



ABRAHAM
CATERING

WEDDING RECEPTIONS | REHEARSAL DINNERS | ENGAGEMENT PARTIES
CATERING & BANQUETS | CORPORATE EVENTS | FAMILY REUNIONS
GRADUATION PARTIES | AWARD CEREMONIES

5520 Miller Avenue | Ralston, NE 68127
phone: 402-331-6610 | abrahamcatering.com



Custom-Designed Menus

We can custom design menus for any occasion upon request

Buffet Events

- Guests serve themselves
- Tables may be assigned or guests may choose their own table
- China service or disposables are appropriate

Sit-Down Service

- Guests are served all courses at their tables
- China service is required

Availability

Closed Holidays: New Year's Day, Easter, Memorial Day, Fourth of July, Labor Day, Thanksgiving, Christmas Eve & Christmas Day

Delivery-Only Parties

Monday-Friday 8:30 am to 4 pm --- \$25

Saturday & Sunday --- \$95

Weekdays before 8:30 am & after 4:00 pm --- \$95

Service Personnel

- Service personnel & bartenders dressed in black are available
- Parties requiring a chef on location are charged \$150 per chef

Service Team Fee

Hours for the event are charged for the packing and transporting, setup, food service, attention to detail, breakdown, loading, unloading, washing, storing and kitchen cleanup

20% Service Fee

Fee includes but not limited to planning, meeting, site preparation, rental inspection, all equipment needed for food preparation and safety, transportation and fuel, utilities, insurance, taxes, phones, computers, etc.

Payment, Pricing and Tax

- Payment is required in full for all events 7 days prior to the event date
- All prices are subject to sales tax as required by state law and are subject to change
- Visa, MasterCard, American Express and Discover are accepted
 - 3% processing fee charged with credit card payments

ADDITIONAL INFORMATION

- Gluten-free, Vegetarian, Vegan, Dairy-Free Alternatives are available upon request
- Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborn illness.

LUNCH

SALAD

INDIVIDUAL SALADS

Caesar Salad – romaine, tomatoes, fresh grated parmesan cheese, croutons, Caesar dressing 12.50

Mixed Greens – tomatoes, cucumbers, croutons, with choice of dressing 12.50

Asian Salad – Napa cabbage & romaine, shredded carrots, red bell pepper strips, red onion, with crunchy ramen noodles, toasted almonds & sesame seed mix, with ginger soy vinaigrette 13.75

Greek Salad – mixed greens with grape tomatoes, cucumbers, kalamata olives, red onion, Feta cheese with Greek vinaigrette dressing 13.75

Cobb Salad – tomato, crisp bacon, hard boiled eggs, avocados, green onion, blue cheese, with ranch dressing 14.50

Protein Additions to above salads:

Grilled Chicken 5.75 | Salmon, Shrimp, or Beef Tenderloin 9.00

Add:

Chips or a Brownie – 2.25 each | Bottled Water – 1.50 per person

Taco Salad – mixed greens served on flour or corn tortilla chips, fresh salsa, guacamole, sour cream, with ranch dressing & Choice of: seasoned ground beef 17.75 | chicken 16.00 | combination 19.00

Grilled Tenderloin Salad – crisp salad greens, fresh spinach, grilled portobello mushrooms, roasted Roma tomatoes, grilled eggplant, kalamata olives & Feta cheese with Dijon vinaigrette & grilled sliced tenderloin 22.50

Santa Fe Chicken Salad – mixed salad greens, sliced radishes, sliced mango, red peppers, black olives, avocado, cheddar cheese, corn & black beans with chipotle ranchero dressing & tequila lime chicken breast 17.75

Almond Crusted Chicken Tender Salad – mixed salad greens, oranges, toasted almonds, red peppers, scallions with orange ginger dressing, & almond crusted chicken tenders 18.75

Classic Chef Salad – Romaine, julienne ham, turkey, Swiss cheese, hard-boiled egg, cherry tomatoes, cucumbers, choice of dressing 16.50

