



2026 Veggie, Chicken and Beef Menu
\$31.50/Person

Appetizer Platter

*choose one
Domestic Cheese and Cracker Platter
Vegetable crudité's 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.

Veggie Entree

*choose One
Spinach and Mushroom Tortellini
Spinach, mushrooms, onions and tortellini sauteed with white wine and roasted garlic, finished with butter.
Vegetable Primavera
Zucchini, squash, red onion and carrots served with a Mornay sauce over pasta.

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