

Salads

- Caesar Salad
- Spinach Salad
- Mixed Greens Salad
- Tossed Salad with Fixings

Add **GRILLED SALMON** or **CHICKEN STRIPS** to any of the above.

“The Marinades” . . .

- Marinated Broccoli Salad
- Marinated Cauliflower, Broccoli, Cheddar Cheese, & Bacon Salad
- Marinated Cucumber / Tomato Salad

- Red Skin Potato Salad
- Chef’s Salad
- Antipasta Salad
- Pasta Salad with Vegetables

Try something a little different . . .

- Southwestern Pasta Salad
- Tortellini Salad
- Waldorf Salad

Carved Watermelon Boat

- Filled with Fresh Fruit
(serves 20 to 25 people)
- Fresh Vegetable Tray
with Homemade Peppercorn Dressing

Entrées

- Breaded Herb Baked Chicken
- Barbecued Chicken *with our “Famous” Sauce*
- Boneless Breast of Chicken *Choice of Sauce:*
 - MARSALA:** *sweet wine, mushrooms, grapes*
 - CLASSIC:** *dry wine, carrots, red & green peppers, mushrooms*
 - HARVEST:** *almonds, grape, Rhine wine*
 - LEMON:** *A creamy, yet tart sauce*
 - EVELYN:** *sherried cream sauce with artichoke hearts & ripe olives*
- Chicken Cordon Bleu with Poulet Sauce
- Stuffed Chicken Italiano
- Our Specialty Marinated & Grilled Chicken Breasts *Choices include:*
 - BLUEGRASS:** *marinated in lemon juice, red wine vinegar, currant jelly, red pepper seeds, cumin, & olive oil*
 - PENSACOLA:** *marinated in zesty orange & lemon juices*
 - LEMON:** *marinated in lemon juice, olive oil, & fresh herbs*
 - JERK:** *a five-spice Caribbean treat!*

- Homestyle Chicken Paprikash with Noodles
- Hot Chicken Salad *with Rolls*
- Hot Chicken Salad *with Croissants*
- Grilled Chicken Alfredo
sold only as a pan - to serve approx. 8-10 people
- Seedless Grape Chicken Salad/Cold
with Rolls
with Croissants
- Slow Roasted Beef Brisket
with Hunter Sauce
- Swiss Steak in a Rich, Brown Sauce
- Sliced Roast Beef Au Jus
- Sliced Marinated Sirloin
- Beef Tips with Noodles
- Italian Sausage Provencal
- Honey Lime Marinated Blackened
Grilled Pork Loin
- Sliced Baked Ham
- Stuffed Cabbage Rolls
- Roast Turkey with Gravy
- Seafood Linguine
- Pasta Prima Vera
- Homemade Stuffed Shells
with House Marinara Sauce

Pasta by the Pan *(sold only as pans)*

- Lasagna
--serves approximately 8-10 people
- Vegetable Lasagna
--serves approximately 8-10 people
- Rigatoni with Meat Sauce
--serves approximately 10-12 people
- Rigatoni with Marinara Sauce
--serves approximately 10-12 people

Starches

- Our Own Mashed Potatoes
- Roasted Garlic Mashed Potatoes
- Oven Brown Rosemary Garlic Potatoes
- Deluxe Potato Casserole
- Twice Baked Potatoes
- Buttered Parsley Potatoes
- Sautéed Red Skin Potatoes
- Scalloped Potatoes
- Sweet Potato Coins
- Chicken Pilaf with Peas & Almonds
- Beef Pilaf with Mushrooms
- Wild Rice Pilaf
- Confetti Rice

- Noodles Antoine
- Linguine with Vegetables & Fresh Herbs
- Lemon Pepper Linguine
- Macaroni & Cheese
- Bread Stuffing
- Baked Beans

Vegetables

- Broccoli Rice Cheese Casserole
- Green Bean Casserole
- Green Beans New Orleans *(spicy)*
- Peasant Style Green Beans
- Old Fashioned Green Beans
- Mexicorn
- Glazed Baby Carrots
- Assorted Vegetables in Butter Sauce
- Stir-Fry Vegetables
- Sugar Snap Peas with Mint

Breads/Rolls

- Assorted Rolls with Butter
- Cornbread Muffins
- Assorted Gourmet Rolls
and Breadsticks
- Sliced Garlic Bread

Desserts

- Assorted Pastries
- Assorted Cookies
- Assorted Cookies & Brownies
- Brownies
- Chocolate Praline Torte
(as a whole -- 12 pieces)
- New Orleans Chocolate Cheesecake
with Raspberry Sauce
- Deep Dish Fruit Pie Apple/Cherry/Pumpkin
- Ambrosia Cheesecake
- Homemade Cheesecake
choice of fruit topping:
Cherry, Blueberry, & Strawberry

SPECIALTY CHEESECAKES -- available upon request.

- Pineapple Upside Down Cake
- Sheet Cake -- Choice of Flavors