



CATERING DINNER MENU



APPETIZERS

Fresh Vegetable & Dip Platter \$4 Pickles & Olives Platter \$3 Seasonal Fresh Fruit Platter \$4 Meat & Cheese Platter \$4.60

Additional Salad Options

Bean Salad \$1.15 Caesar Salad \$2 Pasta Salad \$2.30 Ambrosia Salad \$2 Potato Salad \$3 Spinach Salad \$2 Greek Salad \$4 Spinach Salad \$3

MAIN COURSE

Meatloaf
Spaghetti & Meatballs
Salisbury Steak
Beef Souvlaki
Chicken Souvlaki
Roasted Chicken
Fried Chicken
Butter Chicken
Pork Tenderloin
Honey Ham
Lasagna / Veggie
Chicken Oscar \$2
Roast Beef \$2.30
Turkey & Stuffing
\$2.30

HOT SIDE DISHES

Mashed Potatoes
Baked Potatoes
Roasted Potatoes
Roasted Baby Potatoes
Plain Steamed Rice
Fried Rice
Coconut Rice
Perogies \$2.30
Deep Fried Perogies \$2.30

DESSERTS

Carrot Cake
Marble Cake
Chocolate Cake
Mousse Parfaits
Fruit Crisp
Seasonal Fruit Cobbler
Individual Assorted Tarts
Warm Sticky Toffee Pudding \$3
Warm Banana Cake \$2.30
Seasonal No-Bake Cheesecake

BEVERAGES

Assorted Pop/Juice

\$2.30

Orange Juice \$2.30

Punch \$2.50

Bottled Water \$2.30

Premium Hot Chocolate
\$2.30

HOT VEGETABLES

Peas & Carrots
Mixed Vegetables
Carrots
Corn
Peas
Cauliflower
Broccoli
Cabbage
Seasonal Vegetables

\$2.30

Option 1: 1 Main Course, 1 Hot Side, 1 Hot Vegetable, and 1 Dessert - \$28.75 per person Option 2: 2 Main Courses, 2 Hot Sides, 2 Hot Vegetables, and 2 Desserts - \$36.80 per person Both options include: tossed salad, fresh buns & butter, and coffee/tea

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