

Organization Menu

Three Course Plated or Buffet Meal Selections

Garden Green Salad or Traditional Caesar Salad

Choose an Entrée from the following:

Pecan Crusted Chicken with Honey Butter Glaze

Served with Garlic Whipped Potatoes and Chef's choice of Vegetable

Hand Battered Chicken Cordon Bleu topped with Dijonaise Cream Sauce

Served with Potato Gratin and Chef's choice of Vegetable

Chicken Breast filled with White Cheddar Cheese, Garlic and Sun-Dried Tomatoes

Served atop Wild Rice Pilaf with a Lemon Garlic Jus and Chef's choice of Vegetable

Grilled Chicken with Spinach and Tomatoes in Florentine Cream Sauce

Served over Fettuccini and Chef's choice of Vegetable

Herb Crusted Beef Tenderloin Tips in Wild Mushroom Ragout

Served over Wild Rice Pilaf with Chef's choice of Vegetable

Sliced New York Strip in Veal Demi Glace

Served with Roasted New Potatoes served with Chef's choice of Vegetable

Roasted Pork Loin Smothered in Dried Cherry Demi Glace

Served with White Cheddar Potatoes and Chef's Choice of Vegetable

Herb Crusted Mahi Mahi with Saffron Buerre Blanc

Dark Rum Sweet Potatoes and Chef's choice of Vegetable

Choose from the following desserts:

New York Cheesecake, Triple Layer Chocolate Cake, Fruit Cobbler or Carrot Cake

Add a Carving Station to Your Buffet for \$4.00 per person

Roasted Turkey Breast, Steamship Ham, Inside Round of Beef

All Entrees are Served with Fresh Baked Rolls and Butter

Water, Iced Tea, Coffee and Lemonade

\$24.00 per person inclusive of tax and gratuity