

Dinner Menu

Meat Choices

Baked Chicken
Fried Chicken
Boneless Breaded Chicken
Chicken in a lemon wine sauce
Chicken Cacciatori
Chicken and Dumplings
Chicken Divan
(chicken and broccoli in a white wine cream sauce)
Chicken Alfredo
Baked Dearborn Ham topped with pineapple
Dearborn Kielbasa and Sauerkraut
Boneless Porkloin in a mushroom gravy
Roast Pork
Country BBQ Ribs
Sliced Roast Beef
Country Pot Roast
Sirloin Tips (with mushrooms and onions in a Beef
Burgundy wine sauce)
Homemade Meatballs (Your choice Swedish,
Italian or BBQ)
Swiss Steak (in a tomato based sauce)
Salisbury Steak (Cube Steak dusted in flour,
browned and topped with onions in a beef gravy)
Italian Sausage with pepper and onions in marinara
Homemade Meat or Spinach Lasagna
Baked Cod (1.00 more per person)
Shrimp Jambalaya (2.00 more per person)

Dinner Selection Includes:

- ◆ Tossed Salad
(with Homemade Ranch and Italian on the side)
- ◆ Dinner Rolls with Butter and Margarine Pats
- ◆ Chinet Plates, Dinner Napkins, Plastic Cutlery
- ◆ Delivery, set up, refilling buffet and clean up.

Side Choices

Mostaciolli
Vegetarian Mostaciolli
Mashed Potatoes and Gravy
Cheese Potatoes
Scalloped Potatoes
Au Gratin Potatoes
Parsley Potatoes
Herb Roasted Potatoes
Red Skin Potatoes
Rice Pilaf
Garlic Buttered Noodles
Macaroni and Cheese
Buttered Corn
Country Style Green Beans
(slow cooked with bacon and onions)
Green Beans Almondine
Green Bean Casserole
Peas and pearl onions
Baby Carrots in a honey Glaze
Baked Beans
Vegetable Casserole
(Broccoli, cauliflower and baby carrots
in a homemade cheese sauce)

Full Service Price:

\$8.00 per person (one meat and three sides)
\$9.00 per person (two meats and three sides)
\$10.00 per person (three meats and three sides)

- ◆ A 10 % service fee will be added to your total before tax for delivery and set up.
- ◆ 6% Sales Tax not included in price

Minimum Of 50