



ON THE TABLE:

Dinner Rolls, Serengeti Herbed Spread, Coleslaw and Pickles

Add Hot Apps Served Family Style; Tenders, Mini BBQ Beef Eggrolls, Bite Size Knishes +\$7 pp

FIRST COURSE; select one

Select two +\$6pp

Soup; (GF and MSG Free)

- Split Pea Soup
- Chicken Soup
- Vegetarian Chili

Salad;

- Garden Salad
- Caesar Salad (NGF)
- Mandarin Salad (NGF+Sesame)

Dips;

- Serengeti Shallot Dip, Olive Tapenade, Hummus and Grilled Flat Breads

SECOND COURSE; select one

- Rosemary Grilled Chicken Cutlet
- Middle Eastern Spice Rubbed Pargiot
- Serengeti Pesto Chicken Cutlet
- Teriyaki Chicken Cutlet W/Grilled Pineapple and Peppers (cont. Soy Sauce)
- Schnitzel (NGF)
- French Chicken Cutlet in Lemon Wine Sauce (NGF)
- Salmon; Grilled, Blackened or Teriyaki

+\$6 pp

- Accents Ribeye Steak (W/Sauce Samplers)
- Carne Asada (Mexican Style London Broil)
- Chuck Roast w/Root Vegetables
- Stout Braised Brisket w/Apricot Bourbon Sauce (cont. Soy Sauce)

SIDES;

Starch Select one;

- Mashed Potatoes
- Sweet Potato Mash
- French Fries
- Roasted Red Potatoes
- GF Rice Pilaf
- Lemon Cous Cous (NGF)
- Individual Butternut Squash Souffle (NGF)

Vegetable; Select one

- Grilled Veggie Skewers
- Garlic Roasted Green Beans
- Grilled Squash
- Carrot, Zucchini and French Bean Bundle in Warm "Butter" Sauce +\$3pp
- Garlic Roasted Broccoli +\$3pp

DESSERT; select one

- Warm Brownie w/ Ice Cream (Most Popular)
- Lava Cake w/Ice Cream
- Apple Strudel w/Ice Cream
- Fruit Bowl
- Serengeti Lemon Tart w/Blueberry Coulis +\$5 pp
- Apple/Peach Cobbler w/ Ice Cream +\$5 pp
- Choc Mousse (GF) +\$6 pp
- Creme Brulee (GF) +\$7 p

Base Package \$44

All selections made by host in advance