

# Dinner Menus

## Menu 1

Jeweled Pork Tenderloin with an Apricot Molasses Glaze  
Marinated London Broil with a Burgundy Mushroom Sauce  
Herbed Rice Pilaf  
Chef's Fresh Vegetable Medley with Herbs  
Gourmet Rolls with Butter  
Cheesecake with Assorted Fruit Toppings  
Fresh Brewed Sweetened and Unsweetened Iced Tea with Lemon Wedges  
\$18.95

## Menu 2

Prime Rib of Beef with Au Jus (8 oz.) Chef Carved  
Pecan Encrusted Trout  
Parsley New Potatoes  
California Medley with a Butter Dill Sauce  
Gourmet Rolls with Butter  
Chocolate Tuxedo Cake  
Fresh Brewed Sweetened and Unsweetened Iced Tea with Lemon Wedges  
\$22.95

## Menu 3

Soy Glazed Salmon  
Bourbon Beef Tenderloin Medallions with a Béarnaise Sauce  
Harvest Wild Rice  
Green Beans Tossed with Chopped Pecans  
Gourmet Rolls with Butter  
Bananas Foster Cake  
Fresh Brewed Sweetened and Unsweetened Iced Tea with Lemon Wedges  
\$20.95

## Menu 4

Tender Rib Eye Steak (8 oz.)  
Champagne Chicken (boneless breast with a light champagne cream sauce)  
Whipped Garlic Potatoes  
French Style Green Beans  
Gourmet Rolls with Butter  
Bourbon Pecan Pie  
Fresh Brewed Sweetened and Unsweetened Iced Tea with Lemon Wedges  
\$20.95

**Menu 5**

Cranberry BBQ Chicken Breast  
Tender Sliced Roast Beef with a Sherry Mushroom Sauce  
Herbed Rice Pilaf  
Broccoli Casserole  
Gourmet Rolls with butter  
Assorted Cake Squares  
Fresh Brewed Sweetened and Unsweetened Iced Tea with Lemon Wedges  
\$15.25

**Menu 6**

London Broil with a Sherry Mushroom Sauce  
Culinary Chicken (boneless breast with mushrooms and shallots in a white wine cream sauce)  
Harvest Wild Rice  
Green Beans with Caramelized Onions  
Gourmet Rolls with Butter  
Gourmet Carrot Cake  
Fresh Brewed Sweetened and Unsweetened Iced Tea with Lemon Wedges  
\$16.25

**Menu 7**

Shrimp Scampi  
Petite Filet Wrapped in Bacon  
Roasted New Potatoes  
Italian Squash and Zucchini  
Gourmet Rolls with Butter  
Key Lime Pie  
Fresh Brewed Sweetened and Unsweetened Iced Tea with Lemon Wedges  
\$22.95

**Menu 8**

Tossed Garden Salad with Three Dressings  
Hearty Beef Lasagna  
Vegetarian Lasagna  
Italian Squash Medley with Diced Tomatoes  
Assorted Rolls with Butter and Garlic Bread  
Cheesecake with Assorted Toppings  
Fresh Brewed Sweetened and Unsweetened Iced Tea with Lemon Wedges  
\$13.95

**Menu 9**

Tossed Garden Salad with Three Dressings  
Chicken Tarragon  
Garlic Mashed Potatoes  
Green Bean Casserole  
Assorted Rolls with Butter  
Assorted Bite Size Desserts  
Fresh Brewed Sweetened and Unsweetened Iced Tea with Lemon Wedges  
\$13.95

**Salad Additions:**

Culinary Garden Salad (fresh greens topped with tomatoes, cucumbers, black olives, shredded carrots, and mini corn served with Homemade Dressings) \$1.95 per guest

Spinach Salad (tender baby spinach topped with egg, red onion, tomatoes, croutons, and crispy bacon served with Homemade Dressings) \$1.95 per guest

Culinary Salad (sweet gourmet greens with mandarin oranges, sweetened dried cranberries, and chopped pecans served with our Famous Raspberry Vinaigrette Dressing) \$2.15 per guest

**Beverage Options:**

Fresh Brewed Columbian Coffee \$1.50 per guest  
Assorted Sodas \$1.10 each based on consumption  
Bottled Waters \$1.10 each based on consumption