

Favorite Theme Dinners



All meals include iced tea and water. All entrees are priced for a minimum of 25 guests. Discounts are available for groups of 100 people or more. Custom menu options are always available.

FAJITA THEME

- Tri Colored Tortilla Chips and Homemade Salsa
- Spanish Rice and Black Beans
- Marinated Grilled Chicken and Beef with Onions and Peppers
- Shredded Cheese, Tomatoes, Scallions, Sour Cream, Lettuce and Flour Tortillas
- Classic Chocolate Brownies

\$11.5 Per Person

AMERICANA THEME

- Appetizers:
 - Baked Brie with Fresh Fruit and Crackers
 - Stuffed Mushrooms.
- Spinach, Red Onion and Apple Salad with Vinaigrette
- Slow Roasted Turkey Breast with Homemade Dressing and Tender Pork Loin with Beer Mustard Marinade
- Roasted Garlic Mashed Potatoes and Gravy
- Mixed Vegetables
- Dinner Rolls and Butter
- Pumpkin Cheesecake

\$20 Per Person

ITALIAN THEME

- Appetizers:
 - Marinated Grilled Vegetables
 - Assorted Cheese and Crackers
- Mixed Green Salad and Caesar Salad
- Warm Garlic Bread
- Chef's Choice of Vegetable
- Choice of Two Entrees
 - Chicken and Mushroom Marsala over Linguine
 - Italian Sausage or Veggie Lasagna
 - Fettuccine Alfredo with Chicken
 - Creamy Seafood Pasta over Penne
 - Chicken Parmesan over Linguine
 - Spinach and Ricotta Manicotti
 - Chicken Pomodoro over Linguine

Choice of One Dessert:

- White Chocolate and Strawberry Tiramisu
- Lemon Cheesecake
- Chocolate Almond Torte
- Fresh Fruit and Cream Tarts

\$18 Per Person

PASTA THEME

- Mixed Green Salad and Caesar Salad
- Warm Garlic Bread
- Choice of Pasta:
 - Linguine
 - Penne
 - Fettuccine
 - Tri-Colored Rotini
- Choice of Two Sauces:
 - Italian Sausage Marinara
 - Creamy Alfredo
 - Vegetable Marinara
 - Vodka Tomato Cream
 - Creamy Boston Clam
 - Creamy Primavera
- Choice of One Dessert:
 - Bailey's Irish Cream and Chocolate Bundt Cake
 - White Chocolate Raspberry Cheesecake
 - Strawberry Mousse Cream Puffs

\$12 Per Person

(\$14 per person if you would like to add grilled chicken.)