



## Choices of Dinner Menus

**YOU MAY SELECT YOUR MAIN ENTRÉE AND SIDES FROM ANY OF THE MENUS LISTED**

- 1) **BBQ Brisket**, Spanish Rice or Macaroni Salad, Ranchero Beans, Dinner Rolls, Sliced Jalapeños, Pico Del Gallo, BBQ Sauce, and Iced Tea
- 2) **Breaded Cream Chicken**, (Chicken Breast smothered with Sour Cream, Special Seasonings, and Breadcrumbs pan seared and topped with a Light Tomato Cream Sauce), Lemon Coriander Steamed Rice, Sautéed Zucchini with Fresh Basil, Garlic and Olive Oil, Garden Tossed Salad w/ Dressing, Dinner Rolls, w/ Butter, and Iced Tea
- 3) **Roast Beef**, w/ Au Jus Sauce, Creamy Mashed Potatoes, Seasoned Vegetables, Garden Tossed Salad w/ Dressing, Dinner Rolls w/ Butter, and Iced Tea
- 4) **Lemon Roasted Chicken**, (Roasted Chicken Breast topped w/ Lemon Cream Sauce), Long Grain & Wild Rice, Seasoned Vegetables, Garden Salad w/ Dressing, Dinner Rolls w/ Butter, and Iced Tea
- 5) **Grilled Santa Fe Chicken**, (Grilled Chicken Breast marinated in Lime, Red Chile, and Garlic), Long Green Chile and Cheddar Cheese Mashed Potatoes, Fajita Blend Vegetables, Garden Salad w/ Dressing, Dinner Rolls w/ Butter, and Iced Tea
- 6) **Lemon Parmesan Chicken Alfredo**, (Al Dente Gigli Pasta in a creamy Alfredo sauce topped with a Grilled Lemon marinated Chicken Breast), Glazed Baby Carrots steamed with a Honey-Brown Sugar Glaze and White Grapes, Garden Tossed Salad w/ Dressing, Dinner Rolls w/ Butter, and Iced Tea
- 7) **Garlic & Sage Roasted Chicken**, (Chicken Breast seasoned and marinated with Fresh Garlic and Sage, slowly roasted), Wild Mushroom Rice Pilaf, Spring Blend Vegetables, Spring Mix Salad w/ Dressing or Vinaigrette, Dinner Rolls w/ Butter, and Iced Tea
- 8) **Chicken Cordon Bleu**, (Chicken Breast stuffed with Ham & Swiss Cheese lightly breaded and topped with a Creamy Mushroom Sauce, Seasoned Long Grain & Wild Rice, Francois Vegetable Blend, Garden Salad w/ Dressing, Dinner Rolls w/ Butter, and Iced Tea
- 9) **Dijon Tarragon Cream Chicken**, (Breast of Chicken in a Dijon & Fresh Tarragon Cream Sauce), Roasted Baby New Potatoes, Steamed Zucchini, Garden Salad with Dressing, Dinner Rolls with Butter and Iced Tea
- 10) **Espresso- Marinated New York Strip, 8 oz.** (New York Strip Steak marinated in Espresso and fire grilled Medium Well), Roasted Garlic Mashed Potatoes, Roma Vegetables Blend, Garden Salad w/ Dressing, Dinner Rolls w/ Butter and Iced Tea
- 11) **Grilled Ribeye, 8 oz.** Grilled Ribeye Steak, Red Skin Creamy Mashed Potatoes, Baby Zucchini, yellow & green baby Patty Paw, Vegetables, Garden Salad w/ Dressing, Dinner Rolls w/ Butter and Ice Tea

\*\*\*\*\* For MENUS NUMBER 10 & 11 ONLY Just add \$3.00 more to each guest \*\*\*\*\*

### **Additional Sauces Available for Chicken Dinner Selections .....**

- a) **Marsala Wine Sauce**- Marsala wine sautéed onions, sage, and button mushrooms
- b) **Creamy Mushroom Sauce**- white cream sauce with sautéed button mushrooms
- c) **Alfredo Sauce** – traditional cream sauce with grated Parmesan cheese

### Extra Side Dishes to Choose from

#### Choices of Rice or Pastas

- \* Steamed Rice
- \* Rice Pilaf
- \* Cilantro Lime Rice
- \* Long Grain & Wild Rice
- \* Fettuccine
- \* Angel Hair Pasta
- \* Orzo
- \* Rotini Pasta

#### Choices of Vegetables

- \* Capri Blend- carrots, green beans, squash, zucchini
- \* Imperial Sicilian-zucchini, cauliflower, carrots, Italian Beans, bell peppers
- \* California Blend -broccoli, cauliflower, carrots
- \* Italian Blend-zucchini, cauliflower, carrots Italian Beans, Lima Beans
- \* California Tipper-broccoli, cauliflower, baby carrots
- \* Country Blend – carrots, corn, green beans
- \* Sautéed Zucchini in Basil, Garlic, & Olive Oil
- \* Stir Fry Blend- broccoli, pea pods, carrots, red bell pepper, sliced mushrooms, water chestnut, onion strips

#### Choices of Potatoes

- \* Mashed Potatoes
- \* Garlic Mashed Potatoes
- \* Roasted Chipotle Potatoes
- \* Herbed Baby Baker Potatoes w/Butter
- \* Long Green Chile & Cheddar Cheese Mashed Potatoes

## Desserts

**\*Classic New York Cheesecake with Strawberry Topping**

**\*Black Forest Cake-***(three layer dark chocolate cake with cherry filling iced with a non-dairy whipped topping finished with a chocolate cake crumb collar)*

**\*Carrot Cake-***(two spice cake layers filled with carrot shavings and nuts, iced with cream cheese frosting and garnished with nuts)*

**\*Double Layer Chocolate Cake-***(two layers of dark chocolate cake smothered with milk chocolate icing garnished with chocolate shavings)*

*The above menus are examples of what you may want served for your special event. We are here to accommodate you. In doing so, please review the selections and arrange a menu with an entrée, starch, and vegetable you like and believe your guests would enjoy. If a double entrée is desired (i.e. Beef and Chicken) add \$1.50 more per guest. If a special menu is desired please let us know. We would be happy to price your menu for you. All dinners will be served on china with silverware*