

### THREE COURSE DINNER MENU SELECTIONS

Please choose a salad, entrée, vegetables, potato or rice and a dessert

#### SALAD SELECTIONS

Hand Tossed Caesar Salad, Greek, Mandarin Nut or Garden  
Caprese en Salata  
Arugala and Baby Greens with Parmesan and Balsamic Vinaigrette

#### ENTRÉE SELECTIONS

Chicken in Riesling Wine Sauce with Mushrooms  
Chicken en Croute (in pastry) with Tarragon Sauce  
Tarragon Chicken (lightly breaded and baked) with Bearnaise Sauce  
Pasta with Shrimp, Scallops, or Chicken in Lemon Chive Alfredo Sauce  
Honey Baked Pit Ham with Brown Sugar Glaze  
Beef or Vegetable Lasagna  
Ginger Pork Tenderloin  
Baked Salmon filet with Lemon Dill Sauce  
Prime Rib of Beef with Peppercorn Sauce and Horseradish Sauce

#### DESSERT SELECTIONS

Key Lime Pie, Brownie Bottom Chocolate Mousse Pie, Baklava, Cheese Cake  
Chocolate Dipped Cookies, Chocolate Dipped Strawberries( seasonal)  
Fudge Torte with Ganache Sauce  
Stewed Seasonal Berries with Whipped Cream  
Key lime Strawberry Parfait

Prices include Iced Tea, Coffee, Soft Drinks, linens for buffet and disposable service ware.  
China is available upon request.