

## Chicken

*Roasted Chicken: Our Signature Item*  
*Lemon Pepper Chicken*  
*Rosemary and Garlic Chicken*  
*BBQ Chicken*  
*Honey Mustard Chicken*  
*Sage Chicken*  
*Teriyaki Chicken*  
*Herb Chicken*  
*Cajun Chicken*  
*Apricot Glazed Chicken*  
*Sweet and Sour Chicken*  
*Baked Chicken with Béchamel Sauce*  
*Chicken Kabobs*  
*Chicken Cordon Bleu*

*\$10 per person for lunch*  
*\$14 per person for dinner*

## Turkey

*Bacon Wrapped Turkey Tenderloin*  
*Whiskey Roasted Turkey*  
*Polynesian Turkey*  
*Oven Roasted Turkey in Natural Gravy*  
*Apricot Glazed Turkey Cutlet*

*\$10 per person for lunch*  
*\$14 per person for dinner*

## Seafood

*Salmon, Yellowfin Tuna, Ahi Tuna,*  
*Swordfish, Mahi Mahi, Grouper,*  
*Halibut, Shrimp, Crab Cakes*

*Prepared to Accommodate Your Tastes*

*Market Price*

## Beef

*Beef Tips in Mushroom Gravy*  
*Beef Burgundy*  
*Teriyaki Beef*  
*Caribbean Style Flank Steak with Corn*  
*and Red Pepper Salsa*  
*Traditional Roast Beef*  
*Slow Roasted Pot Roast*  
*Beef Kabobs*  
*Beef Medallions with Portabella*  
*Mushroom Sauce*  
*Chopped Sirloin with Onions and*  
*Mushrooms*  
*Smoked Beef Brisket*  
*Black Angus Hand Patted Burgers*  
*Black Angus Hot Dogs*

*\$10 per person for lunch*  
*\$14 per person for dinner*

*Beef Wellington*  
*Steamship Round*  
*Prime Rib*  
*Market Price*

## Pork

*Grilled or Fried Center Cut Pork Chop*  
*Pulled Pork in Our Signature Sauce*  
*Glazed Ham*  
*Roasted Pork Loin with Fiji Apples*  
*Herb Encrusted Pork Loin with Peach*  
*Chutney*  
*Whiskey Roasted Pork Loin*  
*Cajun Pork Medallions*  
*Stuffed Pork Loin with Apricot*  
*Glaze*

*\$10 per person for lunch*  
*\$14 per person for dinner*

*All the above entrees come with salad, starch, vegetable, bread, dessert,*  
*sweetened, and unsweetened tea.*

## *Pasta*

*Lasagna*  
*Vegetable Lasagna*  
*Santa Fe Chicken*  
*Sage Chicken*  
*Baked Spaghetti*  
*Ravioli Florentine with Cream Sauce*  
*Pasta alla Salsiccia*  
*Vegetable Primavera*

*\$9 per person for lunch*  
*\$13 per person for dinner*

## *Vegetarian Selections*

*Grilled or Fried Eggplant*  
*Grilled Portabella Mushrooms in a Balsamic Glaze*  
*Mushroom Stroganoff*  
*Creamy Herbed Pasta*  
*Tortellini with a Roasted Red Pepper Sauce*  
*Rotini and Sweet Pepper Primavera*  
*Lemon Cream Sauced Bowtie Pasta with Asparagus and Squash*

*\$9 per person for lunch*  
*\$13 per person for dinner*

## *Comfort Foods*

*Chicken and Broccoli Casserole*  
*Brunswick Stew*  
*Chicken Pot Pie*  
*Fried Chicken*  
*Chicken and Dumplings*  
*BBQ Glazed Meatloaf*  
*Stuffed Peppers*  
*Baked Spaghetti*  
*Shepherd's Pie*

*\$9 per person for lunch*  
*\$13 per person for dinner*

*Pasta, comfort foods, and vegetarian selections come with salad, bread, dessert, sweetened, and unsweetened tea.*

## *Fresh Fruits and Vegetables*

*Roasted Vegetables in a Balsamic Glaze*  
*Vegetable Medley*  
*Southern Style Green Beans*  
*French Style Green Beans with Almonds*  
*Haricot Verts*  
*Green Bean Casserole*  
*Sugar Snap Peas*  
*Peas and Pearl Onions*  
*Squash Casserole*  
*Steamed Broccoli in Lemon Butter*  
*Sauce*  
*Honey Glazed Carrots*  
*Grilled Asparagus*  
*Braised Cabbage*  
*Fresh Collards*  
*Creamed Spinach*  
*Roasted Roma Tomatoes with Feta*  
*Cheese*  
*Broccoli and Bacon Salad*  
*Fresh Fruit*  
*Tropical Fruit*  
*Cole Slaw*  
*Asian Slaw*  
*Cucumber and Onion Salad*  
*Carrot and Raisin Salad*

## *Starches*

*Buttermilk Mashed Potatoes*  
*Red Skinned Mashed Potatoes*  
*Bacon Ranch Mashed Potato Bake*  
*Potatoes au Gratin*  
*Parsley Potatoes*  
*Roasted Potatoes*  
*Baked Potatoes*  
*Baked Sweet Potatoes*  
*Sweet Potato Casserole*  
*Rice Pilaf*  
*Red Beans and Rice*  
*Wild Rice*  
*Basmati Rice*  
*Homemade Macaroni and Cheese*  
*Whole Kernel Corn*  
*Corn on the Cob*  
*Baked Beans*  
*Baked Potato Salad*  
*Mustard Potato Salad*  
*Pasta Salad du Jour*

## *Bread*

*Yeast Rolls*  
*Cornbread*  
*Assorted Artisan Rolls*  
*Southern Style Biscuits*  
*Bread Sticks*  
*Mini Croissants*

## *Beverages*

*Assorted Canned Soft Drinks \$1*

*Le Bleu Water \$1.50*

*Fiji Water \$2.50*

*Monster Java Energy Drink \$3*

*Monster Green Energy Drink \$3*

*Gallon Tea \$7*

*Gallon Lemonade \$8*

*Coffee (Air Pot) \$7*

*Hot Tea Service with Assorted Tazo*

*Teas \$10*

*Assorted specialty drinks available, call  
for current selection*

### *Alcoholic Beverages*

*We will be happy to accommodate your  
needs for alcoholic beverages at your  
location or ours. Please contact us for  
additional information as we have  
much more to offer than can be named  
here.*

#### *Beer*

*Domestic Cans \$2.50*

*Domestic Bottle \$3.00*

*Import Bottle \$3.50*

#### *Wine*

*We proudly offer La Terra as our house  
brand in the following varieties for \$12*

*per bottle:*

*Chardonnay*

*Pinot Grigio*

*White Zinfandel*

*Cabernet Sauvignon*

*Merlot*

## *Coffee and Candles*

*Assorted Gourmet Coffees*

*Enhanced by Scented Candles*

## *Desserts*

*Strawberry Shortcake*

*Chocolate Truffle Cake*

*Lemon Layer Cake*

*Reece's Pieces Cake*

*Pound Cake with Fresh Strawberries*

*Carrot Cake*

*Cake Sampler du Jour*

*Assorted Cheesecakes*

*Brownies*

*Assorted Dessert Bars*

*Assorted Soft Baked Cookies*

*Cobblers: Apple, Pear, Peach, or Cherry*

*Cherry Yum Yum*

*Honey Bun Cake*

*Fruit Trifle*

*Pistachio Cream*

*Assorted Pies Available*