*****All Salads can be converted to a Boxed Salad Lunch**

SALAD BAR

Start with Mixed Greens, tomatoes, cucumbers, and choice of dressing (Ranch or Italian), Basket of Breads, Arrangement of Fresh Fruit 16.50

Choose three salads:

- Chicken Salad
- Tuna Salad
- Egg Salad
- Asian Slaw
- Loaded Baked Potato
- Brian's Greek Salad with marinated tomatoes, cucumbers, Kalamata olives, red onion

- Add pre-made sandwiches of Beef, Ham or Turkey on White, Wheat or Marble Bread 5.75 per person
- Add a pot of Homemade Soup 5.75 per person
- Add Chips or a Brownie 2.25 per person
- Add Bottled Water 1.50 each

SANDWICHES

INDIVIDUAL PRE-MADE SANDWICH BAR 16.75

Choice of Cold Sandwiches (on white, wheat, marble, croissants, ciabatta, or hoagie)

- Roast Beef, Roasted Turkey, or Baked Ham with Lettuce & Tomato
- Italian on Ciabatta with Salami, Ham, Provolone, Lettuce, Tomato, & Italian Dressing
- Chicken or Tuna Salad Croissants with Lettuce & Tomato
- Turkey Club Croissant with Lettuce & Tomato
- Grilled Chicken Wrap on Basil Tomato Wrap
- Vegetarian Caprese Tortilla Wrap on Basil Tomato or Garlic Herb Wrap with Romaine Lettuce, Basil, Tomatoes, Red Onion, Mozzarella Cheese

Includes: Choice of Soup OR Mixed Green Salad; Potato Salad, Pasta Salad (creamy or vinaigrette) OR Cole Slaw (creamy or vinaigrette); Brownie OR Cookie

SANDWICH BOX LUNCH 16.25

- Roast Beef, Roasted Turkey, or Baked Ham with Lettuce & Tomato
- Italian on Ciabatta with Salami, Ham, Provolone, Lettuce, Tomato, & Italian Dressing
- Chicken or Tuna Salad Croissants with Lettuce & Tomato
- Turkey Club Croissant with Lettuce & Tomato
- Grilled Chicken Wrap
- Vegetarian Caprese Tortilla Wrap on Basil Tomato or Garlic Herb Wrap with Romaine Lettuce, Basil, Tomatoes, Red Onion, Mozzarella Cheese

Above Sandwich Boxes Include: Seasonal Fruit, Pasta Salad & Fresh Baked Cookie

SIMPLE SANDWICH BOX WITH SANDWICH, CHIPS, & COOKIE 12.50

- Beef, Ham or Turkey on White, Wheat, or Marble Bread

COLD DELI SANDWICH BAR (MAKE YOUR OWN SANDWICH) 17.25

- Platter of Cold Sliced Roast Beef, Baked Ham & Turkey Breast
- Cheeses: American, Pepper Jack & Swiss slices
- Assorted Bread: White, Wheat, Marble, Ciabatta Roll
- Tray of Lettuce, Tomatoes & Pickles
- Condiments: Mustard, Mayonnaise & Horseradish
- Pickle Spears

Choose Two Side Salads: Egg Salad, Pasta Salad, Asian Slaw, Loaded Baked Potato Salad, Brian's Greek Salad, Mixed Green Salad, Italian & Ranch dressing

Add a pot of Homemade Soup 5.75 per person | Add Chips or a Brownie 2.25 each | Add Bottled Water 1.50 per person

HORS D'OEUVRES AND STARTERS

COCKTAIL HOUR PASSED CANAPES 11.25 per person *Select 3 canapes — Additional canapes 3.75 per person*

