

ENTREES

Coq Au Vin
Parmesan Crusted Chicken Breast
Baked Ham
Roast Beef Eye of Round with Gravy
Rosemary Roast Pork Loin
Sesame Ginger Roast Pork Loin
Roast Pork Loin with Gravy
Teriyaki Chicken Breasts
Barbecue Chicken

DESSERTS

Butter Cake w/Fresh Fruit (seasonal)
Cheesecake with Fresh Raspberry Topping
Chocolate Caramel Cake w/ Toffee Topping
Cherry Crunch Cake
Chocolate Cake w/Coconut & Pecan Icing
Jell-o Cake w/Whipped Topping
Key Lime Pie Squares
Lemon Cake with Lemon Glaze
Pineapple Upside Down Cake

\$25/PERSON

2 Entrees 4 Side Dishes 1 Dessert

SIDE DISHES

Baked Potato

Broccoli Casserole Broccoli Salad Cheesy Potato Casserole Cole Slaw Fresh Fruit Cup Green Beans Fresh Green Bean Medley Sweet Potato Casserole with Pecan & Brown Sugar Topping **Mashed Potatoes** Peas with Pearl Onions Potato Salad Roasted Red-Skinned Potatoes Spinach Salad with Dried Cranberries & Toasted Almonds **Steamed Carrots Tossed Garden Salad** Wild Rice Pilaf

\$22/PERSON

1 Entree 3 Side Dishes 1 Dessert

*Dinners will be served buffet style and will include yeast rolls, iced tea, water w/ lemon and coffee.

Prices are based on a count of 50 or more.