally 3.50

SIDES

Baked Tomatoes Rockefeller
Broccoli with Sesame Sauce
Broccoli Souffle
Carrot Souffle
Confetti Twice-Baked Potatoes
Garden Stuffed Yellow Squash
Creamy Scalloped Potatoes
Glazed Brussel Sprouts
Green Bean Dijon
Green Beans with Carmelized Onions
Grilled Marinated Vegetables
Lemon Buttered New Potatoes
Lima Beans with Crisp Bacon & Melted Monterey Jack Cheese
Mediterranean Rice Pilaf
Pepper-Jelly Glazed Carrots
Roasted Asparagus with Parmesan
Roasted Broccoli with Buttered Walnuts
Roasted Potatoes with Green Beans with Creamy Tarragon Dressing
Spicy Baked Corn with Cheddar Cheese
Spinach Souffle
Vegetable Medley Rice

DESSERTS

Bread Pudding with Apricot Brandy Sauce
Blueberry Crisp
Butter Cream Cake with Caramel Icing
Cheesecake; *toppings: chocolate, strawberry, caramel, & whipped cream*
Chocolate Cobbler
Coconut Cake
Creme Brulee
German Chocolate Parfait Cake
Lemon Cake with Lemonade Icing
Pound Cake with Fresh Strawberries & Whipped Cream
Spice Cake with Cream Cheese Icing
Strawberry Cake with Cream Cheese Icing & Fresh Strawberries

SAMPLE DINNER MENUS

Menu 1

Wonderful Salad
Grilled Salmon with Lemon Caper Sauce
Choice of Potatoes, Rice, or Pasta
Choice of Green Bean Djion, Spinach Souffie, or Spring Vegetables
Coffee or Iced Tea
Rolls
Dessert

21.95 per person

Menu 2

Wonderful Salad
Beef Tenderloin
Choice of Potatoes, Rice, or Pasta
Choice of Green Bean Djion, Spinach Souffie, or Spring Vegetables
Coffee or Iced Tea
Rolls
Dessert

25.00 per person

Menu 3

Wonderful Salad
Chicken Cordon Blue or Pork Wellington
Choice of Potatoes, Rice, or Pasta
Choice of Green Bean Djion, Spinach Souffie, or Spring Vegetables
Coffee or Iced Tea
Rolls
Dessert

19.50 per person