



BREAKFAST BUFFETS

Catering Prices 2009

Omelet En Casserole

Choice of Ham Slices, Bacon or Sausage Links
Seasonal Fruit Selection
Chilled Juice (Orange, Tomato or Cranberry)
Muffin - Coffee

Belgian Waffles w/Strawberry & Whipped Cream Topping

Made on Site - Small Groups Only

Choice of Ham Slices, Bacon or Sausage Links
Chilled Juice (Orange, Tomato or Cranberry)
Mini Cream Puffs - Coffee

Individual Cheese Omelets w/side of Salsa

Jackie's Sausage Gravy & Biscuits
Chilled Juice (Orange, Tomato or Cranberry)
Cinnamon Rolls - Coffee

Eggs Benedict with Hollandaise Sauce

Seasonal Fruit Platter
Cheesy Hash Browns
Chilled Juice (Orange, Tomato or Cranberry)
Pecan "gooey" Buns - Coffee

Served Buffet Style based on minimum group of 20

Price is \$14.50 per person

Price includes service personnel and gratuity

Price does not include sales tax (5.5%). Delivery Charge is \$25.00.

Note: There will be an additional charge for gratuity on smaller groups.

Menus may be customized. Specialized menus available upon request.



LUNCHEON SANDWICH SELECTIONS

Catering Prices 2009

Build your Own Sandwich Buffet

Deli Sliced Roast Beef, Ham & Turkey with assorted buns, tomatoes, onions, lettuce, Swiss & American Cheese, condiments. Accompanied by Chicken Dumpling Soup, Homemade Potato Salad, brownies and beverage.

Chicken Benedict

Breast of Chicken with Canadian Ham & Swiss on English Muffin topped with Hollandaise. Served with fruit garnish, beverage and dessert.

Bourbon B.B.Q. Pork Sandwich

Topped with Fontina Cheese on an Artisan Roll, accompanied by a Red Cabbage Slaw, Carrot & celery sticks, beverage and dessert

Turkey Bolililo Sandwich

Sliced Roast Turkey Breast, sliced Avocado and Roasted Tomatoes on Bolililo Bread topped with a zesty "south of the border" sauce, and served with Baby Red potato salad, fruit garnish, beverage and dessert.

Wrap It Up

Choice of Roast Beef, Turkey or Black Forest Ham with Pepper-Jack, Swiss or Feta Cheese and topped with Avocado salsa verde or herbed mayo in a flavored tortilla wrap. Accompanied by fruit & cottage cheese, beverage and dessert.

Soup & Sandwich or Salad Combo

Sliced thin and piled high- Ham, Turkey or Beef – on a Kaiser with lettuce, tomato, onion
Or a crispy tossed greens salad with choice of two dressings & roll. Beverage & dessert.

Sub Sandwich

The classic sub with Ham or Turkey, Salami, Provolone, tomato, cucumber, onion & green pepper rings with choice of vinaigrette or mayo dressing.
Accompanied by Red Potato Salad, beverage and dessert.

Italian Sausage Sub

Zesty Italian Sausage topped with onion & peppers on fresh Italian Bread. Accompanied by Homemade Potato Salad, carrot & celery sticks, beverage and dessert.

Sandwich Selections \$12.00 per person (based on 25 or more)

Price does not include sales tax (5.5%), Gratuity (20%), or Delivery Charge (\$25)

Note: Please limit sandwich selection to choice of one. Additional selections will be charged at \$1.00 per person. Two additional selections will be charged at \$2.00 per person (multiplied by the guaranteed guest count).

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LUNCHEON SALAD MENU
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*All salad entrees served with:
Warm rolls/butter - beverage - dessert.*

Cobb Salad

Julienned Smoked Turkey, chopped bacon, chopped egg, shredded carrots, and a sprinkle of bleu cheese over chopped lettuce with choice of two dressings.

Chef's Salad

Julienned Turkey, Ham, Swiss & American Cheese over tossed greens with hard-cooked egg, tomato wedges, onion, and green pepper rings.

Caeser Salad with Grilled Chicken Breast

Crunchy Romaine Lettuce with fresh grated parmesan cheese & croutons, tossed with classic Caesar dressing.

Stuffed tomato with Crab or Shrimp Salad Platter

Accompanied with hard cooked egg slice, celery & carrot sticks, fruit garnish.

Fruit Salad Platter

Medley of fresh seasonal fruits, cottage cheese

Greek Salad

Kalamata olives, cucumbers, tomatoes, red onion rings and a feta vinaigrette over crispy Romaine.

Santa Fe Chicken Salad

Seasoned grilled chicken with shredded cheddar cheese, tomatoes, green onions, red pepper rings over crispy Romaine. Salsa ranch dressing or raspberry vinaigrette.

Asian "Fire Cracker" Salad

Julienned roast turkey breast accompanied by carrots, purple cabbage, red & green bell pepper, crunchy water chestnuts over a bed of crispy Romaine with a sesame-soy vinaigrette.

Salad Selections \$12.00 per person (Based on 25 or more)

Price Includes Service Personnel

Prices does not include sales tax (5.5%), gratuity (20%) or delivery charge (\$25)

Note: Please limit salad selections to choice of one. Additional entrée selections will be charged at \$1.00 per person. Two additional choices will be charged at \$2.00 per person (multiplied by the guaranteed guest count).

