

Plate Style Dinners

41.99

Greek, Baked, Lemon-Herb, BBQ or Fried

Chicken – ½ chicken made to perfection

Italian Chicken Breast - boneless breast of chicken lightly breaded and seasoned

Chicken Kiev - chicken breast stuffed with herbs and butter, served on a bed of rice.

Chicken Vesuvio – roasted chicken breast bathed in a very light wine sauce with garlic

Chicken Parmesan –Chicken breast lightly breaded served on a bed of mostaccioli with mozzarella cheese choice of meat sauce or marinara (no potato)

Chicken Marsala - sauteed chicken breast in light cream sauce with mushrooms and brandy

Baked Ham – honey baked ham in pineapple sauce

Roast Turkey – juicy young turkey breast with homemade dressing and cranberry sauce

42.99

Sirloin of Beef – generous cut of sirloin cooked to perfection and served with gravy

Canadian Roast Pork – juicy pork loin served with homemade dressing and applesauce

Sirloin of Beef and ½ Boneless Chicken – Sirloin of Beef and choice of Broiled or Italian Chicken Breast

Steak or Chicken Fajitas – tender steak or breast of chicken sautéed to perfection with green and red peppers and onions

Steak or Chicken Fajitas and ½ Italian Chicken Breast

49.99

Prime Rib of Beef – specially slow roasted to perfection and served with AuJus

Baked Salmon – broiled fresh filet with lemon butter sauce

52.99

Filet Mignon – center cut filet topped with your choice of mushroom bordelaise or béarnaise sauce

Filet Mignon and Breast of Chicken – center cut filet and boneless breast of chicken, Grilled or Italian Chicken Breast

Family Style Dinners

44.99

Choice of Two

Additional Entrée - \$2.25

Sirloin of Beef

Baked Chicken

Fried Chicken

Lemon Herb Chicken

Baked Ham

Grecian Chicken

Chicken or Steak Fajitas

Chicken Vesuvio

Breaded Boneless Italian Chicken Breast

Roast Turkey with Dressing

Polish Sausage with Sauerkraut

Roast Pork with Dressing

Beef Tips with Noodles

Italian Sausage with sautéed Green Peppers

Mostaccioli with Meatballs or Sausage

Bistec Ranchero, Puerco en Salsa Verde, Puerco en Salsa Roja, Lomo de Res en Chile de Arbol,

Puerco en Chile de Arbol,

Fajitas de polo o Fajitas de Res

Dinners include: 4 hours Open Bar
Premium Brand Liquors and Blended Drinks
Unlimited Wine with Dinner, White Chair Covers
with Colored Sash, Linen Tablecloths, Linen
Napkins, China Service, Room Rental, and clean
up. We will cut and wrap OR cut and serve YOUR
cake, we only request you please bring paper
plates and plastic forks. Champagne at Bridal
Table, Fresh Carnations or Artificial Flowers at
each table. Deposit of \$ 500.00 and 50% 60days
prior and final, if paying with personal check at
least 15 days prior to event date.

Revised 1.2017

Soups and Appetizers

Chilled Fruit Cocktail

Cream of Chicken Rice Soup

Italian Vegetable Soup
Chicken Noodle or Rice Soup
French Onion Soup with Crouton
Cream of Mushroom Soup
Cream of Broccoli Soup
Minestrone Soup

Vegetables

Peas & Carrots

Green Beans Almondine

Carrots Vichy

Butter Bathed Corn

Mixed Vegetables

California Blend (Cauliflower, Broccoli, Carrots)

Salads

Chef's Salad – head lettuce, cucumber, tomato, carrots, and red cabbage

Dressings

(Choice of Two)

Thousand Island

Ranch

Italian

Creamy Garlic

French

Russian

Caesar Salad – romaine and head lettuces, cherry tomato, onion, egg, crouton, and grated parmesan cheese and Caesar Dressing

Starches

Butter Whipped Potato

Garlic Mashed Potato

Baked Potato with Sour Cream

Small Red Boiled Potato

Twice Baked Potato

Vesuvio Potato

Rice Pilaf

Spanish Rice

Desserts

Vanilla Ice Cream with Chocolate Syrup

We also are available to cater food at three additional locations that have a capacity of up to 350 people, contact us for more information

PRICES SUBJECT TO CHANGE WITHOUT NOTICE