

# Deluxe Dinner Menu

**\$46.50 PER GUEST ~ MINIMUM 30 GUESTS**

(YOU MAY SUBSTITUTE ANY DINNER ITEM WITH AN ITEM FROM THE INDIAN MENU AT AN ADDITIONAL \$6 PER GUEST)

## SALADS (SELECT 3)

Mixed Greens with Assorted Dressings  
Sweet, Creamy Coleslaw  
Country Potato Salad  
Curried Rice Salad  
Caesar Salad with Parmesan and Croutons  
Spinach with Cranberries and Bacon  
Greek Pasta Salad  
Chef's Salad



## CARVING & SIDES (INCLUDED)

Marinated Slow Roasted Baron of Beef w/ Au Jus  
Roasted Herb Potatoes or Butter Garlic Mashed or Scalloped Potatoes  
Seasonal Vegetable Medley in Herbs & Butter  
Fresh Dinner Rolls with Butter



## ENTRÉES (SELECT 2)

Garlic Chicken with Vino Bianco Cream  
Vegetarian Pasta Primavera  
Meat Pasta Primavera  
Lemongrass Salmon  
Butter Chicken  
Chicken Carbonara with Bacon  
BBQ Baby Back Ribs (+ \$1.00 per guest)



## DESSERTS

Chef's Selection of Assorted Sweets



## DRINKS

Freshly Ground Mosaic Coffee  
Bigelow Teas

# Premium Dinner Menu

**\$52.50 PER GUEST ~ MINIMUM 30 GUESTS**

(YOU MAY SUBSTITUTE ANY DINNER ITEM WITH AN ITEM FROM THE INDIAN MENU AT AN ADDITIONAL \$6 PER GUEST)

## SALADS (SELECT 5)

Mixed Greens with Assorted Dressings  
Sweet, Creamy Coleslaw  
Country Potato Salad  
Curried Rice Salad  
Caesar Salad with Parmesan and Croutons  
Cucumber and Onion Salad  
Greek Pasta Salad  
Chef's Salad



## CARVING & SIDES

Slow Roasted Baron of Beef  
OR  
Prime Rib (+\$2.50 per guest)  
OR  
Marinated Roast Lamb (+\$3 per guest)

Roasted Herb Potatoes or Garlic Butter Mash or Scalloped Potatoes  
Seasonal Vegetable Medley in Herbs & Butter  
Fresh Dinner Rolls with Butter



## ENTRÉES (SELECT 3)

Slow Roasted Roast Beef with Red Wine Demi  
Garlic Chicken with Vino Bianco Cream  
Vegetarian Pasta Primavera  
Sliced Honey Ham with Pineapple  
Lemongrass Salmon  
Seasoned Pork Loin in Red Wine Au Jus  
Breaded Chicken Kiev  
Seafood Lasagna  
BBQ Back Ribs  
Chicken Carbonara with Bacon



## DESSERTS

Chef's Selection of Assorted Sweets



## DRINKS

Freshly Ground Mosaic Coffee  
Bigelow Teas

# Authentic Indian Cuisine

**\$67.50 PER GUEST ~ MINIMUM 35 GUESTS**  
(THIS PRICE IS FIXED REGARDLESS OF PARTY SIZE)

## SALAD

Mixed Greens with Assorted Dressings



## APPETIZERS (SELECT 1)

Samosa  
Vegetable Pakora  
Tandoori Chicken



## ENTREES (SELECT 3)

Butter Chicken  
Shahi Paner  
Mix Dal  
Palaic Paner  
Indian Yogurt



## SIDES (INCLUDED)

Basmati Rice  
Naan Bread



## DESSERTS (SELECT 1)

Rasmalai  
Gulab Jamun  
Ice Cream