COLD

Apricots stuffed with Gorgonzola Cream Cheese with Garnish

Bruschetta

Caprese Skewer

Chicken, Crab or Shrimp Salad Tarts

Cucumber & Boursin Crostini

Smoked Salmon Crostini

Thin-sliced Tenderloin Crostini with Creamy Chimichurri

Variations of Shrimp Crostini

Watermelon or Melons, Feta, Mint Skewers

Fig & Proscuitto Crostini

Mediterranean Crostini

Gorgonzola, Bacon & Honey Crostini

Mozzarella Basil Blackberry Cucumber Skewers with Balsamic Glaze

HOT

Artichoke Spinach Cheese Dip in Phyllo Cups

BBQ Pork Cups

Brie & Orange Cranberry Tart

Jalapeno Brie Crostini

Mini Quiche

Pork & Chutney Cups

Santa Fe Chicken Tarts

Spanakopita

Thai Pizza Bites

Variations of Stuffed Mushrooms

Variety of Pizzettes

Wild Mushroom Tart

BUILD YOUR OWN *Priced per person*

*Price subject to change due to market price

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CARVED MEATS

CARVED AT THE TABLE

Served with Cocktail Buns and Condiments

Roast Round of Beef (50 person min) 6.00*

Roast Tenderloin of Beef (25 person min) 11.75*

Roast Prime Rib of Beef (50 person min) 10.00*

Honey Glazed Pit Ham 5.50

Fresh or Smoked Turkey Breast 5.75

Grilled or Smoked Pork Loin 6.75

SEAFOOD

Cold Decorated Salmon with Dill Sauce & Pumpnickel Bread 6.75*

Scallops Wrapped in Bacon 9.00*

Gulf Cold Jumbo Shrimp On ice with Cocktail Sauce 13.75*

Cajun Shrimp 13.75*

Cold Smoked Shrimp with Maple BBQ Dipping Sauce 13.75*

Sesame Shrimp with Plum Dipping Sauce 13.75*

Coconut Shrimp with choice of sauce Wasabi Ginger Aioli, Bang Bang or Spicy Orange 13.75*

Mini Crab Cakes with Wasabi Aioli or Remoulade 4.00*

SPECIALTIES

Anti Pasta Display with Baguettes 5.75

Asiago Phyllo Wrapped Asparagus 4.50

Baked Brie with Candied Pecans 6.00

Caprese Skewer 4.00

Charcuterie Display 8.75

Coconut Chicken with Mango Dipping Sauce 6.00

Maple BBQ Glazed Cocktail Ribs 5.00

Moroccan or Greek Seasoned Chicken Bites with Yogurt Cucumber Dip 5.00

Pecan Crusted Chicken Strips with Spicy Plum Sauce 5.00

Small Grilled Lamb Chops 10.50

Spanakopita 5.50

Truffle Grilled Cheese Sandwich 4.25

Variety of Pizzettes 6.75

HOT & SPICY

Bean Dip, Flour & Corn Chips 5.75

Mini Burritos with Salsa 4.00

Guacamole & Salsa, Flour & Corn Chips 5.75

Miniature Beef Tacos with crunchy corn tortilla shells 6.00

Queso Dip, Flour & Corn Chips 5.75

CHIPS & DIP

Artichoke Spinach Cheese Dip 5.75

Baguettes with Hot Crab Dip 8.75

Bruschetta with Toasted French Baguettes 5.75

Buffalo Chicken Dip with Tortilla Chips 6.50

Corn & Flour Chips with Guacamole, Salsa & Queso Dip 6.00

Hummus or Roasted Eggplant with Pita & Lahvosh 5.75

CLASSIC HORS D'OEUVRE BAR *23.00 per person*

Select four hot items & three cold items | Additional items available at 3.75 per person

BEEF AND PORK

Italian Sausage with Marinara
Maple BBQ Glazed Cocktail Ribs
Meatballs (BBQ, Swedish or Sweet Chili Sauce)
Miniature Burritos
Teriyaki Beef (Spicy or Not)
Water Chestnuts Wrapped in Bacon

CHICKEN

Almond Chicken
Buffalo Chicken Tenders
Fried Chicken Drumettes with Honey Mustard,
BBQ or Buffalo Sauce
Chicken Satay with Spicy Peanut Sauce
or Sweet Chili Sauce
Jamaican Jerk Chicken with Pineapple Glaze
Santa Fe Chicken Tarts
Sesame Chicken with Plum or Orange Sauce
Thai Marinated Chicken Tenders, Spicy Peanut Sauce

