

DINNER SAMPLE MENUS

{ SAMPLE MENU 1 }

Salad

Mixed Field Greens Topped *with* Fresh Berries *and* Herb Vinaigrette

Entrée

Chicken Panache
Garlic Mashed Red Potatoes
Steamed Seasonal Vegetables
Yeast Rolls

Dessert

Crème Brûlée

Tea, Water, *and* Coffee

\$23.00 *per* Person

Servers *at* \$175 Each

10% Tax

{ SAMPLE MENU 2 }

Salad

Mixed Field Greens Topped *with* Dried Cranberries, Toasted Pecans, *and* Herb Vinaigrette

Entrée

Roasted Pork Tenderloin
Herb Roasted Red Potatoes
Steamed Asparagus Glazed *with* Brown Butter Bread Crumbles
Yeast Rolls

Dessert

Chocolate Ganache *atop* Savannah Chocolate Cake

jennie weller

CATERING & EVENTS

Tea, Water, *and* Coffee

\$27.50 *per* Person

Servers *at* \$175 Each

10% Tax

{ *SAMPLE MENU 3* }

Salad

Mixed Field Greens Topped *with* Fresh Strawberries, Mandarin Oranges, *and* Almonds,
Topped *with* Strawberry Vinaigrette

Entrée

Duo of Grilled Chicken *with* a Mushroom Wine Sauce *on* a Bed of Jasmine Rice *and* Julian
Carrots *and* Red Peppers Wrapped *with* Baked Tilapia
Glazed Sugar Snapped Peas *or* Steamed Asparagus
Assorted Breads *with* Amish Butter

Dessert

Chocolate Amaretto Tarts

Tea, Water, *and* Coffee

\$30.00 *per* Person

Servers *at* \$175 Each

10% Tax

{ *SAMPLE MENU 4* }

Passed Hors d'Oeuvres

Feta *and* Spinach Stuffed Mushrooms
Orange Spiced Chicken Satay

Salad

Holland Rusk

jennie weller

CATERING & EVENTS

Wedge of Ice Burge Lettuce *on* Toasted Holland Rusk Bread *with* a Slice of Tomato *and* Half of a Boiled Egg Finished *with* Home Made Russian Dressing

Entrée

Pork Tenderloin *with* Dried Cranberry-Apple Conserve
Chipotle Mashed Sweet Potatoes
Steamed Zucchini *and* Leeks
Sourdough Rolls

Dessert

Flourless Chocolate Cake *with* Strawberry Coulis *and* Fresh Berries

Tea, Water, *and* Coffee

\$34.00 *per* Person

Servers *at* \$175 Each

10% Tax

{ *SAMPLE MENU 5* }

Passed Hors d'Oeuvres

Stuffed Mushrooms
California Rolls *and* Salmon Sushi
Almond Stuffed Dates Wrapped *in* Bacon

Salad

Mixed Field Greens
Cranberries, Goat Cheese, *and* Toasted Pecans, Topped *with* Apple Cider Vinaigrette

Entrée

Duo of Marinated Beef Tenderloin *and* Sea Bass *with* a Thai Salsa
Matchstick Vegetable Medley Squash, Carrots, Zucchini
Garlic Roasted Potatoes
Assorted Breads *with* Amish Butter

Dessert

Lemon Layer Cake

Tea, Water, *and* Coffee

\$60.00 *per* Person

Servers *at* \$175 Each

10% Tax

{ *SAMPLE MENU 6* }

Passed Hors d'Oeuvres

Fried Green Tomato BLT

Parmesan Cups Filled *with* Roma Tomatoes *and* Topped *with* Fresh Basil

Beggars Purses Stuffed *with* Spring Vegetables

Salad

Caprese Salad *with* Balsamic Vinaigrette

Entrée

Duo *of* Marinated Beef Tenderloin *and* Mahi Mahi

Wild Rice Pilaf

Apricot-Glazed Carrots

Artisan Bread

Dessert

Raspberry Napoleon *with* Chocolate Garnish *and* Raspberry

Tea, Water, *and* Coffee

\$60.00 *per* Person

Servers *at* \$175 Each

10% Tax

{ SAMPLE MENU 7 }

Passed Hors d'Oeuvres

Yellow Squash, Spinach *and* Feta Stuffed Phyllo
Parmesan Cups Filled *with* Roma Tomatoes *and* Topped *with* Fresh Basil
Beggars Purses Stuffed *with* Spring Vegetables

Salad

Boston Bibb Wedge *with* Caramelized Pears, Toasted Pecans, *and* Bleu Cheese Topped
with Apple Cider Vinaigrette

Entrée

Chateaubriand *with* Red Wine Sauce
Garlic Mashed Potatoes
Steamed Asparagus *and* Stemmed Young Carrots *with* Lemon Garlic Aioli
Artisan Breads

Dessert Trio

Brownie Truffle *with* Chocolate Ganache
Key Lime Crème Brûlée
Fresh Fruit Tart

Tea, Water, *and* Coffee

\$72.00 *per* Person
Servers *at* \$175 Each
10% Tax