



## **DINNER MENU**

### **DINNER MENU Option #1**

**\$14.95/person**

**Traditional Caesar Salad with Garlic Croutons and Shredded Parmesan**

**Homemade Meat Lasagna <sup>1,2</sup>**

**Vegetable Penne in a Cheesy Tomato Sauce**

**Buttered Broccoli Normandy**

**Garlic Bread**

**Assorted Mini Cheesecakes and Brownies**

### **DINNER MENU BUFFET Option #2**

**\$15.95/person**

**Full Salad Bar with Mixed Greens, Assorted Toppings and Dressings**

**Stuffed Chicken Breast with Spinach and Light Tomato Sauce <sup>2</sup>**

**Pot Roast au Jus <sup>1,2</sup>**

**Garlic Mashed Potatoes**

**Steamed Asparagus**

**Fresh Sliced Artisan Breads**

**Chocolate, Lemon and Pineapple Cake**

### **DINNER MENU BUFFET Option #3**

**\$17.95/person**

**Asian Kale Salad with Red Pepper, Water Chestnuts, and Toasted Sesame Dressing**

**Beef and Broccoli <sup>1,2</sup>**

**Stir-Fry Chicken with Zesty Orange Glaze <sup>2</sup>**

**Vegetable Fried Rice**

**Vegetable Spring Rolls**

**Stir-Fry Mixed Vegetables**

**Assorted Cookies, Brownies and Mini Cakes**

**NOTE: A minimum of 50 people per option. Please notify of any allergies.**

1. Served raw or undercooked, or contain raw or undercooked ingredients.

2. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.