

DINNER SERVED



SERVED WITH ROLLS AND BUTTER (UNLESS OTHERWISE NOTED), CHOICE OF DESSERT (FUDGE BOTTOM PIE, SEASONAL FRUIT TART, CHEESECAKE WITH CHOICE OF CHOCOLATE OR STRAWBERRY SAUCE, OR CHOCOLATE LAYER TORTE), AND ICED TEA, COFFEE, DECAF, HOT TEA, AND ICE WATER.

SPRING/SUMMER SEASONAL SALADS

Tomato & Watermelon Salad  

Tomato and watermelon with feta cheese and a tangy vinaigrette

Sweet & Tangy Salad  

Oranges and onion medley over spring greens with lemon poppy seed dressing



Crunchy Sesame Salad  

Cabbage, green onion, carrot, cilantro, and crunchy wonton crisps with sesame vinaigrette

SPRING/SUMMER SEASONAL ENTRÉES

Coffee & Cocoa Rubbed Pork Chop — \$28.00 per person  

Served with seasonal vegetables and roasted potatoes

Miso Marinated Salmon — \$28.00 per person  

Served with seasonal vegetables and roasted potatoes

Baked Tomato with Quinoa, Corn & Green Chilies — \$24.00 per person  

Served with seasonal vegetables

Ancho Rubbed Bistro Steak with Fried Onion Haystack & Pepper Sauce — \$30.00 per person

Served with seasonal vegetables and roasted potatoes

Peach Crusted Chicken Breast with Roasted Peach Chutney — \$26.00 per person 

Served with seasonal vegetables and roasted potatoes

SPRING/SUMMER **DESSERTS**

Substitute a seasonal dessert for an additional \$2.50 per person

S'mores Layer Mousse

with toasted marshmallow

Raspberry Blanc Mange

with fresh berries and coconut cream

Strawberry Basil Shortcake

with fresh strawberry compote and whipped cream



Vegan  Vegetarian  Gluten Free  Dairy Free 



Catering
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