



Plated Menus

(minimum of 50 people)

Salad

(choose one)

Tossed Spring Mixed Greens with assorted dressings / Caesar Salad / Greek Salad / Spinach Salad with Bacon and Mushrooms / Mandarin Green Salad / Grilled Marinated Vegetable Salad / Traditional Greek Salad

Entrée

(Please pre select three entrees for your guests to choose from prior to your function)

Prime Rib / Oven Roasted Boneless Chicken in Mushroom Wine Sauce / Spinach Brie Stuffed Chicken / Stuffed Pork Loin with Red Wine Pork Sauce / Chicken Wellington / Beef Wellington / Mandarin Orange Pork Tenderloin / Cranberry Glazed Cornish Hen with Apple Walnut Stuffing / Oven Roast Beef Tenderloin

Potato

(choose one)

Duchese Potatoes / Parisienne Potatoes

Vegetable

(choose one)

Glazed Baby Carrots and Green Beans / Seasoned Yellow or Green Beans / Roasted Vegetables / Asparagus / Sautéed Snow Peas / Green Beans Almandine / Roasted Vegetable Skewers / Roasted Root Vegetables

Dessert

(choose one)

Cheesecake Topped with Fresh Strawberries / Mississippi Mud Pie / White Chocolate Raspberry Cream Cake / Strawberry Shortcake / Oranges & Cream Shortcake (other varieties available)

Your choice of Hazelnut Vanilla, Butter Pecan or Irish Cream Flavored Coffee

And a variety of Higgins & Burke Flavored Teas

Coffee and Tea

Fresh Rolls and Butter (assorted dinner rolls and butter)

\$50 per person

plus taxes and gratuities

NOTE: Service, Set up, Linens, China Extra

ADD ON: All inclusive package (includes Bar, Servers, Linens, Chair Covers, China, Set-up, Hall Rental)

\$100.00 per person *(plus taxes and gratuities)*

You May Add Extra Dishes to the Menu

Other Options Available upon Request - Please Contact our Catering Manager