

# *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 2)**

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 3)

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