



Dinner Menu

Entrée Favorites:

Chicken Piccata
Chicken Marsala
Lemony Chicken Saltimbocca
Pecan Crusted Honey Mustard Chicken
Gruyere and Spinach Stuffed Chicken with Shallot Wine Sauce
Maple Walnut Chicken
Artichoke and Herb Stuffed Chicken Breasts
Burgundy Beef Tips
Beef Bourguignonne
Beef Wellington*
Roast Beef with Horseradish Cream
Apple & Cornbread Stuffed Pork Loin
Roast Pork Loin with Leeks
Hoisin and Bourbon Glazed Pork Tenderloin with Fruit Salsa*
Orange Glazed Salmon*
Chicken, Beef and Veggie Kebabs with Assorted Sauces*
Moroccan Seven Vegetable and Couscous Tagine (V)
Artichoke and Lemon Stuffed Portabellas (V)
Root Vegetable Cobbler (V)
Marinated Sesame Crusted Tofu (V)

Salads:

Signature Green Salad (with seasonal fruits and toppings, homemade maple balsamic vinaigrette)
Spinach Salad with Hot Bacon Dressing
Garden Tossed Salad
Spring Mix with Fresh Citrus and Poppyseed Dressing
Tomato Basil & Fresh Mozzarella Salad

Side Dishes:

Sour Cream and Cheddar Mashed Potatoes
Roasted Rosemary Potatoes
Whipped Root Vegetables with Fresh Horseradish
Pasta Primavera
Orzo Pasta with Roasted Veggies, Feta and Lemon
Wild and Brown Rice Pilaf
Sautéed Green Beans
Asparagus with Balsamic Browned Butter*
Green Peas and Pearl Onions
Sautéed Broccoli with Red Peppers
Roasted Root Vegetables
Marinated Bean Salad with Sun-dried Tomatoes
Curried Couscous Salad with Mango

Bread Basket:

We make a delightful variety of homemade yeast rolls and breads

Single Entrée Buffet

Choose a salad, entrée, two side dishes, rolls and dessert
\$16.95 per person

Double Entrée Buffet

Choose a salad, two entrees, two side dishes, rolls and dessert
\$18.00 per person

Price includes all food, buffet set-up, and replenishment. Please contact me if you'd prefer a plated or delivery only dinner. Starred items may incur an additional charge.

Simple Dinner Menus also available, such as:

Chicken Caesar Lasagna

Garden Salad

Rosemary Focaccia Bread

Dark Chocolate Brownies

\$9.50 per person, with compostable paper products

Dinner prices based on groups of 25-75 guests. Indiana sales tax and delivery will be added. Guest count should be firm 7 days before the event, and changes need to be made a minimum of 72 hours before the event. Groups over 100 must deposit 50% of the balance 30 days before the event.