

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 Basil Soup
- Cream of Broccoli Soup
- French Onion Soup
- Italian Wedding Soup

Salad (select one):

- Seasonal Fresh Fruit
- Garden Salad
- Caesar Salad
- Strawberry and Mandarin Asian Salad (additional \$2.00 per person)
- Pear and Feta Romaine Salad (additional \$2.00 per person)

Starches (select one):

- Rice Pilaf
- Oven Roasted Red Skin Potatoes
- Parsley Potatoes
- Yukon Gold Whipped Potatoes
- Baked Potato with Sour Cream and Chives
- Penne Pasta with Marinara Sauce

Vegetables (select one):

- Green Beans Almondine
- Glazed Baby Carrots
- Fresh Broccoli Florets with Cheddar Cheese
- Harvest Blend (Green Beans, Wax Beans and Carrots)
- 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)
- Chocolate Cup with Raspberry Mousse
- Chef's Gourmet Dessert Table (additional \$1.00 per person)