

Deluxe Dinner Menu

\$39.00 per guest ~ Minimum 30 guests

SALADS (SELECT 3)

Mixed greens with assorted dressings
Sweet, creamy coleslaw
Country potato salad
Curried rice salad
Caesar salad with parmesan and croutons
Three bean salad
Spinach with cranberries and crispy bacon

CARVING & SIDES (INCLUDED)

Marinated slow roasted baron of beef w/ au jus
Roasted herb potatoes,
Seasonal vegetable medley in herbs and butter
Fresh dinner rolls with butter

ENTREES (SELECT 3)

Roasted garlic chicken with vino bianco cream
Vegetarian pasta primavera
Meat pasta primavera
Lemongrass salmon
Sea basa in pineapple salsa
Butter chicken
Chicken cordon bleu
Chicken marbella
BBQ pork chops

DESSERTS

Chef's selection of assorted sweets
Freshly ground mosaic coffee and bigelow teas

Premium Dinner Menu

\$47.00 per guest ~ Minimum 30 guests

SALADS (SELECT 5)

Mixed greens with assorted dressings
Sweet, creamy coleslaw
Country potato salad
Curried rice salad
Caesar salad with parmesan and croutons
Three bean salad
Cucumber and onion salad
Thai noodle salad

CARVING & SIDES

Slow roasted baron of beef or marinated roast lamb
Roasted herb potatoes,
Seasonal vegetable medley in herbs and butter
Fresh dinner rolls with butter

ENTREES (SELECT 4)

Slow roasted roast beef with red wine demi
Roasted garlic chicken with vino bianco cream
Vegetarian pasta primavera
Sliced honey ham with pineapple
Sea basa in pineapple salsa
Lemon grass salmon
Seasoned pork loin in red wine au jus

DESSERTS

Chef's selection of assorted sweets
Freshly ground mosaic coffee and bigelow teas
Fruit platter