



TIER I \$23.95

Choose Two entrees, Garden Salad OR Classic Caesar Salad, One starch, One vegetable, One buffet salad

Bone in Chicken Mediterranean: *olive oil ~ roasted garlic ~ fresh thyme ~ parmesan ~oven roasted*

Sweet Cajun BBQ: *dry-rubbed ~ sweet and spicy ~ chargrilled*

Lemon Ginger Tarragon: *lightly marinated with lemon and ginger ~ pan seared ~ finished with tarragon and cracked pepper ~ oven roasted*

Chicken Florentine: *boneless breast of chicken ~ roasted pearl onion ~ spinach ~ Asiago cream ~ on white and wild rice*

Chicken Piccata: *lightly dusted chicken breast ~ shallots ~ cream Sherry chicken stock ~ crispy capers*

Cavatappi Primavera: *Cavatappi pasta ~ roasted fresh vegetables ~ white wine ~pesto cream ~ parmesan V*

Chicken Bella Dijon: *panko crusted chicken breast ~ fresh thyme ~ baby bellas ~dijon cream*

Chicken Penne: *marinated grilled chicken breast strips ~ sun-dried tomato pesto ~ olive oil ~black olive ~ fresh basil*

Black Forest Ham: *sliced black forest ham ~ cinnamon pineapple de cassis*

Creole Crusted Roast Pork Loin: *roasted creole seasoned pork loin ~ whiskey honey barbeque*

Beef Tips Bourguignon: *tender slow simmered beef sirloin tips ~ bacon ~ onion ~ burgundy reduction ~ buttered noodles*

Meals include a vegetable tray, dinner rolls, iced tea, lemonade, water, coffee, and hot tea



TIER II \$27.95

Choose Two entrees from Tier I or II, Two starches, One vegetable, One served salad, Two buffet salads

Cherry Chicken Marsala: boneless chicken breast ~ shallot ~ cherries ~ fresh thyme ~ toasted almonds ~ sweet marsala

Queso con Pollo De Gallo: southwest seasoned, pan seared boneless chicken breast ~ queso blanco ~ fresh pico de gallo ~ avocado

Chicken Caprese: Italian seasoned chicken breast ~ fresh mozzarella ~ plum tomato ~ fresh basil ~ orzo pasta

Cajun Shrimp and Chicken Penne: sautéed shrimp ~ chicken breast ~ sweet bell peppers ~ green onion ~ mild cajun cream ~ penne pasta

Icelandic Cod: mild Icelandic cod, lightly seasoned and baked ~ lemon dill beurre blanc

Candied Peach Pork Tenderloin: roasted pork tenderloin ~ candied peaches ~ walnuts ~ honey bourbon glaze

Mediterranean Style Roast Sirloin: whole slow roasted sirloin of beef, sliced ~ seared bell peppers and onion ~ feta cheese ~ black olive ~ au jus

Grilled Bistro Filet: grilled and roasted bistro filet ~ shallot and sun dried tomato ragout

Tri-colored Cheese Tortellini Provencal: a rich blend of ricotta, parmesan and romano cheese filled tortellini ~ green and red bell peppers ~ Bermuda onion ~ garlic ~ marinara ~ fresh fennel ~ sweet Italian sausage

without sausage V

Meals include a vegetable tray, dinner rolls, iced tea, lemonade, coffee, and hot tea.



TIER III \$31.95

Choose Two entrees from below and one from tier I Or One entrée from below and two from tier II Two starches, One vegetable, One served salad, Two buffet salads

Tuscan Chicken: egg battered chicken breast ~ artichoke hearts ~ crimini mushroom ~ roasted red peppers ~ chive ~ white wine cream

Stuffed Chicken Parmesan: boneless chicken breast filled with a savory blend of roasted red peppers, prosciutto ham, sautéed fennel ~parmesan ~ creamy pesto sauce

Burgundy Braised Boneless Short Ribs: braised beef short ribs ~ burgundy wine ~ garlic, thyme and rosemary ~ button mushrooms ~ baby carrot

Sweet Chili Lime Grilled Salmon: fresh atlantic salmon, honey, lime cilantro and a touch of cayenne, grilled

Parmesan Crusted Salmon: butter, white wine, lemon, thyme, and parmesan, baked Chardonnay Shrimp Risotto: classic risotto ~ seared shrimp ~ chardonnay ~ roasted fennel

Cracked Pepper and Roasted Garlic Crusted Roast New York Striploin: Carved ~ dijon jus

Herb Seasoned Slow Roasted Prime Rib: carved ~ au jus naturale ~ horseradish cream

Meals include a vegetable tray, dinner rolls, iced tea, lemonade, coffee, hot tea



STARCHES

Herb Roasted Redskins

Loaded Mashed ~ sour cream, bacon, cheddar and chive

Classic Rice Pilaf ~ white and wild rice, celery, onion, spinach and mushroom

Romanoff Au Gratin ~ cheddar, parmesan, sour cream and french fried onion

Asiago Crusted Redskins ~ olive oil, fresh thyme, asiago cheese and a hint of lemon

Roasted Garlic Mashed Yukon's

Cranberry Almond Brown Rice

Southwest Spiced Roasted Idaho Wedges

Sautéed Barley ~ pearl barley, chicken stock, bacon, onion and fresh parsley



VEGETABLES

Corn O'Brien

Buttered Broccoli

Honey Citrus Glazed Carrots Whole Green Bean

Buttered ~ butter, sea salt and light lemon pepper

Edward ~ green bean, wax bean and baby carrot

Amandine ~ butter, salt, pepper and toasted slivered almond

Sesame Snap Peas with Sweet Pepper

California Blend

Summer Squash Sautee ~ zucchini, yellow squash, broccoli, red onion, carrot and red pepper

Roasted Brussel Sprouts

Honey Balsamic with baby carrot

Roasted Red Pepper and Parmesan