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LUNCHEON PLATED ENTREES

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*All entrees served with:
Mixed Green Salad with choice of two dressings
Homebaked Dinner Rolls – Dessert – Beverage*

Broasted or Herb Baked Chicken with mashed potatoes and gravy and green beans almondine

Lasagne or Three Cheese Stuffed Shells with seasoned snap beans and garlic bread

Baked Stuff Pork Chop & Mushroom Sauce with oven browned potatoes and harvard beets

Chicken Cordon Bleu (or Kiev) with rice pilaf and glazed baby carrots

Poorman's Lobster (Icelandic Haddock) – with herbed baby red potatoes and broccoli florettes

Tenderloin Tips ala Strogonoff over Noodles with vegetable blend and fruit garnish

Plated Entrees \$15 per person (based on 25 or more)
Price includes Service Personnel and Disposable Serving Items
Price does not include sales tax (5.5%), gratuity (20%) or delivery charge (\$25)

Note: Please limit plated entrees to choice of one. Additional entrée selections will be charged \$1.00 per person.

Two additional choices will be charged at \$2.00 per person (multiplied by the guaranteed guest list)

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DINNER BUFFETS

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#1- Buffet \$14.95 per person

Choice of One Entrée

Broasted or Herb Baked Chicken – Carved Pitt Ham – Tenderloin Tips

Roast Turkey with Dressing – Pork Roast - Roast Beef au Jus

Swiss Steak – Lasagne (vegetable or meat)

Plus Choice of one each from Potato, Vegetable, & Salad Selections

#2- Buffet \$16.95 per person

Choice of One Entrée from #1 Plus One below

Breast of Chicken Kiev or Cordon Bleu – BBQ Pork Ribs – Parmesan Baked Cod

Bacon Wrapped Pork Tenderloin Filet

Plus Choice of four from Potato, Vegetable, & Salad Selections

#3- Buffet \$18.95 per person

Choice of One Entrée from either #1 or #2 Plus One below

Carved Baron of Beef au jus – Turkey Mignon Wrapped in Bacon

Poormans Lobster or Crab Stuffed Haddock with Hollandaise Sauce

Plus Choice of four from Potato, Vegetable, & Salad Selections

#4 Buffet \$20.95 per person

Choice of One Entrée from #1, and One from either #2, or #3 – Plus One Below

Prime Rib of Beef au Jus – Baked Tenderloin with Mushroom Sauce

Halibut, Tuna, or Salmon Filet– Seafood Scampi, de Jonghe or Alfredo

Plus Choice of any five from Potato, Vegetable, & Salad Selections

All Buffets Include Home Baked Dinner Rolls/Butter – Coffee

Potato/Pasta Selections:

Mashed/gravy – Au gratin – Scalloped – Parsley Buttered – Idaho Baked/sour cream

Rice Pilaff – Linquni/garlic sauce - Herbed Baby Reds

Vegetable Selections:

Green Beans Almondine – Glazed Baby Carrots – Baby Beets –

French Style Green Beans en Casserole - Mexican, O'Brien or Creamed Corn

Broccoli/Cauliflower w/Cheese Sauce or Plain - Vegetable Medley

Salad Selections:

Tossed Greens/Dressing – Italian Vegetable Pasta Salad – Fruit & Jello Salad

Seven Layer Salad - Tomato/Cucumber/Onion en Vinegrette – Creamed Cucumbers

Oriental Broccoli Salad - Assorted Vegetables/Dip

Note: Prices do not include sales tax (5.5%) gratuity (20%) or delivery charge (\$25).

Prices are subject to change without notice until date and numbers are guaranteed. Prices may vary according to numbers served, selection of items, availability, and other extenuating circumstances.

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DINNER: SIT-DOWN SERVICE

Catering Prices 2009

ALL DINNER ENTREES ACCOMPANIED BY:

**Tossed Greens (or other salad)*

**Choice of Potato, Rice, or Pasta*

**Vegetable or Fruit Garnish*

**Rolls/Butter/Beverage*

Broasted ½ Chicken.....	\$15.95
Herbed ½ Chicken.....	\$15.95
Baked Ham.....	\$15.95
Roast Turkey.....	\$15.95
Roast Beef au Jus.....	\$15.95
Pork Loin with stuffing.....	\$15.95
Parmesan Baked Cod.....	\$15.95
Tenderloin Tips/Noodles.....	\$15.95

Boneless Chicken Breast, prepared:

(Cordon Bleu, Kiev, Stuffed, Honey Glazed, DeJonghe).....	\$17.95
Cornish Game Hen w/ Gran Marnier Orange Sauce.....	\$17.95
Pork Tenderloin Filet wrapped in Bacon.....	\$17.95
Turkey Filet wrapped in Bacon.....	\$17.95
BBQ Pork Ribs.....	\$17.95
Broiled Icelandic Haddock.....	\$17.95
Prime Rib of Beef au Jus.....	\$19.95
Baked Tenderloin with Mushroom Sauce.....	\$19.95
Halibut, Tuna or Salmon Filet.....	\$19.95
Seafood Alfredo (Crab, Shrimp, Scallops).....	\$19.95
Roast Young Duckling with Orange Sauce.....	\$19.95
Chicken Oscar.....	\$19.95

Prices listed do not include sales tax (5.5%) or gratuity (20%) or delivery charge (\$25.)

Note: A single entrée selection is highly recommended for all sit-down service meal functions. If a second or third selection is necessary, the exact number of each entrée must be guaranteed one week prior to event. The higher of the entrée prices will be charged for all entrees.

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