

Sides & Salads

Our <i>Famous</i> Potato Salad	\$ 3.79 lb
Albacore (all white) Tuna Salad	8.95 lb
All White Chicken Salad	8.75 lb
Creamy Cole Slaw	2.95 lb
Creamy Macaroni Salad	4.75 lb
3 lb. min in following:	
Brown Sugar Baked Beans	3.99 lb
Fiesta Pasta Salad with Black Beans & Corn	6.79 lb
Five Bean Salad with Corn	4.65 lb
Fresh Tomato, Basil, Red Onion Salad	mkt
Garbanzo, Pesto, Pepper Salad	7.50 lb
Manhattan Deli Salad	8.85 lb
Marinated Vegetable Salad (vegetali fresca)	5.75 lb
Mediterranean Orzo & Feta Salad	5.95 lb
Pasta, Pesto & Pea Salad	9.95 lb
Red Bliss Potato Salad	4.95 lb
Thai Cucumber Salad	5.50 lb
Tuscan Green Beans & Tomatoes	7.75 lb
Fresh Fruit Salad with Honey Lime Syrup	7.95 lb
Sweet Broccoli Salad	6.95 lb
Carrot Ambrosia Salad	5.95 lb
Waldorf Salad (real whipped cream)	8.75 lb

inclear bowl (16-20servings)

Strawberry Spinach Salad - fresh spinach, slivered almonds sliced strawberries, red onion & strawberry balsamic dressing	39.00
Caesar Salad - romaine, parmesan, croutons, & creamy caesar dressing	29.00
Seven Layer Salad - with lettuce, peas, tomatoes carrot, cheddar, hard boiled egg and mayo	27.00
Greek Salad - crisp greens with Feta, Tomatoes, bell Peppers olives, cucumber & lemon oregano vinaigrette	29.50
Summer Garden Salad - crisp iceberg & romaine with tomatoes, carrot and cucumber, buttermilk ranch dressing	22.00

in 4qt. foil pan (16-20servings)

Real Whipped Potatoes	\$ 32.00
Sour Cream & Chive Smashed Yukons	38.00
Scalloped Potatoes with Thyme Cream	25.00
Iron Skillet Potatoes	29.00
Grilled Sweet Potato Wedges with Honey Butter	39.00
Sweet Onion Bread Pudding	35.00
Silky Corn Pudding	29.00
Pineapple or Florentine Rice Pilaf	22.00
Buttered Corn with Chives	26.50
Cheesy Baked Macaroni	23.75
Blue Cheese Baked Macaroni	27.50
Cider Glazed Carrots & Parsnips	32.00
Eggplant & Zucchini Ratatouille	45.00
Fresh Broccoli with Lemon Zest & Butter	35.00
Marinated Grilled Vegetables	31.00
Whole Green Beans with Bacon & Shallots	35.00
Whole Green Beans with Toasted Almonds	32.00
Zucchini with Shallots & Thyme	27.00

Al Fresco Dinner \$ 129 (serves 8-10)



Choice of Entree:

- Lemon Oregano or Ginger & Mary Ann Boneless Chicken Breasts
 - Balsamic Glazed Bone-in Chicken
- Texas Style Dry Rubbed Brisket of Beef
- Roast Pork Loin with Italian Salsa Verde
 - Salmon Patties with Dill Sauce
- Aged Beef Tenderloin Platter with Whipped Horseradish Cream (add \$89)

Choice of Three Sides:

- Red Bliss Potato Salad
- Iron Skillet Potatoes
- Grilled Sweet Potato Wedges
- Florentine or Pineapple Rice
- Marinated Veggie Salad (vegetali fresca)
- Fiesta Pasta Salad with Black Beans & Corn
- Pasta, Pesto Pea Salad • Thai Cucumber Salad
 - Tuscan Green Beans & Tomatoes
- Baby Spinach & Romaine Caesar Salad
 - Strawberry Spinach Salad

Includes dinner rolls and butter



Having a Graduation Party?

Check our Grill Packages & Buffet Menus!

Desserts, Etc

Berry Bread Pudding, vanilla sauce, 4 qt	\$ 49.00
Chocolate Chunk Bread Pudding, vanilla sauce, 4 qt	53.00
Summer Cupcakes, 24 yellow & chocolate, reg size	38.00
Assorted Dessert Bar Tray, 24 pc.	32.00
Jumbo Cookie Tray, 30 pc	36.00
Assorted Mini Pastry Tray, 25 pc.	37.00
Buttermilk Custard & Berry Tart Tray, 25 pc.	39.00
Red Velvet Cake with Cream Cheese Icing, 10"	45.00
Carrot Cake with Cream Cheese Icing, 10"	45.00
Rich Chocolate Fudge Cake, 10"	36.00
Yellow Cake with Peanut Butter Frosting, 10"	39.00
Chocolate Mousse, 2 qt bowl	28.00
Fresh Baked Apple Pie, 10" deep dish	11.95
Fresh Baked Cherry Pie, 10" deep dish	15.95
Fresh Baked Pecan Pie	13.50
Lemon Poppyseed, Banana, or Zucchini Bread	6.95 lf
Assorted Dinner Rolls, 2 dozen min.	3.95 dozen
Corn Muffins, 2 dozen min.	10.50 dozen

**For FULL SERVICE EVENTS & COMPANY PICNICS,
contact one of our Event Planners!**

prices subject to market change without notice 06/10