

DINNER ACCOMPANIMENTS

Dinner Buffets & Plated Dinners include your choice of 1 Salad, 1 Starch, & 1 Vegetable.

Dinner Buffets will also include a Creamy Pasta Salad.

Add a Fruit Platter to any buffet for an additional \$2.50 per person.

All Dinners include a Bread Basket, Coffee, Hot Tea & Milk.

Salads

Mixed Greens with Grape Tomatoes, Cucumbers, Homemade Croutons & Choice of Dressing : Ranch, French, Raspberry Vinaigrette & Parmesan Peppercorn
(For Plated Dinners please choose 1 dressing for all the salads)

Caesar Salad topped with Homemade Croutons, Parmesan Cheese & Grape Tomatoes

Spinach Salad with Mandarin Oranges, Sliced Red Onion, Caramelized Walnuts & Honey Poppy seed Dressing

Baby Greens with Grape Tomatoes, Parmesan Cheese, Homemade Croutons & Balsamic Vinaigrette

Romaine & Mesclun Greens tossed with Grape Tomatoes, Red Onion, Red Peppers, Garlic Toasted Almonds & a Greek Vinaigrette

Starches

Au Gratin Potatoes

Garlic Mashed Potatoes

Herb Roasted New Potatoes

Yukon Gold Mashed Potatoes

Wild Rice Pilaf

Vegetables

Batonnet Medley

Carrots, Zucchini, Yellow Squash, Red Peppers & Red Onion sauteed with Garlic Butter

Sauteed Green Beans with Pimento Butter

Broccoli, Cauliflower & Baby Carrots

Honey Amaretto Glazed Baby Carrots

Steamed Asparagus with Lemon Butter

(Add \$.75 per person)