AMERICAN BUFFET *23.50 per person with meat 21.50 without meat*

SELECT ONE MEAT | Carved at the Table

Roast Round of Beef
Turkey Breast
Honey Glazed Pit Ham
Cold Slices of Beef, Ham & Turkey

HORS D'OEUVRES | All Selections Included

Swedish Meatballs
Fried Chicken Drumettes, with Honey Mustard Glaze,
BBQ or Buffalo Sauce
Italian Sausage with Marinara Sauce
Arrangement of Fresh Fruit
Fresh Vegetable Display with Dip
Domestic Cheeses with Crackers
Artichoke Spinach Dip with Flour Chips or Baguettes

SEAFOOD AND VEGETARIAN

Artichoke Dip in Phyllo Cups
Mini Crab Cakes with Wasabi or Remoulade
Stuffed Mushroom Caps with:
—Herb Cream Cheese
—Sausage & Cheese ^{OR} Crab
—Herbed Goat Cheese
—French Onion Cream Cheese
Quiche, Meat or Vegetable
Vegetarian Spring Rolls with Asian Chili Sauce
Crab Rangoon with Sweet & Sour Sauce

COLD HORS D'OEUVRES

(Choose Three)
Anti Pasta Display
Arrangement of Fresh Fruit
Cold Roasted Vegetables
Fresh Fruit Mini Skewers
Fresh Vegetable Tray with Dip
Whole Imported Cheese Display
with Crackers & Lahvosh

MEXICAN BUFFET *22.50 per person*

Mexican Meatballs
Miniature Burritos
Beef Tacos
Hot Bean Dip
Queso Dip
Guacamole & Salsa
Flour & Corn Chips
Arrangement of Fresh Fruit

SPECIALTY HORS D'OEUVRE STATIONS

MAC N' CHEESE 8.00 per person *ADD: Short Ribs or Brisket 9.00*

Gourmet Macaroni & Cheese & Suggested Toppings
Buffalo Chicken, Ground Sausage, Bacon, Green Onion, Peas, Jalapenos

MASHED POTATO 7.50 per person *ADD: Short Ribs or Brisket 9.00*

Regular or Garlic Mashed with Butter, Chives, Crisp Bacon Pieces, Scallions, Shredded Cheese, Sour Cream
Sweet Mashed with Butter, Brown Sugar, Pecans, Marshmallows

PASTA 8.00 per person

Penne or Spaghetti Tossed with Olive Oil, Marinara Sauce, Meat Sauce & Alfredo Sauce, Bread Sticks & Parmesan Cheese
Add Meatballs or Boneless Breast of Chicken Strips of Chicken + 1.75 per person

TACOS 8.75 per person

Shredded Pork, Chicken or Beef (Choose One) Hard Corn Taco Shells, Chopped Tomatoes & Shredded Lettuce, Shredded Cheddar Cheese, Flour & Corn Tortilla Chips, Salsa & Sour Cream | *Additional Meats +2.00 per person*

NACHO STATION 6.00 per person

Corn & Flour Chips with Guacamole Salsa & Queso Dip | *Add Beef or Chicken + 1.75 per person*

SLIDERS & MINI HOT DOGS 7.50 per person

Variety of Cheeses, Caramelized or Raw Onions, Pickles & Chipotle Ketchup

CHEESECAKE DESSERT 8.75 per person

Traditional or Chocolate Cheesecake Bars Chocolate, Raspberry & Strawberry Sauces, Crushed Oreos, Cherries & Whipped Cream

BUFFET OFFERINGS

PICNIC BUFFETS *Includes 3 Sides & Iced Tea or Lemonade Soft Drinks or Bottled Water + 2.00 pp*

Barbeque Pork Back Ribs & Fried or Roasted Chicken (Rolls & Butter) 24.75

Smoked Beef Brisket, Barbeque Pork Back Ribs & Fried or Roasted Chicken with Rolls & Butter 28.00

