

Italian Menu

Spaghetti and Meatballs w/Garlic Bread

served with steamed broccoli and carrots with lemon butter sauce

Beef and Italian Sausage Lasagna w/ Garlic Bread

served with sautéed green beans and carrots

Vegetable Lasagna w/ Garlic Bread

served with sautéed green beans and carrots

Chicken Picatta

steamed asparagus in yellow squash rings and scalloped potatoes

Grilled Chicken Pesto

served with steamed asparagus with lemon butter and rice croquettes

Chicken Parmesan

Penne with Basil Pesto Alfredo and steamed broccoli and carrots

Crepes

Chicken and Wild Mushroom Crepes

served with rice pilaf and sautéed mixed vegetables

Ham and Asparagus Crepes

served with Scalloped Butternut Squash and Potatoes and sautéed mixed vegetables

Chicken Tetrazzini Crepes

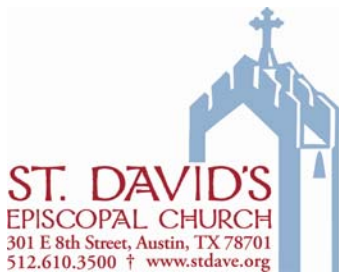
served with pasta Alfredo with basil pesto and Riviera blend vegetables

Chicken and Artichoke Crepes

served with oven roasted new potatoes and steamed broccoli with lemon butter

Seafood crepes with crab and Shrimp tarragon

served with Wild Rice Pilaf and steamed Asparagus in yellow squash rings



Pork and Steak Selections

Grilled Flat Iron Steaks

*topped w/ mixed Pepper Sauté/B leu Cheese crumbles served with
peppered fries and Steamed Green Beans and Carrots*

Grilled Flank Steak with Green Chile and Smoked Tomato Salsa

served w steamed broccoli & carrots with lemon pimento butter and potato croquettes

Grilled Flat Iron Steaks with Sherried Mushrooms & Fried Onions

served w/ Parsley buttered carrots & Black Pepper French fries

Apple, Sage and Bacon Stuffed Pork Loin

served with green bean almandine and wild rice pilaf

Smoked Pork Loin w/ Tomato Rosemary Sauce

served with oven roasted new potatoes and a mixed vegetable sauté

Honey Caraway Roasted Pork Loin w/ Creole Mustard Sauce

served with steamed asparagus with lemon pimento butter and scalloped potatoes

Cornbread Stuffed Pork Chips

served green bean almandine

Espresso Rubbed Pork Loin with Sweet and Peach Sauce

served w/ mashed Yukon gold potatoes and roasted vegetable blend

Seafood

Broiled Salmon Filet with Roasted Corn Salsa

served with tomato mozzarella au gratin and rice pilaf

Broiled Salmon with Mediterranean Topping & Basil Butter

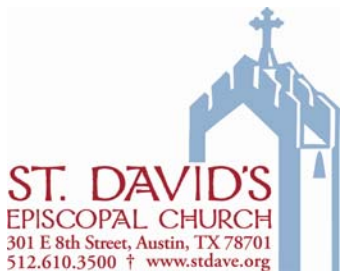
served with Steamed Asparagus and Creamy Risotto Timbale

Tilapia with Grabciche Sauce

served with wild rice and steamed broccoli and carrots in a pimento butter sauce

Tortilla Crusted Tilapia topped w/ Pico & Cheddar/Jack cheese blend

served with broccoli con queso and cumin spiced roasted new potatoes



Almond Crusted Tilapia with Grilled Pineapple Salsa

served with curried rice pilaf and sautéed mixed vegetables

Fried Catfish with Jalapeno Hushpuppies

served with coleslaw, red sauce and tartar sauce

Shrimp and Sausage Jambalaya

served sautéed green beans and carrots

Tex-Mex

Jalapeno Chicken topped with Jalapeno Cream Gravy & Grated Cheese blend

served with Spanish rice and sautéed mixed vegetables

Chicken and Green Chile Enchiladas

served with Spanish rice and black beans

Fajita Spiced Chicken with Mixed Pepper Sauté

served with zucchini and cremini mushroom sauté and Spanish rice

All-American

Hamburgers and Hot Dogs served with French fries

Cajun Meatloaf

served with a twice baked potato and sautéed green beans

Chicken Tenders

served with macaroni and cheese and sautéed carrots

Roast Turkey

served with cornbread stuffing and mixed vegetable sauté

Roast Turkey with Cream Gravy

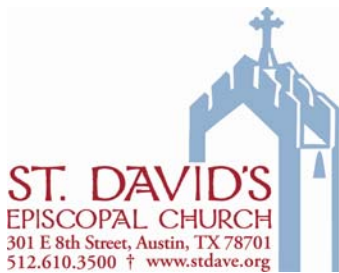
served with French fries and steamed broccoli and carrots with pimento butter

Chicken Fried Steak

with Cream Gravy served with mashed potatoes and sautéed mixed vegetables

Sliced Smoked Pecan Turkey Breast

served with Green Bean & Carrot Sauté Yukon Gold Mashed Potatoes



From the Smoker

Peppered Pork Loin

Smoked Turkey Breast

Beef Brisket

Hickory Smoked and Honey BBQ Glazed Chicken Breast

Hickory Smoked and Honey BBQ Glazed Chicken Breast

Addition Entrée Choices

Grilled Chicken with Pineapple Tomato Salsa

served with a mixed vegetable sauté and curried rice pilaf

Pecan Breaded Chicken Breast with Creole Mustard Gravy

served with rice pilaf and a mixed vegetable sauté

Sweet and Sour Glazed Chicken Breast (Bone In Breast)

served with an stir fry vegetable medley and gingered rice pilaf

Sautéed Chicken with Spinach, Artichoke, and Feta

served with rosemary roasted potatoes and squash and zucchini sauté

Sautéed Chicken with Sherry and Artichoke Cream sauce

served with glazed carrots and rice pilaf

Chicken Cordon Bleu

served with basil pesto alfredo and green bean almandine

Roasted Ham with Jezebel Sauce

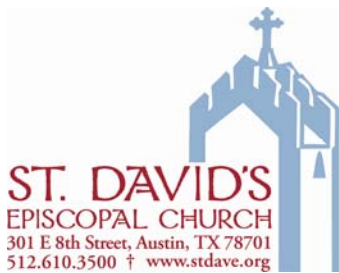
served with green bean and carrot sauté and scalloped sweet potatoes

Maple Dijon Glazed Ham

served with scalloped potatoes and a green bean and carrot sauté

Smoked Rib Eye Steak with Mixed Pepper Sauté

served with twice baked potato and sautéed green beans almandine



Desserts

Espresso Brownies ala Mode or

German Chocolate Cake

Peach Crumb Pie

Fruit Tarts

Lemon Bars

Carrot Cake

Lemon Bars

Flan

Chocolate Pecan Pie

Cherry and Blueberry Crisp

Cherry Chocolate Cake

Chicago Style Cheese Cake with Blueberry Sauce

Lemon Meringue Pie

Apple Crumb Pie/etes

Ice Cream with Fudge Sauce

Chocolate Éclairs

Italian Cream Cake

Hot Apple Turnovers

Tres Leche Cake

Fruit Parfait Cups