



2026 Chicken and Beef Menu

\$32.50/Person

Appetizer Platter

*choose one

Domestic Cheese and Cracker Platter

Vegetable crudité with Dip

Fruit Platter

Appetizers

*choose two

Assorted Canapés

Feta, Olive and Red Pepper Stuffed Mushrooms

Crab Stuffed Mushroom

Walnut Chicken Skewers w/Honey Mustard

Mini Caprese Skewers with a balsamic drizzle

Salad

*choose One

Strawberry Salad

Spinach, cucumber, red onions, strawberries, grapes, feta, pecans with a balsamic vinaigrette dressing.

Appetites Green Salad

Romaine lettuce with cucumbers, tomatoes, red onions, feta cheese, dried cranberries and sliced almonds served with a balsamic vinaigrette.

Caesar Salad

Romaine lettuce mixed with shredded parmesan cheese, homemade croutons and Caesar dressing.

Chicken Entree

*choose One

Lemon Chicken

Chicken breast sauteed in a lemon white wine butter sauce with garlic and leeks.

Chicken Marsala

Sauteed chicken breast with mushrooms, onions, garlic in a Marsala wine sauce.

Chicken Piccata

Chicken breast sauteed with capers, mushrooms in a lemon white wine butter sauce.

Beef Entree

*choose One

Beef Tips Diane

Beef tips, red onions, mushrooms and garlic sauteed in brandy and dijon cream sauce.

Beef Tips au Poivre

Beef tips, red onions, mushrooms and cracked black pepper sauteed in a brandy cream sauce.

Sides

*choose two (server with bread/rolls and butter)

Wild Rice

Rice Pilaf

Roasted Red and Sweet Potatoes

Garlic Mashed Potatoes

Green Bean Almondine

Vegetable Medley

Roasted Asparagus and Red Peppers

Vegetable Ratatouille