Grilled Hamburgers & All-Beef Hot Dogs with Buns, Condiments, Lettuce, Tomato & Pickle 18.00

Italian Sausage or Brats & Peppers with Buns & Condiments, Pickles, Cheese & Onions 15.00

Grilled Marinated Chicken Breast, Hamburgers & All Beef Hot Dogs with Buns & Condiments, Lettuce, Tomato, Cheese, Onions & Pickles 20.00

Barbecue Beef and/or Barbecue Pulled Pork Sandwiches with Sandwich Rolls 14.50 | 15.00 (both)

Fried or Roasted Chicken - 2 pieces per person with Rolls & Butter 14.50

Fried or Roasted Chicken - 1½ Pieces per person, Rolls & Butter & BBQ Beef or Pork with Sandwich Rolls 17.25

INDIVIDUAL HOT SANDWICH

• French Dip with au jus 17.00

• Cubano Sandwich, sliced ham, pork, Swiss cheese, mustard, dill pickle 17.00

• Grilled Marinated Chicken Breast on Kaiser Roll with lettuce, tomato & pickle 17.75

SIDE DISHES | Choose three

Baked Beans

Cowboy Beans

Corn on the Cob

Creamy Coleslaw

House Made Potato Salad

Garden Pasta Salad, Vinaigrette or Creamy

Mixed Green Lettuce Salad with Italian or Ranch Dressing

Caesar Salad

Thunderbird Salad

Marinated Greek Salad

Fresh Vegetable Display with Dip

Mandarin Salad

Napa Cabbage Salad

DINNER BUFFETS *Priced per person | Includes Rolls, Butter, Coffee & Tea*

SINGLE ENTREE 17.75 with 3 sides

TWO ENTREES 24.75 with 4 sides

THREE ENTREES 28.75 with 4 sides

BEEF

Roast Round of Beef, carved at the table

Roast Loin of Pork

Roast Turkey

Baked Pit Ham

Beef Bourguignon, includes
Rice or Fettuccini

SEAFOOD

Seafood Newburg

Blackened or Almond Crusted Tilapia

CHICKEN

Chicken Marsala

Fried Chicken

Chicken Fried Chicken Breast

Roasted Chicken (Bone-in)

Teriyaki Chicken

Grilled Lemon Chicken

Chicken Piccata

Tuscany Chicken, with mushrooms,
spinach, sundried tomatoes in
creamy parmesan sauce

Bourbon Grilled Pecan Chicken

PASTA & VEGETARIAN

Ratatouille Pasta

Grilled Vegetable Enchilada

Chicken, Meat or Vegetable Lasagna

Penne Pasta with Italian Meat Sauce

PREMIUM UPGRADES

Roast Tenderloin of Beef, carved at
the table, with Balsamic Shallot Pan
Reduction or Bordelaise

•Single Entrée add \$18/person

•Double Entrée add \$14/person

•Triple Entrée add \$12/person

Roast Prime Rib of Beef, carved at
the table, with Jus Lie & Horseradish

•Single Entrée add \$14/person

•Double Entrée add \$10/person

•Triple Entrée add \$8/person

Garlic Braised Cabernet Short Ribs

•Single Entrée add \$13/person

•Double Entrée add \$11/person

•Triple Entrée add \$10/person

Brown Sugar Salmon

•Double Entrée add \$4 per person

•Triple Entrée add \$4 per person

Baked Cod with White Wine Butter

•Double Entrée add \$4 per person

•Triple Entrée add \$4 per person

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SIDE SELECTIONS

Potatoes & Pasta

Parsley Potatoes

Au Gratin Potatoes

Cheesy Hash Browns

Greek Seasoned Potatoes

Fresh Mashed Potatoes

Roasted Rosemary Potatoes

Rice Pilaf

Israeli Cous Cous

Saffron Basmati Rice

Garlic Fried Rice

Buttered Fettuccini, Bowtie or Penne -
Gluten Free Penne Pasta Available

Gourmet Macaroni & Cheese

Garden Orzo Pasta

Vegetables

Green Beans Almondine

Green Beans with Bacon & Onion

Glazed Carrots

Julienne Mixed Vegetables -
yellow squash, zucchini, carrots,
red & yellow bell peppers,
green beans

