DINNER MENU

All our Dinners include Salad, Hot Vegetables, Potato, Rolls, Dessert, Coffee and Tea

The following Dinner selections are priced at \$20.00 per person
Our meals are served from a buffet table by our volunteers
Each guest will receive one dinner (no seconds)
We require final numbers two week before event. After that
point there can be no additions or deletions
You will be charged on your final number and that amount
must be paid one week before event

(All prices are subject to change without notice)

For a second choice of meat, a charge of \$5.00 per person applies

If you would like table service an additional charge of \$2.00 per person is added

Entrée Selections

Roast Beef with gravy
Roast Turkey with all the trimmings
Honey Glazed Ham
Chicken Breast in Mushroom Sauce or Cranberry Maple Sauce
Oven Roasted chicken Breast
Oven Baked Salmon (an extra charge of \$4.50 per person applies)

Potato Choices

Creamy Mashed Foil Wrapped Baked Oven Roasted Creamy Scalloped

Vegetable Choices
Carrots
Buttered Peas

Green Beans Corn

Harvard Beets (seasonal) Mashed Turnip Broccoli or Cauliflower with Cheese Sauce

Salad Choices

Broccoli, Coleslaw, Caesar, Garden, Spinach, Spring Mix Greens

DESSERTS Choice of any Three

Pies: Raisin, Apple, Cherry, Blueberry, Lemon, Butterscotch, Pumpkin

Cakes: Black Forest, Carrot with Cream Cheese Frosting, Banana with Peanut

Butter or Chocolate Icing

Cheesecake: Cherry, Blueberry, Chocolate Raspberry.

Apple Crisp, Lemon Delight, Pistachio Layered Dessert, Trifle

Note: The above selections are those we find the most popular. Others may be Prepared at your request.