

COMPLETE FULL SERVICE PLATED MEALS

lunch or dinner

All plated dinners include beverage service of soft drinks, coffee, tea, and milk;
Chilled Garden Salad (romaine, iceberg and spinach blend, cucumbers, tomatoes and one dressing choice);
Freshly Baked Rolls and butter; and choice of Banquet Dessert.

■ BEEF

Beef Burgundy \$22

6 oz. slow roasted tender whole choice beef strip loin, sliced and topped with a rich red wine demi-glace, baked potato and Key West blend vegetables.

Petite Filet Mignon *Market Price*

6 oz. beef tenderloin, grilled and presented with a port wine demi-glace, roasted red skin potatoes and hand carved zucchini baskets with mirepoix confetti.

Slow Roasted Prime Rib of Beef *Market Price*

8 oz. portion with au jus, horseradish sauce, country smashed potatoes and green bean and baby carrot medley.

Yankee Pot Roast \$12

Traditional tender roast beef, carrots, onions and a rich gravy over mashed potatoes with a biscuit.

■ CHICKEN

Champagne Chicken Forrestiere \$17

5 oz. breast seasoned, seared, garnished with sauteed wild mushrooms, sparkling wine and cream sauce, grilled potato latke and asparagus stalks.

Chicken Supreme \$17

5 oz. boneless breast, lightly seasoned, pan seared and topped with a thyme veloute'. Served with Monaco blend vegetables and wild rice pilaf.

Foccacia Chicken Parmesan \$16

5 oz. chicken breast breaded with oregano crumbs, browned and topped with homemade marinara, mozzarella and Parmesan cheese blend, homemade ratatouille and pasta du jour.

Santa Fe Chicken \$16

Mesquite grilled 5 oz. breast topped with sliced tomato, mild green chilies and melted Monterey Jack cheese, black bean and roasted corn salsa and Spanish rice.

Mediterranean Chicken \$17

5 oz. breast, marinated with olive oil and garlic then char-grilled and topped with a Mediterranean tomato, garlic and wine sauce, Italian-style green beans, Cavatappi and Parmesan cheese.

Lemon or Lime Pepper Chicken \$17

Savory grilled 5 oz. breast of chicken with lemon or lime pepper and lemon cream sauce. Served with roasted red skin potatoes and Key West vegetable blend.

FULL SERVICE PLATED MEALS *cont.*

■ FISH

Herb Grilled Salmon \$21

6 oz. filet of farm raised salmon, marinated in fresh herb vinaigrette. Served with nutmeg-butter tossed angel hair pasta, and steamed broccoli with sweet red peppers.

Garlic Herb Tilapia \$15

Mild and popular baked 5 oz. portion of Tilapia coated with garlic and herbs. Served with sun-dried tomato orzo and Mediterranean vegetables.

Butter Crumb Scrod \$17

Classic baked 5 oz. Scrod topped with a rich blend of butter crumbs. Served with pesto Cappellini pasta and Monaco vegetable blend.

■ PORK

Barbeque Pork Chops \$16

Two 3 oz. center cut pork loin chops glazed and grilled with a sweet and tangy barbeque, accompanied by fresh garlic mashed potatoes and parsley-butter sweet corn.

Garlic Ginger Pork Loin \$15

Two 3 oz. slow roasted pork loin slices served with rice pilaf and Cantonese vegetable blend. (Minimum order of 16)

■ VEGETARIAN

Mushroom Mélange Ravioli \$15

5 jumbo vegetarian ravioli topped with Sauce Provençal (tomatoes, garlic, artichokes, olives, chardonnay, capers, onions and parsley).

Spanakopita \$15

Traditional Greek filo with spinach and cheese, three bean salad with lemon cream sauce.

Roasted Vegetable Kebobs \$14

Served over rice.

■ SALAD

For an additional \$3 per person, add 5 oz. grilled chicken breast or 3 oz. salmon.

Traditional Greek Salad \$9

Soup du Jour

Fancy spring greens mix, cucumbers, ripe tomatoes, kalamata olives, red onions, feta cheese, and roasted sweet peppers. Served with Greek herb dressing made with fresh herbs and extra virgin olive oil.