Buttered Kernel Corn

Organic California Medley -
yellow and orange carrots,
broccoli & cauliflower

Salads

Mixed Greens with tomatoes,
cucumbers, croutons, Italian
& Ranch Dressing

Thunderbird Salad

Caesar Salad

Greek Salad with Red Wine Vinaigrette

Mixed Greens with strawberries, feta,
walnuts & Strawberry Vinaigrette

Mandarin Salad with mixed greens
and mandarin oranges, thin-sliced
red onion, slivered almonds &
Poppysseed Dressing

Loaded Baked Potato Salad

Napa Cabbage Salad

Coleslaw - Creamy or Vinaigrette

Pasta Salad - Creamy or Vinaigrette

Fresh Vegetable Display with Dip

Arrangement of Fresh Fruit, seasonal

SPECIALTY BUFFETS

MEAT & CHEESE LASAGNA *21.00 per person*

Organic California Vegetable Medley
Mixed Green Salad with Choice of Dressing
Fresh Fruit Display

Garlic Bread or Garlic Bread Sticks
Coffee & Tea

PASTA BUFFET *21.50 per person*

Penne or Spaghetti tossed in Olive Oil, served with Marinara Sauce, Beer Cheese Sauce, Meat Sauce
Add Meatballs or Italian Sausage +1.50 per person
Sautéed Fresh Vegetables – zucchini, yellow squash, carrots, red bell pepper, carrots
Mixed Green Salad with Choice of Dressing
Fresh Fruit Display
Garlic Bread
Coffee & Tea

OR – make it Vegetarian 18.00 per person
Fettuccini Primavera Parmesan – fettuccini tossed with carrots, zucchini, red & yellow bell pepper, peas & Primavera Sauce a la Parmesan

TRI-COLOR TORTELLINI *21.50 per person*

Garlic Herb Marinated Chicken Strips with choice of Alfredo or Marinara Sauce
Garlic Bread –Tomato Basil Relish

Mixed Green Salad with Artichoke Hearts, Grape Tomatoes, Vinaigrette Dressing

TACO BUFFET *16.25 per person (Additional Meats 2.00 per person)*

Shredded Pork, Chicken or Beef (choose one)
Soft Flour Shells & Hard Corn Shells
Diced Tomatoes, Shredded Lettuce
Shredded Cheddar Cheese

Salsa & Sour Cream
Flour & Corn Tortilla Chips
Refried Black Beans or Refried Pinto Beans
Cilantro Lime, Spanish or Yellow Rice

ENCHILADA BUFFET *16.75 per person (Additional Meats 2.00 per person)*

Chicken, Beef or Vegetable Enchiladas (choose one) with Red OR Green Chili Sauce
Sour Cream & Salsa
Flour & Corn Tortilla Chips

Guacamole
Refried Black Beans or Refried Pinto Beans
Cilantro Lime, Spanish or Yellow Rice

FAJITA BUFFET *18.00 per person (Additional Meats 2.00 per person)*

Marinated Beef or Chicken (choose one) prepared with Bell Peppers & Onions
Shredded Cheddar Cheese
Guacamole

Soft Flour OR Corn Tortillas
Refried Black Beans or Refried Pinto Beans
Cilantro Lime, Spanish or Yellow Rice
Dessert Cinnamon Churros Bites

PLATED DINNER MENUS Sit Down Service

SINGLE ENTREE DINNER Includes rolls, butter, coffee, one starch, one vegetable & salad

BEEF All USDA Choice, Prime available upon request

Roast Tenderloin of Beef with Balsamic Shallot Pan Reduction, Bernaise or Bordelaise	45.00 *	Grilled Filet 8 oz. filet 12 oz. filet	46.00 * Mkt Price	Cabernet Braised Short Ribs 12 oz.	38.25 *
		Tenderloin of Beef Kabobs	34.75 *	Porcini Dusted Filet 8 oz. portion	46.00 *
				Beef Bourguignon	28.75 *

