

DINNER ACCOMPANIMENTS

Entrées are served with your choice of salad, starch, vegetable, assorted rolls, beverage and dessert. If you would like soup, please add an additional \$1.50 to the entrée price.

Soup (select one):

- Beef Barley Soup
- Tomato Artichoke Soup
- Cream of Broccoli Soup
- White Bean Chicken Chili
- Italian Wedding Soup

Salad (select one):

- Seasonal Fresh Fruit
- Garden Salad
- Caesar Salad
- ¼ Wedge Salad (additional \$2.00 per person)
- Balsamic Strawberries over Mixed Greens and topped with Shaved Almonds
- (additional \$2.00 per person)

Starches (select one):

- Orzo with Spinach
- Oven Roasted Red Skin Potatoes
- Rosemary and Honey Roasted Fingerling Potatoes
- Yukon Gold Whipped Potatoes
- Baked Potato with Sour Cream and Chives
- Penne Pasta with House Marinara Sauce

Vegetables (select one):

- Green Beans Almondine
- Glazed Carrots
- Fresh Broccoli Florets
- Roasted Zucchini, Squash, Red Peppers and Carrots with Garlic and Basil
- Steamed Asparagus (additional \$1.00 per person)
- Chef's Choice

Dessert (select one):

- Tuxedo Cake
- New York Style Cheesecake with Fresh Berries
- Carrot Cake
- Chocolate Peanut Butter Pie
- Vanilla Ice Cream with a Chocolate Covered Strawberry (additional \$1.00 per person)
- Raspberry Mousse with Chocolate Bark
- Chef's Gourmet Dessert Table (additional \$1.00 per person)