

DINNER

PLATED PACKAGES



DINNER #1

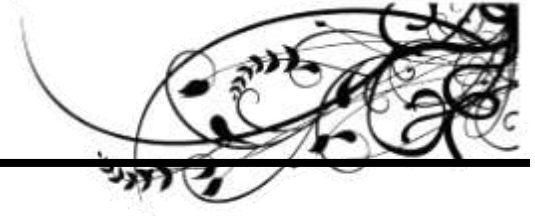
Your Choice of Mixed Green Salad or Caesar Salad
Herbed Quarter BBQ Chicken
Rice Pilaf or Roasted Rosemary Potatoes
Seasonal Vegetable Medley
Fresh Rolls and Butter
New York Style Cheesecake
Coffee and Assorted Teas

\$24.95 per person

DINNER #2

Your Choice of Garden Salad or Caesar Salad
Chicken Kiev or Chicken Cordon Bleu
(Drizzled with White Wine Sauce)
Rice Florentine or Baked Potato
Buttered Corn with Red Peppers
Fresh Rolls and Butter
Black Forest Cake
Coffee and Assorted Teas

\$24.95 per person



DINNER #3

Your Choice of Garden Salad or Caesar Salad
Roast Turkey with Newfoundland Savory Stuffing
Mashed or Roasted Rosemary Potatoes
Glazed Carrots
Fresh Rolls and Butter
Accompanied with Gravy & Cranberries
Pumpkin Pie
Coffee and Assorted Teas

\$27.95 per person

DINNER #4

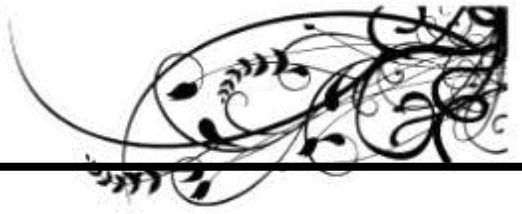
Your Choice of Mixed Greens or Caesar Salad
Inside Round Roast of Beef Au Jus
Roasted New Potatoes with Butter and Herbs
California Blend
Fresh Rolls and Butter
Fruit Trifle
Coffee and Assorted Teas

\$28.95 per person

DINNER #5

Your Choice of Spinach Salad or Caesar Salad
Roast Pork Tenderloin Medallions with Apple Chutney
Cheddar and Thyme Scalloped Potatoes
Seasoned Bean Mixture
Fresh Rolls and Butter
Coffee and Assorted Teas
Apple Pie a la Mode

\$28.95 per person



DINNER #6

Your Choice of Garden Salad or Caesar Salad
Chicken Oscar Topped with a Ragout of Seafood and Béarnaise Sauce
Fully Loaded Baked Potato
Asparagus with Lemon
Fresh Rolls and Butter
Assorted Dessert Table
Coffee and Assorted Teas

\$28.95 per person

DINNER #7

Your Choice of Mixed Green Salad or Caesar Salad
Maple-Dijon Glazed Prime Rib with a Port Wine Reduction
Baked Potato with Sour Cream & Chives
Grilled Vegetable Medley
Fresh Rolls and Butter
Chocolate Mousse in Phyllo with Orange Coulis
Coffee and Assorted Teas

\$35.95 per person