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POULTRY

Grilled Boneless Breast of Chicken with Apricot Sauce	27.50	Grilled Lemon Chicken Breast with a Basil Chiffonade on a Bed of Lemon Cream	27.50	Grilled Caprese Chicken with Pesto, Mozzarella, Tomatoes, Basil, Parmesan Cheese	31.50
Chicken Fresca with Tomatoes, Garlic, Prosciutto & Italian Cheese	30.50	Chicken Parmesan sit-down dinners only <i>GF option available for Buffet Dinners</i>	29.00	Stuffed Chicken Bruschetta with Bread Crumbs, Tomatoes, Onions, Garlic & Cheese	31.50
Chicken Picatta with Lemon Caper Butter	30.00	Raspberry Balsamic Chicken	30.00	Mediterranean Chicken	30.50
Tuscany Chicken, with spinach, mushrooms, sun-dried tomatoes in a creamy parmesan sauce	30.00	Spinach-Stuffed Boneless Breast of Chicken with Apricot Glaze or Roasted Red Pepper Garlic Cream	30.00	Teriyaki Chicken with Fried Rice & Vegetables	30.50

SEAFOOD

Pan Seared Fresh Salmon Filet with Dill, Brown Sugar Glaze, Strawberry Cracked Peppercorn Relish or Picatta	40.75	Blackened or Almond Crusted Tilapia	27.50	Fresh Available Fish with Citrus Beurre Blanc	Mkt Price
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VEGETARIAN

Ratatouille Stuffed Shell Pasta	29.00	Grilled Vegetable Enchilada	29.00	Quinoa Stuffed Bell Pepper	29.00
Stuffed Tomato with Artichoke & Vegetables	29.00	Eggplant Parmesan with Mixed Vegetables	29.00	Tofu Picatta	28.00
Chef's Choice Stuffed Portobello Mushroom	29.00	Butternut Squash Ravioli with Brown Butter & Sage	29.00		

Kid's Meals offered at 16.25 per person

Custom Menu design available upon request. Gluten Free, Dairy Free or special needs menus available upon request. Gluten Free, Dairy Free or special needs menus available upon request. Menus can be prepared heart-healthy.

DOUBLE ENTREE DINNER *Select one starch, vegetable & salad | Includes rolls, butter & coffee*

ENTRÉE SELECTIONS

Includes Roast Tenderloin of Beef with Balsamic Shallot Bordelaise, Merlot Pan Reduction, Bearnaise or Brandy Cream
OR Garlic Cabernet Short Ribs

Additional Entrée Selection | Choose One

Poultry

Chicken Selection from any item in Poultry Section on p. 9	45.00 *
Stuffed Boneless Chicken Breast from any item in Poultry Section on p. 9	47.00 *

Seafood

Pan Seared Fresh Salmon Filet, with Dill Lemon Cream or Strawberry Cracked Peppercorn Relish	47.00 *
Cajun Shrimp with Lime Beurre Blanc	47.00 *
Coconut Shrimp with Mango Coulis	47.00 *
Citrus Grilled Shrimp	47.00 *

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Potatoes, Pasta Rice (choose one)

Parsley Potatoes
Oven-Browned Potatoes
Parmesan Roasted Potatoes
Greek Potatoes
Fresh Au Gratin Potatoes
Twice Baked Potatoes
Buttermilk Mashed
Smoked Cheddar & Bacon Mashed
Garlic Mashed
Cauliflower Mashed
Risotto
Saffron Basmati Rice
Garlic Fried Rice
Rice Pilaf
Israeli Cous Cous
Fettuccini (or Penne) in Olive Oil
Garden Orzo Pasta
Angel Hair Pasta Nest

Vegetables (choose one)

