



CATERING MENU

ASK US ABOUT PRICING

GROUPS OF 35 - 50 PEOPLE CHOOSE ONE ENTREE DISH. GROUPS LESS THAN 35 PEOPLE CHOOSE UP TO TWO ENTREE DISHES. ALL GROUPS CHOOSE ONE SIDE DISH, ONE SALAD AND ONE DESSERT.

SOUPS

- SHERRIED CREAM OF MUSHROOM
- TOMATO BASIL
- CREAM OF ASPARAGUS
- MEDITERRANEAN VEGETABLE

SALADS

- FIELD GREENS & FRUIT WITH RASPBERRY VINAIGRETTE
- ARTICHOKE SALAD
- CREAMY COLE SLAW
- CHOP SALAD WITH HOUSE DRESSING

ENTREE - MEAT

- BEEF TENDERLOIN WITH SERENITY SAUCE
- ROAST PORK WITH MUSTARD SAUCE
- IMPERIAL CHICKEN WITH CUMBERLAND SAUCE

ENTREE - FISH

- BAKED SALMON WITH SWEET/SOUR SAUCE
- ALMOND CRUSTED TILAPIA WITH TAR-RAGON SAUCE

ENTREE - VEGETARIAN

- MUSHROOM & SPINACH LASAGNA
- SPINACH & FETA STRATA

SIDES

- ROSEMARY ROASTED POTATOES
- GREEN BEANS WITH ROASTED RED PEPPERS
- STEAMED ASPARAGUS WITH LEMON BUTTER
- GINGER CARROTS
- ROASTED SUMMER SQUASH
- FRUITED WILD RICE

DESSERTS

- ASK ABOUT DESSERTS