

## DINNER ACCOMPANIMENTS

Entrées are served with your choice of salad, starch, vegetable, assorted rolls, beverage and dessert. If you would like soup, please add an additional \$1.50 to the entrée price.

### **Soup (select one):**

Beef Barley Soup  
Tomato Artichoke Soup  
Cream of Broccoli Soup  
White Bean Chicken Chili  
Italian Wedding Soup

### **Salad (select one):**

Seasonal Fresh Fruit  
Garden Salad  
¼ Wedge Salad  
Caesar Salad  
Balsamic Strawberries over Mixed Greens and topped with Shaved Almonds  
- (additional \$2.00 per person)

### **Starches (select one):**

Orzo with Spinach  
Oven Roasted Red Skin Potatoes  
Parsley Potatoes  
Yukon Gold Whipped Potatoes  
Baked Potato with Sour Cream and Chives  
Penne Pasta with House Marinara Sauce

### **Vegetables (select one):**

Green Beans Almondine  
Glazed Carrots  
Fresh Broccoli Florets with Parmesan Bread Crumbs  
Harvest Blend (Green Beans, Wax Beans and Carrots)  
Steamed Asparagus (additional \$1.00 per person)  
Chef's Choice

### **Dessert (select one):**

Tuxedo Cake  
New York Style Cheesecake with Fresh Berries  
Carrot Cake  
Chocolate Peanut Butter Pie  
Vanilla Ice Cream with a Chocolate Covered Strawberry (additional \$1.00 per person)  
Chocolate Cup with Raspberry Mousse  
Chef's Gourmet Dessert Table (additional \$1.00 per person)



*Please add service charge plus applicable sales tax to all menu selections.  
Selections are priced per person, unless otherwise noted, and subject to change.*