Grilled Fresh Vegetables
Julienne Mixed Vegetables, zucchini, squash, carrots, red bell peppers, green beans
Roasted Root Vegetables - Butternut Squash, Sweet Potato, Carrot, Brussels Sprouts, Beets
Green Beans Almondine
Roasted Brussel Sprouts with Bacon & Onion
Grilled Asparagus
Roasted Glazed Carrots
Stacked Grilled Vegetables - zucchini, squash, carrot, red & yellow bell peppers with Pepper Asiago Cream drizzle
Organic California Medley - Yellow & Orange Carrots, Broccoli & Cauliflower

Salads (choose one)

Mixed Greens with Champagne Vinaigrette, Grilled Pear, Bacon & Blue Cheese
Mixed Greens with Citrus Vinaigrette, Dried Apricots, Cherries, Craisins & Glazed Pecans
Mixed Greens with Walnut Oil Vinaigrette, Candied Walnuts, Pears, Apples & Feta Cheese
Asian Green Salad with Sesame Soy Vinaigrette, Mandarin Oranges, Shredded Carrots, Edamame & Almonds
Spinach with Springtime Dressing, Mandarin Oranges, Sliced Grapes, Strawberries & Toasted Almonds
Greek Salad, with Greek Dressing, Romaine Lettuce, Cucumbers, Tomatoes, Kalamata Olives, Feta, Red Onion
Mixed Greens & Spinach with Citrus Vinaigrette, Goat Cheese, Beets & Pecans
Thunderbird Salad with Ranch Dressing, Mixed Greens, Red Onion, Radishes, Mushrooms, Tomatoes, Blue Cheese, Bacon & Croutons
Caesar Salad with Caesar Dressing, Tomatoes, Parmesan Cheese & Croutons
Caprese Salad with Balsamic Vinaigrette, Sliced Mozzarella Cheese, Roma Tomatoes and Basil

DESSERTS & LATE NIGHT SNACKS

DESSERTS

BARs, COOKIES & ICE CREAM

Assorted Dessert Bars – 2 per person	6.00	Fresh Baked Gourmet Cookies – 2 per person	6.00	Ice Cream Sundae Buffet - Ice Cream with Brownies or Cookies, Chocolate, Caramel & Strawberry Sauces, Whipped Cream, Nuts & Cherries	9.50
Brownies or Lemon Bars – 2 per person	6.00	Ice Cream, Vanilla or Chocolate with Cookie	6.00		
Gluten Free Brownies	6.00				

CAKES

Angel Food Cake with Fresh Fruit	8.00	New York Style Cheesecake with Strawberry or Raspberry Sauce	9.00	Strawberry Shortcake with Strawberries & Whipped Cream	9.00
Carrot Cake	8.00	Warm Chocolate Truffle Cake with Vanilla Ice Cream	13.50		

PIES, CRISPS, COBBLERS

Apple or Cherry Pie (a la mode +1.50)	7.50	Apple Peach or Cherry Crisp (a la mode +1.50)	8.50	Apple, Peach or Cherry Cobbler with Whiskey Sauce	9.00
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SPECIALTY DESSERTS

Bread Pudding, Banana or Chocolate	9.50	Italian Tiramisu	9.50	Mousse - Chocolate or White Chocolate	9.00
Chocolate Ganache Torte	10.00	Mississippi Mud Tart or Chocolate Pecan Tart with Whipped Cream & 3 sauces	10.00	Individual Bourbon Salted Caramel Torte	9.75
Crème Brulee	9.50	Variety of Miniature Desserts	10.25		

LATE NIGHT SNACKS

BBQ Pork Sliders	5.25	Fruit & Cheese Display	7.50	Mini Hot Dogs or Brats with Pretzel Bites	4.75
Buffalo Chicken Tenders	4.75	Gourmet Cookies & Milk	4.75	Pizza - Cheese, Sausage, Pepperoni, Hamburger	6.00
Chicken Fingers	4.75	Gourmet Macaroni & Cheese	7.00		
Corn & Flour Chips with Guacamole, Salsa & Queso	6.00	Hamburger Sliders with Mustard, Ketchup, Pickles	4.75		

