## ECONOMY BUFFET

(25 people or more)
Choose from the Ala Carte or Casserole menus below:
Both menus include your choice of one potato, one vegetable, one salad, bakery roll and butter Select from menus below

Pick one ALA CARTE ENTREE $\$ 14.95$
see ala carte menu below
OR

Pick one CASSEROLE STYLE ENTREE $\mathbf{\$ 1 3 . 9 5}$
see casserole menu below

## ADD A SECOND ALA CARTE ITEM--\$3.00

Beverage---additional .95 cents each
(Pick two)
Ice tea, coffee, punch or lemonade
Dessert---additional . 95 each
(Pick one)
Ice cream, sherbet, cake square, or cookie
Best quality disposable plates, napkins cups \& tableware \$1 each

Prices do not reflect taxes or service charge

# Chefs Catering 

## ~ ALA CARTE ENTREES ~

Choice Roast Beef, carved to order served with au jus and horseradish sauce

Tender Bone-in Ham, carved to order, baked with choice of glazes. Apricot \& brown sugar, cranberry wine, plum \& sherry, or your favorite

Our own exclusive Hickory Smoked Pork Loin, carved to order.
Baked with an apricot/orange grand marnier glaze
Tender, juicy Baked Turkey Breast, hand carved.
Choose from smoked with mesquite, roasted with brown sugar \& honey, or baked with a cranberry e port glaze

Slow Roasted Hickory Smoked Beef Brisket, hand carved Served with Chef's own award-winning BBQ sauce on the side

Fried Spring Chicken - Big, tender and juicy pieces
Slow-Roasted Chicken and Dressing - you've never tasted better!
Marinated Grilled Chicken Breast, with wild rice blend

## Lemon Chicken

Grilled chicken breast with essence of fresh lemon served with herb rice
Chicken Parmesan, served with rice or bow tie pasta
Breast of Chicken Asiago served with rice pilaf or bow tie pasta
Breast of Chicken Tuscany (wine sauce), served with herb rice.

Breast of Chicken Teriyaki, served with brown rice
Chicken Kiev with supreme sauce, served with rice pilaf.
Chicken Cordon Bleu with mornay sauce, served with herb rice.

Savory Baked Meat Loaf with mushroom or marinara sauce
Chopped Loin Steak with baked onion au gratin and au jus
Home style Cubed Steak, with country gravy
Salisbury Steak, with mushroom, tomato, or Creole sauce
Flavorful Baked Swiss steak, with Swiss steak gravy

Stuffed Bell Peppers with mushroom or Creole sauce
Stuffed Pork Tenderloin with spiced apple ring

Baked White Fish with tarter sauce and lemon
We will prepare your favorite recipe if desired at no extra charge. Your suggestions are appreciated!

## Chefs Catering

## ~ CASSEROLE STYLE ENTRÉES ~

Entrées served with rice or pasta is in lieu of potato Want a potato in addition to rice or pasta? Add . 65 cents each

Beef Stroganoff with egg noodles
Tender baked beef and rice au gratin Braised beef with Marinara Sauce and Mostaccioli pasta Home-style beef stew with fresh baking powder biscuits

Italian Baked lasagna
Baked lasagna, vegetarian style
Spaghetti and meatballs
Chicken Cacciatore with angel hair pasta
Chicken ala king topped with puff pastry
Baked chicken and noodles
Savory chicken potpie with puff pastry
Creamed chicken and baking powder biscuits
Braised pork tenderloin tips, with country gravy
Flaked ham and scalloped potatoes

We will prepare your favorite recipe if desired at no extra charge!

# Chefscatering. $6 i z$ <br> POTATOES, VEGETABLES, SALADS, AND DESSERTS 

## Potatoes

- Baked with sour cream \& butter
- Au gratin
- Oven browned
- Chef's party potatoes
- Scalloped
- Parsley buttered
- Mashed with gravy
- Duchess potatoes
- Other varieties available


## Vegetables / Sides

- Buttered whole green beans
- Green beans amondine
- Buttered corn
- Baked beans (made from scratch)
- Tiny whole glazed carrots
- Corn cobettes
- Peas \& pearled onions
- Cinnamon baked sliced apples
- Braised red cabbage
- Other varieties available

Salad choices spring tossed salad, with choice of two dressings

## Caesar salad

- Jello with fruit
- Cole slaw
- Rotini pasta salad
- Fruit melon boat
- vegetable tray with dip
- Three bean salad
- Cottage cheese
- Potato Salad
- (Share the recipe with us and we'll make your family's favorite salad)


## Desserts

Apple or peach cobbler, brownies, Texas cake, Swiss style Cheesecake \$,95ea, or Ice cream or punch for weddings when they have their own wedding cake for dessert.
New York cheese cake or our award winning raspberry tiramisu with lady fingers--add $\$ 2.00$
Disposables--\$95ea. Full China service $\$ 2.50 \mathrm{ea}$.
Does not reflect tax or service charge