Traditional Caesar Salad \$9

Soup du Jour

Crisp romaine lettuce mix, shredded parmesan, hand-cut garlic croutons, cherry tomatoes and creamy Caesar dressing.

Loire Salad \$10

Soup du Jour

Fancy mixed greens with brie, rosemary pecans, peppered strawberries and Sauvignon Blanc vinaigrette.

New Age Salad \$10

Soup du Jour

Crisp napa, mixed greens, carrots, toasted almonds, fresh mushrooms and edamame beans sautéed with ginger, scallions and garlic in sesame oil vinaigrette.

Roasted Radiccio and Fennel with Baby Greens \$10

Wildberry vinaigrette.

BANQUET DESSERT SELECTIONS

- Oreo Brownie (per person)
- Mounds Brownie
- Almond Joy Brownie (per person)
- Peach, Strawberry Rhubarb, Pumpkin or Dutch Apple Pie
- Frosted White, Chocolate, or Yellow Sheet Cake (per person)
- Raspberry Dream Cake
- Cheesecake Assortment
- Lemon Chiffon Cream Cake
- Fresh Fruit Cup



BUFFET DINNERS

■ BUFFET INCLUDES

Served Garden Salad prepared with romaine, spinach and iceberg lettuces with tomatoes, cucumbers and choice of one dressing.
Freshly Baked Rolls with butter.
Beverages include coffees, teas, soft drinks and milk.

■ ENTRÉES

One Entrée: \$17 ■ Two Entrées: \$19 ■ Three Entrées: \$21

- Baked Ham with tropical fruit
- Marinated Beef Kabobs
- Cashew Chicken Stir-fry
- Focaccia Chicken Parmesan
- Garlic-Ginger Pork Loin
- Garlic Herb Tilapia
- Lemon or Lime Pepper Chicken
- Tomato-Boursin Grilled Chicken
- Traditional Meat Lasagna
- Roasted Vegetable Lasagna (*vegetarian*)
- Greek Spanikopita (*vegetarian*)
- Jumbo Mushroom Ravioli with Mediterranean sauce (*vegetarian*)

■ DESSERTS

Choose one from the following selections:

- Assorted Seasonal Fruit Pies
- Banquet Cheesecake Assortment
- Layered Dream Cake Assortment (chocolate, lemon chiffon and raspberry)
- Sweet Street Assortment (carrot cake bar, apple frangipani, raspberry sammies, apricot granola bars, marshmallow squares, banana cha chas, rockslide brownies and oatmeal cranberry squares)

■ SALADS, STARCHES and VEGETABLES: *Choose five from the following selections.*

Salads

- African Cabbage and Pineapple
- American Potato
- Broccoli Sunflower Nut
- Bronco Salad (bacon, lettuce, cauliflower and Parmesan)
- Carrot and Raisin
- Chunky Red Skin Potato
- Chili-Rice Salad (Thai salad with lime juice, chilies, coconuts and rice)
- Fattoush (Middle-Eastern salad with lemon, mint cucumbers, tomatoes and olive oil)
- Marinated Garden Vegetables
- Mojito Black Bean
- Seasonal Fruit Bowl
- Waldorf

Starches

- Cavatappi Marinara
- Classic Mashed Potatoes
- Country Smashed Potatoes
- Herb Seasoned Rice Pilaf
- Parmesan Roasted Red Skins
- Parsley-buttered Boiled Red Skins
- Roasted Garlic Mashed Potatoes

Vegetable Blends

- Antigua (red peppers, green beans, broccoli, cauliflower and carrots)
- California (broccoli, cauliflower, carrots, onions and red peppers)
- Cantonese (Chinese pea pods, broccoli, carrots, red peppers and water chestnuts)
- Cozumel (sugar snap peas, red pepper, asparagus, mango and onions)
- Garden Medley (zucchini, yellow squash and julienne peppers)
- Green Beans Almandine (toasted almonds and Blue Lake green beans)
- Key West (orange and yellow carrots, green beans and red pepper strips)
- Mediterranean (yellow carrots, tomatoes, asparagus, artichokes and spinach)
- Monaco (baby carrots, yellow and green beans)

- 20 person minimum
- Prices do not reflect service charges or sales tax
 - China included at Bernhard Center.