

**Menu Option #1**

Corn Bread  
Pasta Salad  
German Potato Salad  
Barbeque Chicken  
Baked Beans  
Corn on the Cob with Fresh Parsley  
Ribs and Pulled Pork  
Cole Slaw  
Fresh baked rolls and sweet cream butter  
Coffee and tea  
Assorted made from scratch desserts

**\$18.95 pp**

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**Menu Option #2**

Domestic cheeses and cracker platter  
Fresh garden salad with vinaigrette  
Fettuccine Alfredo with pancetta and baby peas  
Baked stuffed chicken with brie and cranberries  
Fresh sautéed green beans with shallots and walnuts  
Rosemary roasted potatoes and carrots  
Fresh baked rolls and sweet cream butter  
Coffee, tea, water, fresh lemonade and iced tea service  
White and dark chocolate fudge torte

**\$19.50 pp**

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**Menu Option #3**

Stuffed Mushrooms  
Fresh Crudités (vegetables) with dip  
Domestic Cheese and Cracker Platters  
Fresh Garden Salad with Vinaigrette  
Ricotta Stuffed Shells with Hand Rolled Meatballs  
Roasted Turkey with Cranberry Chutney  
Rosemary roasted potatoes and carrots  
Fresh Sautéed Green Beans with Shallots and Walnuts  
Fresh baked rolls and sweet cream butter  
Coffee, tea, water, fresh lemonade and iced tea service  
Assorted torte and cheesecake platters

**\$22.50 pp**

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**Menu Option #4**

Fresh Crudités with dip  
Domestic Cheese and Cracker Platters  
Pasta Salad  
Potato Salad  
Assorted Finger Sandwiches (including Lobster, Crabmeat and Chicken Salad)  
Fresh baked Beans  
Assorted Chips  
Fresh Rolls and Butter  
Coffee, Tea, Lemonade, Iced Tea and Water  
Assorted bite sized dessert platters  
**\$20.25 pp**

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**Menu Option #5**

Chicken Wrapped in Bacon  
Crab Cakes with Sweet Chili Aioli  
Mini Fruit Kebobs with Crème Fraiche  
Domestic Cheese and Cracker Platters  
Traditional Caesar Salad  
Fettuccine Alfredo with Pancetta  
Baked Stuffed Chicken with Brie and Cranberry  
Baby Peas and Carrots  
Mashed Potatoes with Sweet Cream Butter  
Fresh Rolls and butter  
Coffee, Tea, Lemonade, Iced tea and Water  
Assorted torte and cheesecake platters  
**\$25.50 pp**

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**Menu Option #6**

Shrimp Cocktail  
Mini Fruit Kebobs with Crème Fraiche  
Imported Cheese and Cracker Platters  
Baby Spinach and Strawberry Salad with Poppy Seed Vinaigrette  
Individual Beef Wellingtons  
Risotto Milanese  
White Wine Steamed Asparagus

Fresh Rolls and Butter  
Coffee, Tea, Lemonade, Iced Tea and Water  
Assorted made from scratch desserts  
**\$26.50 pp**